



OUR FOOD SAFETY POLICY - 2024 -

The General Management of Aqua Mirage Marrakech understands that it is essential to guarantee food safety in all food handling, production and distribution procedures. To this end, it undertakes to comply with the following principles:

To guarantee compliance with and application of the procedures laid down by the Office National de Sécurité Sanitaire des Produits Alimentaires (ONSSA) in terms of food safety and hygiene.

Protect customers and staff from any risks arising from the handling, production and distribution of food products.

Comply with existing legal requirements on food safety in Morocco and comply with inspections carried out by the Health and Safety Commission.

Develop and improve food hygiene control systems throughout the food supply chain at our suppliers.

Provide our customers with full quality guarantees on the products we use and facilitate relevant information on their availability.

Involve our staff as a key part of the workforce and provide them with training on the importance of their contribution to food safety.

Validate this food safety process by commissioning a specialist audit company to check that food safety and hygiene procedures are being applied, as well as an analysis laboratory to monitor the site's sensitive points on a monthly basis.

*Directeur Général
Club Hôtel Aqua Mirage
TERTIA 4
Km 10 Route de Tahanaout*

**THE GENERAL MANAGEMENT
AQUA MIRAGE MARRAKECH**

A handwritten signature in blue ink, likely belonging to the General Manager, is placed over the printed name.