Piadineria Hygiene & Food Safety Compliance Report

Page 1: Introduction

Our piadineria takes food safety and hygiene as its topmost priority. As a family-run Italian business with a passion for quality, we understand the importance of maintaining the highest standards not only for regulatory compliance but also for the wellbeing of our customers. To achieve this, we have developed and implemented a comprehensive food safety strategy that includes global certifications, training programs, and operational practices.

This document outlines our approach and compliance with international food hygiene standards such as HACCP, ISO 22000, local food handler certifications, and food safety management systems. It is intended to provide full transparency and assurance to our customers, stakeholders, and regulatory bodies, whether operating in the UAE, Europe, or any part of the world.

The following pages detail the specific certifications and systems we adhere to, the way we apply them in daily operations, and how they reflect in our service quality and product integrity.

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Page 2: HACCP Certification

Hazard Analysis and Critical Control Points (HACCP) is the foundation of our food safety operations. We have established a fully documented HACCP system that identifies and monitors all critical control points in the preparation of our products, from sourcing ingredients to final delivery.

Each stage of food handling undergoes risk analysis, including storage, preparation, cooking, and service. Our staff is trained in recognizing hazards such as cross-contamination and temperature abuse, and corrective measures are in place should any deviation occur.

Our HACCP plan is reviewed and audited quarterly by an external certification body, ensuring that we remain compliant with the latest scientific and legal food safety developments. We maintain records of all monitoring activities, corrective actions, and verification results, which are available upon request.

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Page 3: ISO 22000 Compliance

In addition to HACCP, we have adopted the ISO 22000 Food Safety Management System, a globally recognized standard that helps us consistently manage food safety across the entire supply chain. ISO 22000 integrates the principles of HACCP with proactive management practices, including internal audits, supplier evaluations, and performance tracking.

Our implementation of ISO 22000 involves clear assignment of roles, standardized procedures, communication protocols, and a traceability system for every ingredient used in our piadine. We regularly review and improve our FSMS based on customer feedback, audit findings, and emerging risks.

By aligning with ISO 22000, we demonstrate our commitment not only to legal compliance but also to continuous improvement, customer satisfaction, and global competitiveness.

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We ensure that every food handler employed in our piadineria has completed accredited food safety training in accordance with local regulations, whether in the UAE, Italy, or other operational regions. In Dubai, our staff members are trained under the Basic Food Hygiene Training (BFHT) scheme, while in Europe, they follow the equivalent national training programs.

Furthermore, we have appointed a Person In Charge (PIC) at each location, who has undergone specialized training to supervise hygiene standards and enforce best practices. The PIC ensures daily compliance, handles inspections, and acts as the point of contact for any food safety issues.

All training certificates are documented, and refresher sessions are held bi-annually to keep staff up to date with food safety laws and techniques. This strong emphasis on education reinforces our hygiene culture throughout the team.

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Page 5: Food Safety Management System & Conclusion

We maintain a robust Food Safety Management System (FSMS) tailored to the nature of our Italian cuisine and product types. This system encompasses policies for supplier vetting, pest control, waste management, cleaning schedules, temperature logging, and allergen control.

Our FSMS is integrated with digital tools to monitor and record compliance data in real-time. This allows for quick reporting, instant corrective action, and detailed traceability of all operational activities.

In conclusion, our piadineria meets and exceeds the hygiene and food safety requirements set by international and local authorities. From certification to daily practice, our goal is to offer not just delicious Italian food but peace of mind to our customers. We believe transparency, accountability, and consistency are the ingredients for long-term success and public trust.

Page 5: Food Safety Management System & Conclusion