

Rhodes 01/01/2016

Health and Safety policies

Ialyssos Bay is committed to the health and safety of its guests, Team members and business colleagues. Safety requires a commitment from everyone. Each member is responsible for understanding and complying with all applicable safety and health laws and guide lines, and for immediately reporting workplace accidents injuries and unsafe conditions or practices

Procedures we carry out:

Safety training

Safe systems of work

Environmental control

Safe place of work

Each employee is encouraged to play a vital and responsible role in maintaining a safe and healthy workplace through:

Being involved in the workplace health and safety system.

Insisting on correct procedures and equipment.

Helping new employees, trainees and visitors to the workplace understand the right safety procedures and why they exist. Telling their manager immediately of any health and safety concerns. Keeping the workplace tidy to minimize the risk of any accident or fall.

Reporting any pain or discomfort feels as soon as possible. Ensuring all accidents and incidents are reported

We provide protective clothing or equipment free of charge (if risks can't be removed or adequately controlled by any other means)

Safe plant and equipment  
Noise and dust control  
Radiation safety  
Use of toxic materials  
Utilization of safety representatives  
Fire safety and prevention (all of our employees are trained for fire evacuation drill and this is repeated twice a year  
Medical facilities and welfare (doctor on call )  
Maintenance of records and arrangements  
Accident reporting and investigation  
Emergency procedures and workplace monitoring ensuring employee understanding of policies  
Revision and monitoring of policies  
Ensure that the right warning signs are provided and looked after

Ialyssos Bay has invested in facilities, equipment, manpower and development of modern practices that allow us to ensure the quality and safety of food we manage. Our practices span all the way from the initial selection of materials and food products and the confirmation of the strict quality criteria upon receipt, until the tasteful offering on our breakfast buffet.

Our experienced staff strive to meet the requirements of Greek and European legislation on health and safety, apply Procedures and Technical Instructions in order to ensure the high quality and maintain the nutritional value and freshness of all our tasty and traditional offerings.

Our Water Quality Management and Protection from Legionella Scheme consists of continuous on – site monitoring, regular resystematic sampling and laboratory examinations in collaboration with certified chemical labs. We also control all stages of food preparation and kitchen hygiene and we collaborate with health advisors to assure water supply quality.

Phillip N Limberis

General Manager