

**Pullman Dubai Creek City Centre Hotel  
Food Safety Policy**

Pullman Dubai Creek City Centre Hotel Management is committed to maintain high level of hygiene & food safety from FARM TO FORK to provide safe food for consumption as per customer’s expectations and under the provision of food safety regulations.

Pullman Dubai Creek City Centre Hotel Management is also committed to ensure the Compliance to defined and established Code of Food Hygiene Practices and applicable National & International Food safety & hygiene regulations through close monitoring, verification, and Training of employees, involvement of people and delegation of authorities.

We do believe to maintain very close coordination and communication amongst our all stake holders, interested parties, Regulatory authorities, internal & external customers and suppliers for the sake of food safety and quality assurance and we are striving to continually improve our association at all levels.

No food safety system is perfect, but we are driven by a philosophy of continual Improvement. We at Pullman Dubai Creek City Centre Hotel are committed to maintain and continually improve the Food Safety Management System by all means at all levels of the Food Operations.

This is achieved through:

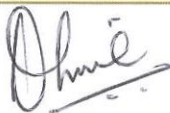
Top management ensure that appropriate resources are committed towards implementing food safety management system.

Designate PIC (Person In Charge) to supervise food safety during every shift of operation.

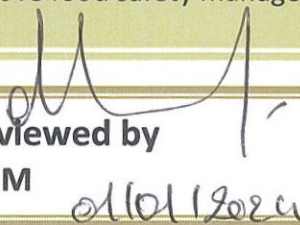
Create a food safety culture within the organization and making every concerned employee accountable for food safety management effort towards elimination of hazards.

Continuously monitor, review and improve food safety management system.

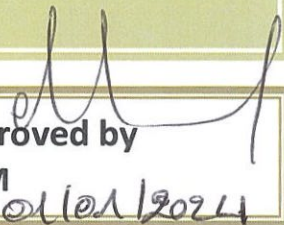
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<b>Title</b>	<b>Food Safety Management System Manual</b>			<b>Page 1 of 1</b>	
<b>Doc. Nr.</b>	FSMS/MAN-01.01	<b>Revision Nr.</b>	03	<b>Revision Date</b>	01-01-2024