

Food Safety Policy

At Renaissance, it is our fundamental responsibility to ensure the highest standards of food safety of all products. The food we prepare and serve across our locations meet and exceed customer expectations and prevent health risks.

To achieve this:

- We will control, minimise and eliminate any risk to product quality and food safety by complying with prevailing Oman Food Safety Regulations. We operate Food Safety Management System (FSMS) in accordance with Codex Alimentarius HACCP (Hazard Analysis and Critical Control Point) and ISO 22000:2018 standards.
- We will implement good hygiene practices, pre-requisite programmes and follow HACCP Plans to manage Food Safety throughout the process from purchase to food service.
- Company management will show their visible commitment by communicating this policy at all levels of the company, setting up SMART Food Safety Objectives and providing the required resources such as training, materials, and tools to provide safe food to all customers.
- We are committed to monitoring and measuring the effectiveness of the system through regular audits and inspections.
- Renaissance Management shall ensure that the FSMS is reviewed at least once every year for continual improvement.
- As a food service provider, our aim is to satisfy our customers' requirements and expectations in terms of quality, value, service, and Food Safety.



Stephen R Thomas
CEO

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