

FOR OFFICE USE ONLY

Villa no: Departure date: Meal Plan:

Allergen Disclaimer Form

Maafushivaru makes every attempt to identify ingredients that may cause allergic reactions to those with allergies such as, but not limited to food allergy, skin allergy, dust allergy, insect sting allergy, and mold allergy..

Please be aware that in the Resort’s determination to cater to delivering the highest level of service and standards to all our guests, Maafushivaru participates in food and safety audits on a monthly basis conducted by the UK accredited company, Food & Safety Asia (www.foodsafeasia.com). These audits include full hygiene inspections of all the food and beverage areas of the Resort followed by detailed written reports of all the hazards identified in each outlet, and corresponding recommendations; Hazard Analysis Critical Control Point (HACCP) Implementation and training in Food Hygiene, HACCP, Health & Safety and Fire Safety.

In line with the European food and safety standards, Maafushivaru has identified the following sources of allergens in which the Resort will be happy to share more information about upon guest request. Kindly tick your allergens below:

- | | | | |
|--|--|------------------------------------|---|
| <input type="checkbox"/> Peanuts | <input type="checkbox"/> Eggs | <input type="checkbox"/> Mollusks | <input type="checkbox"/> Sesame |
| <input type="checkbox"/> Celery / Celeriac | <input type="checkbox"/> Fish | <input type="checkbox"/> Mustard | <input type="checkbox"/> Soya |
| <input type="checkbox"/> Gluten | <input type="checkbox"/> Lupin | <input type="checkbox"/> Tree Nuts | <input type="checkbox"/> Sulphurdioxide |
| <input type="checkbox"/> Crustaceans | <input type="checkbox"/> Lactose Intolerance | <input type="checkbox"/> MSG | |

You may also note that in addition to the above, there may be certain items that may cause allergy to certain individuals.

Every effort is made by the Resort to instruct the staff of all departments on the type and severity of guest allergies when they are communicated in advance by guests or travel agents/tour operators through the Reservations and/or Front Office teams. Please note that in our kitchens we do use products such as milk, eggs, gluten, seafood, peanuts, other nuts, and sesame seeds; and although the kitchen teams have awareness on the risks of cross contamination, we do not have control over this as all our products are provided to us by overseas supplies, and hence with little or no control over it during transportation and handling of the products until it reaches the Resort. As such we cannot guarantee a total absence of these products in our dishes. Guests with food allergies must be aware of this risk and they are encouraged to seek advice from Outlet Managers/Supervisors of each facility they are visiting to, so that full information can be provided about the food, beverages and services that may have possible source(s) of allergen as detailed above. The Resort is in no way obliged to create anything outside our existing food, beverages and services menus but will provide relevant information so guests can make informed decisions on their menu selection.

Guests will have the full and final responsibility of choosing any food, beverage and/or service taking into consideration the health and safety of their wellbeing. Moreover, the Resort cannot be held liable in case of any allergic reaction encountered as a result thereof. Nevertheless, this document will be filed by the Front Office Staff in our Back Office and one copy will be sent to our Head Chefs at our Kitchens and also one copy to our Restaurant/Bar Managers, to make sure that our Team Members can assist our guests with allergens, effectively during their visit at our Bars and Restaurants.

I hereby confirm that I am fully aware of the Resort’s Allergen Policy as stated above.

Guest Name: Date:

Passport Number: Signature:.....