

Food safety protocol

The vision of the Company is a perfect vacation, every day for every guest. We are committed to the complete satisfaction of our guests. To achieve this goal, we must provide each of our guests with safe food.

We always insist on the application of relevant regulations and internal procedures that ensure high standards of food safety.

We ensure food safety thanks to the following:

- We demand that food delivered to us has been produced, processed, stored and transported according to high hygiene standards.
- We ensure the purchase of functional and reliable devices and optimal maintenance of properties and equipment.

- We develop and apply systems and procedures that achieve high food safety standards (HACCP, SOPs).
- We organize the implementation of appropriate education of employees and supervision of work in order to ensure the employees' competence in the application of food safety standards.

The Vice President for Operations accepts responsibility for the application of this "Food safety protocol" in all properties managed by the Company. Furthermore, it is the responsibility of each worker to ensure the application of food safety standards through work and conduct.

Determined by the Management Board (November 24, 2025) and the Supervisory Board (December 1, 2025)