

SELF-CONTROL POLICY

Bar Jole 1930 - Ramo Antica Pasticceria is a company founded more than 100 years ago. The main activity, now, is the production of the famous handmade Amaretti di Sassello. Its strong point is the totally artisan production with manual processing. These famous Amaretti are suitable for everyone's diet, including coeliac people, because they are gluten free. The raw materials used in the recipe are: egg yolk, "Armelline" almonds, sweet almonds, sugar and flavourings. Therefore, the company declares to apply the HACCP methodology in the company's self-control plan in compliance with the provisions of EC Reg. 852/2004 and subsequent additions and updates; in this regard, the company guarantees the identification and removal of contaminating agents at every step of the production process, through the actions indicated below:

- Staff training and education on food hygiene and safety
- Maintenance of suitable hygienic-sanitary conditions of the various company's areas where food products are located;
- Maintenance of appropriate hygienic-sanitary conditions of any packaged products and any packaging materials (integrity and cleanliness);
- Informing and sensitising personnel on compliance with current hygiene regulations and the rules of good hygiene practice;
- Monitoring and control of pests;
- Supplier qualification procedures (packaging materials, foodstuffs);
- Identification and monitoring of critical control points (CCPs) along the flow chart, whether they are 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 order to always guarantee the service fulfilment in the agreed terms and timeframe. The company guarantees the delivery of orders within the agreed timeframe if those are received exclusively by email sent to the address info@anticapasticceriajole.it or by telephone (these orders will be rewritten and emailed by the Antica Pasticceria Jole 1930 operator to the buyer in order to confirm it). For all orders received via other channels such as: sms, WhatsApp Messenger, Instagram chat, Signal, Telegram etc., we do not guarantee regular processing. In addition, all Bar Jole 1930- Antica Pasticceria Jole products are covered by insurance; the company recommends visiting its online site to know the right procedure to avoid any kind of damage.

The activities listed above are periodically reviewed by the Management of Bar Jole 1930- Ramo Antica Pasticceria Jole in order to assess the adequacy, effectiveness and efficiency of the self-control system for hygiene and health.

These actions contribute to obtaining safe food products.

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