



## **OUR QUALITY, FOOD SAFETY AND ENVIRONMENTAL POLICY**

As Sunprime C-lounge family, with the conscious and responsibility of being a rooted company we make commitment of accepting all our customers as our guests by blending national and international values, of adopting qualified, environmentally - conscious service by fulfilling food safety conditions completely as a principle by always prioritizing the quality, of securing health of our employees and guests with qualified production and service , and in order to provide continuity of the system, of doing perpetual improvement activities by training and developing our employees. The controls which are in accordance with Employee Safety, Food Safety and Hygiene Sanitation Standards are performed by the experts periodically. As a part of Kitchen Heritage Network, we support to make the local foods live by using local products . We support the social projects which will contribute cultural diversity so as to protect cultural values and provide regional development. We give priority to the activities which will promote institutional and social development. We support the social projects which will contribute to develop our country by protecting cultural and artistic wealth. We aim to fulfil our social and environmental responsibilities to society with the cooperation of our employees, public sector, non-governmental organisations and the administration.

Participation of the employees forms the basis of the organisation. For that reason, giving importance to perpetual development in order to provide all our employees to have knowledge on quality, food and environmental management , to be able to provide an environmentally - conscious service taking necessary precautions to reduce our adverse effects on environment by complying with the standards which are determined with the current law , regulations and legislations, reducing the wastes produced by production and our other activities to the least possible level, reducing the usage of natural sources , and consuming the recyclable and grand size packaged products as far as possible.

While making a decision , by taking environmental conditions and high productivity into consideration , acting carefully and cautiously on all our activities and purchasing and their possible effects on environment. Under changing circumstances reviewing the environmental management system periodically and trying to increase our environmental performance continually will shape our vision. With the belief of "Food safety is everyone's right and responsibility." protecting the people's health by implementing the hygienic measures completely on food production, presentation and storage spaces from the phase of purchasing the raw materials to the consuming the produced food. To achieve the goals determining the level of Food Safety in accordance with the legislative regulations and guests's conditions, we make commitment of sharing quality, Food and Environmental experiences which have been gained to provide perpetual development of the processes among the suppliers, institutions and guests mutually.

General Manager