

SAFETY, HEALTH, ENVIRONMENT, RISK QUALITY AND FOOD SAFETY POLICY

1. POLICY

This policy sets out the commitment of SUN Resorts and its subsidiaries to achieving exemplary safety, health, environment, risk, quality (“SHERQ”) and food safety standards.

SUN Resorts fully acknowledges its responsibility to its stakeholders to minimize the safety, health, environmental, quality and food safety risks relating to its operations and products, whilst maximizing guest satisfaction and shareholder value.

SUN Resorts strives to conduct all its activities in a responsible, professional, and competent manner and to continuously improve performance towards the ultimate objective of zero incident, injury, failure or complaint, with maximum effectiveness and efficiency.

2. COMMITMENT

Pursuant to its aim to conduct its businesses with due care and respect for people and the environment and to maintain effective SHERQ and food safety management systems, SUN Resort is committed to the following principles:

Zero Harm

Promoting a culture of “zero harm” in order to protect, as far as reasonably practicable, the health, safety and wellbeing of its associates, guests and visitors in the boundaries in which it operates.

Minimizing Impacts

Minimizing the impact of its business on the environment, encouraging the development and adopting environmentally friendly technologies to ensure the preservation of natural resources and sustainability through the implementation of a corporate citizenship strategy.

Targets

Setting and achieving targets related to operational performance and excellence for safety and health, food safety, quality assurance, resource utilization efficiency and waste minimization through the implementation of Balanced Score Card.

Risk Management

Preventing major adverse incidents at its operations through the SUN Resorts Integrated Risk Management System. If such incidents do arise, effectively initiate response protocols to minimize their impacts and recurrences. Seizing opportunities from the incidents for organizational improvement.

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SAFETY POLICY

Compliance

Conducting its operations in accordance with the applicable laws, regulations and standards. Striving to implement industry best practice through the on-going management of the operations and guided by internationally recognised principles and codes of good practice.

Quality

Meeting or exceeding its guest expectation by applying, operating capable, reliable and efficient business processes. Applying operational excellence and continual improvement throughout the organization, with the objective of zero defect.

Continual Improvement

Developing and promoting SHERQ and Food Safety competency, optimal management of resources and transparency in reporting performance to achieve continual improvement of operational performance, products, services, and customer satisfaction.

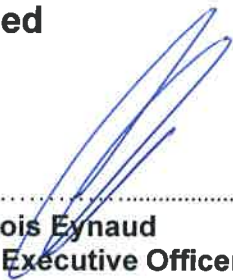
Effective Communication and Reporting

Communicating and reporting SHERQ and Food Safety performance to internal and external stakeholders, at least on an annual basis in an open and transparent manner. Ensuring accessibility of this policy to all associates and to interested parties on request.

3. IMPLEMENTATION & MONITORING

In line with its SHERQ requirement, subsidiaries shall implement an integrated Management System in compliance to ISO 9001: 2015, ISO 22000: 2018, ISO 14000: 2015, and operate within the governance of applicable legislation and standards.

Signed



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Francois Eynaud
Chief Executive Officer

Date

1st July 2022