



Erato Seaside Hotel - Health and Safety Policy - 10 March 2025

At Erato Seaside Hotel, our foremost priority in management is ensuring the health and safety of both our employees and customers. To achieve this, we are committed to the following strategic principles:

Creating a Safe and Welcoming Environment: Our objective is to cultivate a warm, inviting, and secure environment that prioritizes the well-being of both our customers and staff.

Compliance and Quality Services: We are dedicated to delivering high-quality services that not only meet but also exceed the requirements stipulated in current legislation, as well as those established by National and International Regulations and agreements.

Preventing Accidents and Illnesses: We actively work towards the prevention of accidents and illnesses among our hotel staff and customers.

Safety and Health Across All Operations: We ensure that the essential safety and health measures are rigorously followed by external partners participating in the hotel's operations, as well as by all food and beverage suppliers.

To execute our strategic approach effectively, we commit to the following actions:

Allocation of Resources: We provide the necessary resources to enforce, continuously improve, and, when necessary, update our Food Hygiene and Safety Systems in accordance with ISO 9000 and HACCP.

Sector-Specific Measures: We carefully plan and implement all required measures tailored to each hospitality sector, informed by a comprehensive risk assessment of tasks performed by our employees.

Infrastructure and Equipment Enhancement: We take all necessary steps to enhance our infrastructure, work environment facilities, and provide the necessary equipment to ensure the diligent observance of health and safety measures.

Ongoing Training: We are committed to providing regular training for our executives and staff to ensure the proper application of these systems.

Effective Communication: We constantly enhance communication with our suppliers, relevant authorities, and customers to achieve the best possible outcomes and minimize any potential complaints.



All hotel employees strictly adhere to our Safety and Hygiene Rules. This policy is communicated to every employee and made available to all interested parties. It undergoes review by the management once every two seasons, concurrently with the evaluation of our ISO9000 and HACCP, to assess its appropriateness and effectiveness.

APPROVED BY:

Vangelis Sarrigiannis

General Manager