

Safety and Hygiene Policy

Guaranteeing safety and hygiene to our customers is one of our highest priorities and therefore we are submitted to continuous internal and external controls:

In terms of **Safety and Hygiene**, we assume local, national and European regulations, following the recommendations and applicable legal requirements in everything related to safety of leisure and recreational facilities: swimming pools, Jacuzzi, playgrounds, mini-club, etc.

In **Food Safety** we are under rigorous controls and audits (HACCP), including kitchens and warehouses inspections, sampling and analysis of food by a specialized company of the highest prestige as well as constant training of our staff in food handling. We offer our customers the maximum information on the ingredients of all our dishes in compliance with the current law to avoid possible allergen poisoning.

Both the water of swimming pools and the supply to our lodgings are subject to rigorous controls and bacteriological analysis in order to avoid possible legionella risks. Likewise, we have in place specific preventive action plans and continuous training for the personnel in charge.

In terms of **fire prevention and other emergencies**, we guarantee compliance with the regulations and we train all our staff in matters of prevention and action in case of fire.

We demand all our services suppliers related to safety and hygiene to be approved and discharged according to current legislation and to provide us with all the necessary evidences as a requisite for their hiring.

