

FOOD SECURITY POLICY

The Management of Aqua Mirage Club Marrakech understands that it is essential to ensure in all handling procedures, production and distribution of food products. We are committed to respect the compliance process with the following principles:

<u>Ensure</u> compliance and implementation of the procedures set by the National Health Security Office (ONSSA) regarding safety and food hygiene.

<u>Protect</u> guests and staff from all possible risks arising from handling, production or distribution of food products.

<u>Comply</u> with existing legal requirements for food safety in Morocco and comply with checks carried out by the Commission of Hygiene and Safety.

<u>Develop and improve</u> hygiene control systems of food throughout the food supply chain and our suppliers.

<u>Ensure</u> to our guests all the guarantees of quality product we use and facilitate relevant information about accessibility.

<u>Involve</u> our staff as a key point in the workforce and provide training on the importance of their contribution to the food security.

<u>Validate</u> this food safety process by mandating a specialized audit team to check if procedures for safety and food hygiene company are applied and ask an analyses laboratory for a monthly monitoring of sensitive points on site.

THE MANAGEMENT AQUA MIRAGE CLUB MARRAKECH