



TUI BLUE Kerkyra Golf hotel

Written Policy Statement for Health & Safety

The TUI BLUE KERKYRA GOLF Hotel's management ensures that all its employees are afforded the required health and safety tools by preserving in this way their safety and health (i.e. training seminars, equipment, etc.) These include the hotel's emergency plan (handbook and appropriate training) as well as the training for the safe handling of chemicals. Furthermore, personal appearance and hygiene rules are observed. Locker rooms and showers are available in the hotel and all employees receive daily meals. Finally, accident records are kept, whether the incident happens to a guest or an employee, and respective corrective actions are taken accordingly along with studies and analyses, as well.

The basic principle and commitment of the hotel and its' executives is to provide its guests with high quality services and products, to be responsible for the health and safety of the employees and third parties; therefore, the hotel is committed to carry on all those actions required to prevent and improve the health and safety conditions as provided for by Greek and European legislation and ISO 22000 provisions which fully meet their requirements and expectations.

The hotel's vision is to combine luxury, hospitality, stunning views and atmosphere of a seaside hotel; it has adopted the company's motto: «“in Louis Hotels man comes first. Neither the guests nor the employees come first but man!” Our purpose is to make “happy people at a pleasant environment”». With a view to achieving the aforesaid, the Hotel Management has established a Food Safety Management System, in accordance with the International Standard ISO 22000:2018, which covers the entire range of the hotel's activities including: suppliers' evaluation, purchase, delivery, storage, preparation, food & drinks display and serving in the hotel's restaurants and bars.

Antonis Urselmann
General Manager
TUI Blue Kerkyra Golf