



## LE PRINCE MAURICE HACCP CERTIFIED



We are pleased to announce that Le Prince Maurice successfully achieved HACCP certification.

With growing concern for food contamination, the hotel has implemented the Hazard Analysis Critical Control Point (“HACCP”) system , which minimizes and reduces the chances of food borne illness to our guests and associates who are dining in our restaurants. It was also part of Le Prince Maurice’s dedication to continual strategic improvement, and determination to fulfill our customers’ requirements and expectations.

The scope of the HACCP certification covers all processes from receipt of ingredients, preparation of food and beverage products of all categories to the consumption of prepared food and beverages by our guests on our premises.

The effort was formally started in 2004 and this was followed by a series of formal training sessions with regular internal and external audits to ensure that the system remains current and effective. This is done by the monitoring of processes against policies and objectives as set forth by the system.

The implementation of an HACCP system has also encompassed some preliminary programs, for instance specific requirements for the structure of food premises, for wall/floors and other surfaces in food preparation rooms, establishment of terms of reference for raw materials and ingredients to be used in food preparation, defining hazard analysis guidelines, critical control points (CCPs), process flow diagrams, control logs, and operating procedures pest management plan, etc.