

# FOOD SAFETY POLICY

**Hotel Integra Doboj has firm belief that the current success only proves that we are on right way to provide the basis for further development and improvement of our products and services.**

**Our kitchen prepares a variety of dishes, and some of them are part of the product marked at high risk, therefore it is essential that the preparation in our kitchen is controlled at every step of the way, from the choice of the most reliable supplier, control on the reception, through the preparation and serving to our guests**

**Management task is to constantly ensure all necessary resources for the unobstructed work of all employees in order to guarantee the safety of products in our hotel. The management is aware of the obligation to meet all legal requirements and regulations related to the safety of food and beverages prepared and served in our restaurant and bar.**

To ensure unity of procedures and high quality of work, the management committed itself to the introduction and implementation of international "Food Safety System " based on **HACCP** principles.

We strive to develop, implement and maintain all necessary actions in accordance with the principles of HACCP in all stages of the process, planning every step.

We maintain a high level of hygiene from staff to work space and equipment.

We want to be and to remain a representative example on touristic map of town Doboj.

