

MERCURE

HOTEL

DUBAI BARSHA HEIGHTS

MH-FSMS-01

FOOD SAFETY POLICY

Mercure Hotel Suites and Apartments (MCH) aims to provide safe Food and Beverage to our customers whilst complying with all food safety regulations and statutory requirements (Dubai Municipality Food Control Section) and continually reviewing the effectiveness of this compliance system.

To assist in ensuring the safety and quality of our Food and Beverage, the hotel complies with the principles of Hazard Analysis Critical Control Point (HACCP), including Food Safety and Good Hygiene Practice.

A strict quality assurance measure for all raw materials purchased is maintained. All necessary precautions are taken to avoid any type of cross contamination. All raw materials, semi-processed foods and processed foods are temperature controlled and monitored.

Continuous monitoring of personal hygiene of all staff and strict sanitation procedures are followed. All staff are appropriately trained in all aspects including Basic Food Hygiene Training and are informed of relevant Food Safety information.

Management reviews the Food Safety Policy at each management review meeting to determine the policy's continuing suitability for our organisation. Business objectives which are established, monitored and reviewed support these principles of food safety.

Approved By:

Bushmakina DARIYA

DARIYA BUSHMAKINA
General Manager

Date: 05.05.2026

Mercure Hotel Suites & Apartments