

HEALTH AND SAFETY POLICY

We focus on the health and safety of our guests and employees in business, all with the aim of their well-being and satisfaction. We responsibly and consistently ensure a healthy living and work environment.

The Health and safety policy is implemented in all properties of the Company by applying **Valamar standard operating procedures**.

In order to ensure a healthy and safe environment for our guests and other users, as well as for employees, and good working conditions for employees, we focus on:

- continuous harmonization of operations and activities with all applicable legal and other requirements in the field of health and safety
- conducting consultations with workers and their representatives and ensuring their participation in the creation and improvement of health and safety management systems

- identification of risks and dangers in the environment and implementation of measures for their elimination and prevention of injuries and diseases
- continuous improvement of working and living conditions and improvement of the health and safety management system.



V-Health & Safety is a program of health, hygiene, safety and environmental standards implemented in Valamar properties to ensure the highest level of guest safety.

The **V Health & Safety** program covers three key areas:

- **V-Health & Safety CleanSpace** includes cleaning programs designed according to specific needs and situations and in collaboration with leading cleaning agent manufacturers, with the aim of achieving superior cleanliness.
- **V-Health & Safety Food** program ensures maximum food and beverage safety in all restaurants and bars (HACCP standard certified by SGS)
- **V-Health & Safety Management** means managing the overall safety of guests during their stay and employees while working in our properties.