

## Health and Safety Policy

The health and safety of our guests and employees is our top concern in order to ensure their wellbeing and satisfaction. Therefore, we approach this issue with utmost responsibility and consistency.

The Health and Safety Policy has been implemented at all Valamar Riviera properties through **Valamar's standard operating procedures.**

Safety measures have been ensured through the application of the **Safety SOP** and **General Safety SOP**. These procedures include numerous safety aspects and the most important are:

- property construction and design safety measures
- safety of guests, employees and their belongings
- protection against fire

Health measures are implemented through the **Legionellosis Prevention Measures SOP**. The **Pool SOP** includes sanitary, technical and safety conditions in pools and spas.

**Maintenance SOP** includes preventive maintenance programs, fire protection measures and workplace safety measures.

Food safety is ensured through the consistent application of the **Food Safety Management System**. **HACCP** is a system certified by an international certification body since 2006.

Poreč, 05-05-2017

Tea Pestotnik Prebeg

Quality Department Director

Ivana Budin Arhanić

Vice President of Business Development, Strategic  
Management and Corporate Affairs