



IMPRESA STORICA D'ITALIA

mod 7.11rev01del 01.7.2021

### SELF-CHECK POLICY

The aforementioned company declares to apply, in accordance with the provisions of EC Reg. 852/2004 and subsequent additions and updates, the HACCP methodology in the company self-control plan, and to guarantee the identification and removal of contaminants in all phases. the product, through the actions indicated below:

- Training and training of personnel in food hygiene and safety
- Maintenance of suitable hygienic-sanitary conditions of the various company areas where food products are found;
- Maintenance of adequate hygienic-sanitary conditions of any packaged products and packaging materials (integrity and cleanliness);
- Information and awareness of staff on compliance with current hygiene and health regulations and the rules of good hygiene practice;
- Monitoring and control of pests;
- Supplier qualification procedures (packaging materials, food products);
- Identification along the flow chart of the critical control points (CCP) and their relative monitoring, whether continuous or discontinuous;
- Appropriate definition of critical limits for each CCP and adequate hazard management measures if critical limits are exceeded
- improvement of the level of customer satisfaction in this regard to always guarantee an order fulfillment service in the manner and within the agreed times, please note that the company guarantees the delivery of orders within the agreed times if they are received exclusively through telephone orders and / or written and received by email at [info@anticapasticceriajole.it](mailto:info@anticapasticceriajole.it). For all orders received through other channels such as: sms, messenger, chat instragram, whatsapp, signal, telegram etc., the regular fulfillment of the orders is not guaranteed.

The activities listed above are subject to periodic review by the Management of the Bar Jole 1930 - Ramo Antica Pasticceria Jole, in order to assess the adequacy, effectiveness and efficiency of the self-monitoring hygiene and health system.

These actions contribute to obtaining safe food products.

This policy adopted by Bar Jole 1930 - Ramo Antica Pasticceria Jole is made available to the public, interested parties and competent authorities through publication on the website, to operators, through training; all in order to encourage the involvement of the parties interested in carrying out activities relating to food safety.

Sassello 1.7.21

The Management