

ELLA RESORTS vision is the timeless identification of its name with products and services from which all customers will be completely satisfied. For this purpose, we choose our raw materials with a sense of responsibility, we make sure that the conditions of production, storage, transport and delivery of products are in accordance with international practices, we invest in information and training of our staff, while developing and implementing Security Management Systems Food according to ISO22000: 2018 which includes the activities from the receipt to the final delivery.

Us, the Management and the employees, are committed to the following objectives:

- improvement of infrastructure, facilities and working environment
- reduce food waste from raw materials to final goods
- reduce customers' complaints and increase customers' nutritional satisfaction
- continuous training of employees in the correct implementation of the Food Safety Management System
- continuous improvement of the efficiency of the procedures of the Food Safety Management System
- ensuring food hygiene and safety through the full implementation and continuous verification of the Food Safety Management system
- continuous improvement of our practices
- compliance and monitoring of the legislation, the safety indicators as well as the goals of the company and the sub-departments that we have set.
- cultivating and maintaining a culture of food safety

ELLA RESORTS is fully compliant with current national and international legislation requirements. Always having the requirements of the customer and the safety of the consumer as a commitment will continue the effort for continuous improvement.

The Food Safety Policy is communicated and explained, so that it can be understood by all employees and other stakeholders and is reviewed annually during organization Management Review.

The Managing Director

