



FOOD SAFETY POLICY

Port Aventura Entertainment, S.A.U., managing company and owner of PortAventura World Parks & Resort, family leisure destination that encompasses PortAventura Park, PortAventura Caribe Aquatic Park, Ferrari Land, Hotel PortAventura, Hotel El Paso, Hotel Caribe, Hotel Gold River, Hotel Mansión de Lucy, Hotel Colorado Creek, PortAventura Convention Centre and Parking Caravaning, has decided to revise its food safety system based on the requirements of the current UNE-EN-ISO22000 standard (Food Safety Management System), in order to reach the highest Food Safety standards.

PortAventura World is currently reviewing its food safety system, based on the requirements of the UNE-EN-ISO22000 standard, at Hotel El Paso, Hotel PortAventura, Hotel Gold River, Hotel Colorado Creek and Hotel Mansión de Lucy, in a firm commitment to gradually extending it to the other hotels and the convention centre.

To this end, PortAventura World's actions are governed by the following principles:

- Guarantee the safety of all its food products.
- Ensure compliance with legal and regulatory requirements, as well as others of a voluntary nature to which the company subscribes.
- Maintain its facilities regarding hygiene and maintenance as required by law.
- Pursue the continuous improvement of the safety of all food products supplied, through a continuous review of the production processes and pre-analysis of all new dishes.
- Meet the expectations of its customers regarding quality and food safety.
- Raise awareness and motivate the company's staff about the importance of the implementation, development and improvement of the Food Safety System.
- Ensure the ability of immediate withdrawal of any product that may pose a risk to its customers and have qualified personnel perform subsequent analysis of the incident.
- Provide all its staff with continuous training to ensure all activities are performed correctly, especially in terms of food handling and allergen management.
- Establish external communication mechanisms for food safety, efficient for its suppliers, customers and public administration, and any other stakeholder involved in food safety issues.
- Establish mechanisms for internal communication regarding food safety, within the Catering Area, but also between various directly involved departments (Maintenance, Purchasing, Call Center, Visitor attention, etc.)
- Ensure that all personnel involved in food safety receive the correct training to carry out their tasks safely.

OTHER CONSIDERATIONS:

The safety policy at PortAventura World will be available at all times to company staff, customers, suppliers, and any other stakeholders.

The PortAventura World Management will provide —in sufficient amounts and as required in each specific case— the resources and appropriate means for the effective implementation of the Food Safety policy under the terms provided.


Fernando Aldecoa
Managing Director

March 2019

