

HEALTH AND SAFETY POLICY

For SBH HOTELS & RESORTS it is very important to offer a safe and pleasant environment to our employees, customers and suppliers. Therefore, we have tools that provide us with preventive control in the following health and safety areas:

- **Fires.** We have emergency procedures in case of fire, a regulated and updated Self-Protection Plan. Firefighting equipment is periodically reviewed by certified companies. We annually train our staff.
- **Food Hygiene.** Our food handling staff receives periodic training. Through the Hazard Analysis and Critical Control Points (HACCP), control measures are applied to possible hazards and risks in terms of food hygiene. In addition, monthly pest controls are performed.
- **Swimming pools.** We have informative posters of safety regulations on the use of swimming pools and relaxation areas. There are emergency procedures and the guidelines are strictly followed to keep them clean and disinfected.
- **Building Security.** The Technical Building Codes (CTE) are followed to reduce the chances of injuries caused by slips, trips and falls.
- **Fossil fuel appliances, air conditioning and electrical systems.** Our maintenance staff receives continuous training to reduce the chances of poor performance in an emergency situation due to ignorance of the procedure. All gas appliances, air conditioners, heaters and electrical systems are installed, checked and maintained by qualified persons. We have refrigerant gas leak control procedures and certified maintenance companies.
- **Safety in handling chemicals and hazardous substances.** All personnel who have a minimum contact for handling chemical products receive training.
- **Water.** We take daily, weekly, monthly and annual measures to avoid the contamination of water for human consumption, both cold and hot. In addition to having authorization to connect to the public sewer system and periodically perform analytics. The hotel has certified companies for its advice and water treatment.
- **Prevention of occupational hazards.** Every year visiting the establishment to identify and manage the risks associated with the activities, periodically evaluate the health status of the employees to identify and timely control the health risks related to the work, seeking to minimize occupational accidents and diseases. We comply with

current legal regulations. We design and maintain the facilities, and establish operational processes in a way that safeguards people, property and the environment. We respond promptly, effectively and carefully to emergencies or accidents that result in your operations.

FUERTEVENTURA 01 December 2019

A handwritten signature in blue ink, consisting of several overlapping loops and lines, positioned above the text 'CEO SBH'.

CEO SBH