

Yasmine Palace Food Safety Policy Statement

The management of Yasmine Palace is committed to providing quality and safe food to its customers.

The systems and procedures for producing safe food in line with the local Qatar and International Food safety regulations are strictly practiced in all the food preparation and services areas.

To achieve this, we have a team of trained talents with excellent skills and expertise in Food preparation and service. The food safety procedures are set and monitored right from the purchase and receiving of goods until final service of the ready to eat food to the customers. The policy is communicated and understood by all related staff in the restaurants.

- The restaurant management team is always responsible for the management of risks relating to the safety and security of employees, guests, visitors, and other "stakeholders". In addition to the standards shown below, Yasmine Palace recommends that restaurant management undertake regular food safety risk assessments to inform the development and maintenance of HACCP procedures appropriate to locally identified risks.
- The food safety audit should identify whether the restaurant is meeting compliance with local food safety regulations, codes of practice and best practice based on the principles of the Hazard Analysis and Critical Control Point System (HACCP).
- Restaurants must have a food safety management system based on the principles of Hazard Analysis & Critical Control Points (HACCP) or Hazard Analysis & Risk-Based Preventive Controls (HARCP), including documented management of allergens control.
- A Food Safety Audit evaluating compliance against the property's food safety management system must be conducted by a Qualified Person:
 - At least once every 12 months
 - The Qualified Person must be independent from the organization.
- All food handlers must undergo Food Safety Training at least once a year.
- The Quality and Food Safety Executive/Officers must provide training and will be responsible for food hygiene and food safety in the restaurants.

The policy is supported by measurable objectives, and it's reviewed adequately for continued suitability.

The Quality & Food Safety Policies are communicated internally and externally and implemented throughout the organization.