



FOOD SAFETY POLICY

Port Aventura Entertainment S.A.U., manager of PortAventura World Parks & Resort, family leisure destination comprising PortAventura Park, PortAventura Caribe Aquatic Park, Ferrari Land, Hotel PortAventura, Hotel El Paso, Hotel Caribe, Hotel Gold River, Hotel Mansión de Lucy, Hotel Colorado Creek, PortAventura Convention Centre, Parking Caravanning, and PortAventura Dreams Village, has taken the decision to carry out a review of its food safety system based on the requirements of the current standard UNE-EN ISO 22000 (Food Safety Management System), with the objective of attaining the highest standards in Food Safety.

Currently, PortAventura World is in the early stages of reviewing its food safety system, in accordance with the requirements of the UNE-EN ISO 22000 standard, at Hotel El Paso, Hotel PortAventura, Hotel Gold River, Hotel Colorado Creek, and Hotel Mansión de Lucy with the firm commitment to extend it to the rest of the resort's hotels and Convention Centre.

In order to fulfil this commitment, PortAventura World is committed to achieving the following objectives:

1. Guarantee the safety of all of our food products.
2. Ensure compliance with legal and regulatory requirements, as well as others of a voluntary nature that the company subscribes to.
3. Maintain our facilities in the conditions of hygiene and maintenance required by applicable legislation.
4. Pursue the continuous improvement of the safety of all food products supplied, through a continuous review of the production processes and prior analysis of all new dishes.
5. Meet the expectations of our customers in terms of food quality and safety, attending to new trends and demands (offer of vegetarian and vegan products), and special dietary requirements (allergies and intolerances).
6. Implement a plan to promote a food safety culture, raise awareness and motivate the company's staff about the importance of the implementation, development and improvement of the Food Safety System.
7. Ensure the ability to immediately withdraw any product that may pose a risk to our customers and perform the subsequent analysis of incidents by qualified personnel.
8. Establish efficient external food safety communication mechanisms with our suppliers, customers and public authorities, and any other agents involved in food safety issues.
9. Establish efficient internal food safety communication mechanisms, within the Catering Area itself, but also between different Areas that are directly involved (Maintenance, Purchasing, Call Centre, Guest Service).
10. Ensure that all workers involved in food safety receive the necessary training to ensure the safe execution of all activities, especially in food handling and allergen management.
11. Actively work to reduce food waste and implement in the Resort the new law 3/2020 of 11 March, on food loss and wastage prevention.
12. Establish food safety objectives through action plans to guarantee the quality and safety of our products and the satisfaction of our customers.

OTHER CONSIDERATIONS:

PortAventura World's food safety policy will remain available at all times to the company's staff, customers, suppliers, and any other interested parties.

PortAventura World Management will review the evolution of the objectives and the results of the food safety KPIs on a quarterly basis and will provide – promptly and in the necessary and sufficient quantities required for each specific case – adequate resources and means for the effective implementation of the Food Safety policy in accordance with the above terms.

A handwritten signature in black ink, appearing to read "F. Aldecoa".

Fernando Aldecoa
General Operations and Finance Director

March 2022

