



Best Taste
for All



Food Safety Policy

- To achieve high hygiene standards and high customer satisfaction by providing safe food with safe service to all customers.
- To implement procedures and instructions in order to ensure the sustainability, development and continuity of the established system and to maintain production and service activities in accordance with the legal regulations governing food safety.
- To ensure that all staff are aware of the food safety policy and are aware of their responsibilities.
- To provide adequate training to its staff on food safety and related issues in order to implement this policy.