



EMELDA
SUN CLUB

OUR QUALITY AND FOOD SAFETY POLICY

As Emelda Sun Club;

Our quality and food safety policy, which is based on the awareness and responsibility of being a well-established organization in tourism and national and international legislation and regulations, is based on the following principles.

- To determine our quality goals in a way that will provide the highest level of guest satisfaction and to carry out all necessary works in the team spirit to achieve these goals.
- To carry out continuous training activities in order to increase the knowledge and skill levels of the personnel.
- Continuously increasing operating efficiency by following technological developments.
- To understand the value of all our resources and prevent them from being wasted.
- To ensure that products that comply with defined and measurable quality criteria; that have not been physically, chemically or microbiologically contaminated, that do not endanger human health, and that comply with healthy and delicious guest demands and expectations are presented to the guest.
- To establish and maintain an effective communication with suppliers, guests and related units in the food chain on food safety issues.