

Press Release

For Immediate Release

The Mira Hong Kong receives HACCP accreditation

10 June 2013, Hong Kong: Joining a handful of Hong Kong hotels complying with highest international industry standards, The Mira Hong Kong, an ISO 14001 certified member of Design Hotels™, passed the final audits by Bureau Veritas after successful implementation of stringent food safety system HACCP.

At the certificate presentation ceremony held at the Grand Mira Suite on 7 June 2013 Executive Assistant Manager of The Mira Hong Kong, Guillaume Gallas, received the coveted accreditation from the hands of China Director of Bureau Veritas, Fabien Joly De Bresillon who congratulated on the team effort, "Achieving HACCP Certification is not an easy task. I wish to congratulate the project team of The Mira Hong Kong for having developed a high standard system and especially having managed to place food safety and HACCP at the core of the attention of all staff involved in the food production chain".

Hazard Analysis and Critical Control Point (HACCP), being a detailed system of food safety analysis and monitoring, it is being broken down in various parts to make it reliable from the moment food arrives hotel premises, until it is being served as a ready to consume product. It involves various departments, including procurement, receiving, kitchen, F&B service. All have their own characteristic work flow charts that simply follow CCPs (or Critical Control Points), as they are being handled carefully until they reach to the next area of handling.

Some of the most important CCPs include: receiving with cold storage and temperature control, labeling with dates and shelf lives, internal cooking temperature, chilling and reheating hot foods, and serving. In order to have a reliable and foolproof system in place, all kitchens are accountable to maintain proper documentation and records of activities pertaining to these CCPs, with efficient filing system of traceability, in case of a finding or alleged food poisoning, for proof of verification.

Alexandre Buytaert, Executive Sous Chef of the hotel who spearheaded the project initiated by Culinary Director, Gianluigi Gerosa, recalls the milestones of the project, "In order to achieve the certification, over a yearlong continuous period of trainings, processes and procedures have been established within the culinary and F&B departments, to pass the final audit. Initiated in late 2011, and 2012 being the 'HACCP year' with lots of effort on increasing the awareness, it was a real eye opener to some team members who were never exposed to certain food and hygiene standards in their past employment posts. One of internal initiatives to tackle the learning curve was also the making of a carry-on booklet, which underlined all must-know basics of HACCP standards reflecting all major CCPs."

Along with the support and guidance of the Hygiene manager, internal audits have been conducted weekly to monitor, keep track, and rectify where necessary, as a first exposure to future external audits.

Hygiene manager's responsibility was not only to develop a reliable and easy to understand system, but to conduct trainings focusing on major points of non-conformity to our learning team members.

"With efforts and perseverance, HACCP system is no longer a new chapter but part of each Team Member's job description and expectation, for each to fulfill and maintain, when handling food at The Mira Hong Kong," commented Mr. Gallas. "Our objective now is to maintain the strict levels of safety through regular audits and assure that newly joined Team Members receive proper training to meet the highest industry standards that The Mira Hong Kong pursues to represent on every level of operations."

About Bureau Veritas

Created in 1828, Bureau Veritas is a global leader in Testing, Inspection and Certification (TIC), delivering high quality services to help clients meet the growing challenges of quality, safety, environmental protection and social responsibility. Recognized and accredited by major national and international organizations, Bureau Veritas offers innovative solutions that go beyond simple compliance with regulations and standards, reducing risk, improving performance and promoting sustainable development.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 guest rooms, including a collection of 56 suites and specialty suites, which is centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district. A close walk to the local underground, railway stations and the Star Ferry, the hotel – overlooking the lush Kowloon Park – easily connects to all parts of the vibrant metropolis.

The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, Kiwi Collection, Minimo Hotels and The Chic Collection.

www.themirahotel.com



Executive Assistant Manager of The Mira Hong Kong, Guillaume Gallas, receives certificate from China Director of Bureau Veritas, Fabien Joly De Bresillon



HACCP certificate is a result of more than 18 months of preparations, training and team effort of Culinary Team, Stewarding, F&B and Engineering Department



Culinary Team at The Mira Hong Kong includes over 110 chefs trained to follow strict food safety regulations implemented by Hygiene Squad

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