

The mission of Seaclub Alcudia Mediterranean Resort in this field **is to safeguard the safety and well-being** of both our employees and our guests, including suppliers and external companies operating within our facilities.

To achieve this, we embrace the principle of continuous improvement in prevention, addressing aspects such as occupational health and safety, emergency management, task adaptation to employees, the selection of equipment and products, inter-company coordination, and other responsibilities in compliance with prevention regulations.

The people who work with us—our most valuable asset—must be trained and aligned with the objectives of our organization. We value their input and promote training and awareness on workplace risks, resources, and preventive measures. Seaclub Resort provides and facilitates the necessary means for deficiencies and suggestions for improvement to be assessed and, when required, corrected.

Furthermore, ensuring the health and safety of **our guests** is an integral part of this commitment. To this end, we have implemented key measures:

Our pool areas are staffed with qualified personnel for supervision and rescue during permitted access hours.

The hotel complies with strict hygiene and food safety standards. Our kitchen staff is trained in food handling and process control.

Guests are provided access to medical services at the hotel upon prior request, and we have staff trained in first aid.

All our **facilities** meet the applicable legal requirements on industrial safety and atmospheric emissions. We have established procedures for the identification and evaluation of legal requirements and maintain operational control within our environmental management system, certified in accordance with ISO 14001 standards.

Pablo Riera-Marsá (CEO)

