

Food safety culture statement

Valamar Riviera d.d. (hereinafter referred to as “Valamar”) confirms that food safety constitutes a fundamental business value and one of the key priorities in all processes related to the procurement, receiving, storage, preparation and serving of food.

Valamar is committed to establishing, maintaining and continuously improving a strong food safety culture.

Food safety culture is ensured through consistent compliance with applicable regulations; the implementation of own HACCP studies, regular internal training and employee education, internal control systems, verification by a competent certification body; planned sampling and monitoring of results, trend analysis and the systematic management of non-conformities through the implementation of action plans.

The Valamar Management Board and management are required, through their actions, to promote responsible behaviour, ensure the availability of necessary resources, supervise the implementation of prescribed procedures and actively encourage high standards of food safety in daily operations.

The duties and responsibilities of employees are defined through job descriptions and standard operating procedures, in which the requirements and obligations of workers relating to food safety and hygiene are clearly communicated. Employees are provided with continuous access to materials in the form of SOPs, HACCP manuals, relevant documentation, educational posters and other informational and training materials.

To this end, Valamar undertakes, in all facilities under its management, to:

- ensure clear communication regarding the allocation of employee roles and responsibilities
- ensure the provision of safe and wholesome food for guests, employees and other consumers
- implement and continuously improve the HACCP system, good hygiene practice and good manufacturing practice
- maintain the integrity of the food hygiene system when planning and implementing changes
- provide regular training for employees on hygiene, allergens, traceability and food safety, as well as staff supervision
- verify the timeliness and effectiveness of controls and ensures that the documentation remains up to date
- encourage open communication and the timely reporting of risks, irregularities and non-conformities
- regularly monitor the results of internal controls, laboratory analyses, audits and inspections,
- ensure compliance with relevant regulatory requirements
- ensure the prompt implementation of corrective actions, the monitoring of non-conformities through action plans and prevention of recurrence of deviations
- continuously improve food safety processes and standards.

All employees are required to comply with prescribed procedures and actively contribute to maintaining high food safety standards.

This Statement shall be made available to all employees.

Determined by the Management Board (June 8, 2026) and the Supervisory Board (June 16, 2026)