



Food Safety Policy – ISO 22000: 2018

"Cinnamon Lakeside Colombo" will take the required steps to ensure that her products are safe and fit for human consumption.

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

We will achieve this by,

- Design, operate, and maintain kitchen layouts 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 programs 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 any harmful products unfit for human consumption.
- Protecting food products from potential hazards caused by physical, microbiological, chemical, and allergy contamination adhering to 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 awareness of this policy among 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 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 programs.

Nazoomi Azhar – General Manager