

SAFETY AND HEALTH POLICY IN GARDEN HOTELS

Garden Hotels promises to protect the safety and health of our employees, customers, suppliers and subcontractors that develop services in our facilities, with the conviction that accidents and professional diseases can and should be avoided. Ensure the health and safety of these is a main aspect in the company.

- Adopt the principle of continuous improvement of preventive action, which includes, among others, the activities for prevention and health protection, performance emergencies, adapting the working person, selection of teams and products, coordination between companies and other obligations under the regulatory framework of prevention. We consider the prevention of accidents as important as quality or productivity.
- The company promotes and establishes the necessary means for communication of deficiencies and/or suggestions for improvement are analyzed and, if possible, applied. The spirit of participation, innovation and continuous improvement in the preventive field is critical to the future of our company.
- Personell are the most important value to the company. For this reason they must be qualified and identified with the goals of our Organization and their opinions have to be considered. Training and information about risks, as well as the means and measures for its prevention are of Paramount importance and must reach all employees of the company.
- The Prevention Plan is known by all staff, and the performance guidelines are specified. For the implementation and development of this Prevention Plan, the company has the employees participation representing them.
- Our swimming pools facilities have staff monitoring and qualified first aid during the hours of more abundance, and these facilities are equipped with all the material and information resources required by the applicable regulations to ensure the safety of swimmers.
- The Company is provided with a food security system to analyze and to evaluate the aspects for food hygiene refers, and carries out a series of procedures to avoid any incident that are to with food contamination. Kitchen and Restaurant Staff are regularly training for the handling of food by ensuring that the food processes are controlled.
- The Companys' facilities meet the legal requirements that apply in industrial safety, since the achievement of preventive internal maintenance plan revisions and periodic inspections by competent bodies.

Inca, 20th July, 2015

General Management
Garden Hotels and Aparthotels