



# Health and Safety Policy

At Lindos Hotels, we place a strong importance on health and safety in the workplace – a fundamental human right and legal requirement. Moreover, we want to provide a safe, comfortable and risk-free environment-for both our staff and guests, to enjoy our facilities. Our vision is to provide a safe and clean workplace and holiday destination, to develop and implement clear health & safety policies, and promote a cultural uptake for employee safety and enhance engagement across all properties.

The management of the company is committed to:

- Prevention of injury and ill health of anyone at the premises of the company.
- Comply with all relevant health, safety and environmental legislation and regulations and with other requirements to which the hotel subscribes.
- Apply tourism industry best practices in health and safety.
- Employ dedicated personnel and external experts in order to ensure the effectiveness of Health and Safety management system.
- Communicate our policies to employees, guests and partners to create a safety culture.

## Infectious diseases (COVID-19) safety measures

At Lindos Hotels we are continuously monitoring developments surrounding the **COVID-19** pandemic and adapting new procedures and protocols to enhance efforts and prioritize the well-being, health and safety of our staff and guests.

We fully comply with the guidelines of competent health authorities, and rigorous industry specific standards and have put in place preventative measures to reduce the likelihood of spreading the virus.

A comprehensive awareness campaign has been implemented across all our hotels, through various means of communication, with health & safety measure signs throughout the facilities describing ways to prevent the spread of germs, as well as brochures regarding COVID-19 and in-room safety measures. Guests are requested to take self-protective measures and adhere to the COVID-19 relevant house-rules.

At Lindos Hotels, we have introduced a new set of rules and regulations across our hotels for your safety, accompanied by elevated sanitization procedures, additional food handling protocols, and enhancements to ventilation systems and other back-of the-house operations.

## Occupational health and safety

At Lindos Hotels we try to prevent and minimize the likelihood of an incident at the workplace and improve the state of premises and the methods of work. We have established an internal 'zero-accident tolerance' policy to ensure everybody is working cohesively and is accountable. We are continuously identifying, assessing and checking the health and safety risks and implementing relevant preventive measures. Furthermore, we undertake risk assessments in all our activities with a frequency relevant to their harm and we communicate to our employees, guests and suppliers our policy with the intent that they are made aware of their individual health and safety obligations.



## Building safety

Our first priority is the safety of our properties. That includes the safety by design; therefore all our hotels are designed to comply with the strictest safety rules. All our properties comply not only with Greece's legal requirements but also with European Union regulations.

We employ staff and external experts who are responsible to manage and maintain safety processes, commit significant resources to compliance and we make sure that there are documented procedures in place that should be followed for the management of defects identified.

## Fire safety

Fire is the most serious threat of hotels; therefore we are taking all available preventive measures to minimize the threat.

In addition, the fire safety measures that are taken include: safe escape routes, constraint on the use of highly flammable materials, safe technical, functional emergency fire-fighting, functional alarm systems, evacuation drills are performed twice per season and last but not least, Hotel staff is provided with suitable emergency instruction.

## Water safety

Water management is crucial to our operation. We identify the safety measures and procedures that should be in place at all our properties when managing water through the cycle of receipt, storage, distribution and waste water management.

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Our continuous efforts and planning will ensure that all our facilities and equipment are maintained to the highest standards of cleanliness, safety, comfort, and reliability for the benefit of our guests, our business, the local community, and the environment.