

Food Safety Policy

Date: 1/10/2025

At Continental Hotel, the management team is fully committed to implementing and maintaining a robust Food Safety Management System (FSMS) across all Food & Beverage (F&B) areas. Our goal is to ensure the consistent production and service of safe food for our guests and staff, in full compliance with local regulations, NFSA, the Codex Alimentarius, and the international standard ISO 22000:2018. We are dedicated to the continuous improvement of our FSMS to uphold the highest standards of hygiene, safety, and guest satisfaction.

As part of this commitment, the hotel will:

- Identify and evaluate all internal and external factors that may impact food safety and safe food production.
- Comply with all applicable local laws and international standards, including ISO 22000:2018 requirements.
- Establish a framework for setting measurable food safety objectives, ensuring alignment with the hotel's overall strategic direction.
- Ensure the food safety policy is communicated, understood, and applied at all levels of the organization.
- Commit to the ongoing improvement of the food safety management system through periodic review and evaluation.
- Promote and maintain staff competency and training related to food safety, hygiene practices, and emergency response procedures.
- This policy reflects our proactive approach to food safety and our ongoing dedication to protecting the health and well-being of all who dine with us.
- Ensure the policy is communicated to all interested parties.



Mohamed El Reweiny
General Manager

