



RCL FOOD SAFETY & QUALITY ETHOS

Food safety and food quality are our top priorities. Our goal is to source food that consistently meets the highest quality and safety standards – from the time it is grown, harvested or caught to when it is served onboard in our restaurants. This goal can only be achieved if we work diligently to build and maintain relationships with suppliers who share our commitment to food safety and food quality throughout our global supply chain.

In order to deliver safe and quality food to our guests, we increasingly see the importance and benefit for our suppliers and third parties to be certified according to The Global Food Safety Initiative (GFSI) accepted standards. Goals are currently underway for all current and new food suppliers to the global Royal Caribbean Cruises, Ltd. operation, will be required to implement one of the following food safety and quality standards recognized by GFSI:

- BRC Global Standard for Food Safety
- Canada GAP
- FSSC 22000
- The Global Aquaculture Alliance
- Global GAP
- Global Red Meat Standards
- IFS (International Featured Standard) Food
- Primus GSF
- SQF

We encourage all our supplier partners to get ahead of our future requirement of the GFSI standards and implement the best accepted GFSI certification standard for their organization.

Further, all suppliers must meet and agree to our *Supplier Guiding Principals* in order to provide goods and services to our organization. Suppliers must guarantee that all food supplied to Royal Caribbean Cruises, Ltd. is obtained from sources that comply with applicable local, state, federal, or country of origin's statutes, regulations, and ordinances. Suppliers must also ensure all food packages are delivered throughout the Royal Caribbean organization are in good condition and the contents are properly protected so the food is not exposed to adulteration or potential contaminants.