



- Studio di consulenza aziendale nel settore Agroalimentare
- Sistemi di Autocontrollo H.A.C.C.P. e Sistemi di Gestione per la Qualità
- Formazione del Personale Alimentarista
- Analisi Agroalimentari ed Ambientali
- Assistenza Tecnico-legislativa
- Consulenze Nutrizionali

FOOD SELF-CHECKING

The Company CAVIN S.R.L. with operational headquarters in Corato (Bari) – Puglia Region – South Italy – with address: Viale dello Sviluppo Economico n°. 49, Website: www.cavinitaly.com and email: info@cavinitaly.com represented by the CEO Mr. Francesco Cantatore, in order to comply with the provisions of current legislation on the hygiene, safety and traceability of food (EC Reg. No. 852/2004 and EC Reg. No. 178/2002) and in compliance with the rules governing production and the sale of grapes must and wines, it has implemented a Manual of Food Self-Control in accordance with the rules of good hygiene practice and with reference to the HACCP methodology.

The self-control plan adopted by the company includes:

- Correct application of the prerequisite procedures that allow to keep under control more critical phases of the process (Cleaning and disinfection of the premises, of the plants and the equipment, Control of the infesting animals, Control of the water potability, Maintenance of the premises, of the plants and of the equipment, personnel training and hygiene, selection and verification of suppliers, traceability and retraceability of food products, management of non-compliant products, waste management);
- Internal Inspections;
- Sampling and analytical checks on grapes, wines, work surfaces and operators' hands;
- Chemical Analysis, chemical - physical and microbiological analysis of water in order to evaluate its potability requirements (Legislative Decree February 2nd 2001 No. 31).

Interventions and / or analytical checks are carried out during the year based on the assessment of the company risk and are documented by audit reports and / or test reports certifying compliance with the operating procedures as well as the quality of the products examined and the hygiene of the premises, equipment and operators.

Technical advice on food safety, drafting and / or revision of the HACCP manual, traceability procedures and the sampling required by the annual sampling plan, is entrusted to IGIENE & QUALITÀ 'snc.

Corato, 01/07/2018

This Certificate has one year of validity starting from today.

