

CONTROL OF REVISIONS
Initial Emission: 20VV/11/10
Revision 01 – 20XX/11/18 – Included the processes of Spa and Farm

Description of the Procedure for Validation of Processes

Validations are performed to verify the effectiveness of sanitation and cleaning processes.

1 - Restaurant

Annually should be collected samples of the main dishes of the menu and sent for microbiological analysis aimed at identifying possible contamination arising from the procedure adopted for the preparation of the food.

2 - Laundry

The process of washing and sterilization of garments, linens, towels and tablecloths should be conducted as the technical procedure provided by the specialist company in the activity. The products used must ensure through its technical specifications the desired aseptic service requirements. The procedure should include number of washed pieces, process time and quantities of products used. It should be kept the datasheets of the products used and the records of quantities.

3 - Apartments

The aseptic process the suites shall ensure the elimination of fungi and bacteria in this way must be used approved cleaning products and their technical specifications shall be maintained record.

4 – Other processes

Other processes that also require special care regarding contamination are considered, for example, the Spa and Farm areas, especially those that process dairy products. The applied controls are indicated in more detail below.

5 – Applicable Controls

In addition to the specific controls for regular cleaning performed by cleaning staff, the following items are considered:

5.1 - Vector Control

The control of vectors should ensure the elimination of pests through the use of products applied by specialized companies every six months. It has to be Kept records of the services performed. Internal control should be performed annually and kept record.

5.2 - Potability Control of Water

Every year should be analyzed the potability of water used through microbiological and physical chemical analysis. Reports of services shall be kept.

5.3 - Health Wallets

Every year all employees must update their health evaluation. The control should be done as part of the control of the Health Portfolio.

5.4 - Mop Testing (SWAB)

Every year the SWAB test should be conducted in the sectors below in order to ensure effectiveness in the process. The sectors/utensils to be tested are: Laundry (1 piece), bath of the apartment (1 piece), kitchen cutting boards, meat and vegetables (1 piece each), places in the Spa, places of production of dairy in the Farm.