



Food Safety Policy – ISO 22000: 2018

“Cinnamon Bey” will take required steps to ensure that her products are safe and fit for human consumption.

The policy of Food Safety extends to all related activities ranging from supply of ingredients, packaging, acceptance, storage, distribution, each stage of cooking, product use, disposal external service providers and contractors.

We will achieve this by,

- Design, Operate, maintain kitchen layout to meet product safety criteria.
- Establishing and maintaining standards and procedures to monitor and manage all Critical Control Points in the food preparations and catering operations.
- Build a food safety capability mindset and culture through structured programmes that develop employees’ competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the hotel.
- Establishing procedures to identify and eliminate of any harmful products unfit for human consumption.
- Protecting food products from potential hazards caused by physical, microbiological chemical and allergy contamination adhering through Hazard Analysis Critical Control Points (HACCP).
- Adhering to ISO 22000: 2018 principles to satisfy applicable food safety requirements, including statutory and regulatory requirements framed under the Food Act (No. 26 of 1980) and mutually agreed customer requirements related to food safety.
- Develop the awareness of this policy within our employees, direct suppliers, customers, outsourced service providers and contractors.
- Develop and strive to continually improve our processes capable of providing safe food products through an efficient, effective and suitable food safety management system.



As Resort Manager, I'm committed to our Food Safety Policy, which is owned and endorsed by the Cinnamon Hotels and Resorts. That said, every Cinnamon employee at every level and in every function in the hotel is responsible for the successful implementation of this policy and the related programmes.

Pradeep Wijesinghe – Resort Manager

Date of Issue: 21.02.2020

Revision No: 01

Date of Reviewed: 01.08.2022