

Ristoris Srl

Food Safety Policy

The main activity of Ristoris Srl consists on selling ready-to-use foodstuffs under its own brand and third party brands.

It is a priority for our company to distribute in the gastronomic sales channels, with a particular attention to **Made in Italy** products.

Ristoris srl has recognized the opportunity to establish a self-control system compliant with national and international regulations on food safety and food hygiene.

THE OBJECTIVES THAT THE MANAGEMENT WANTS TO ACHIEVE THROUGH THE IMPLEMENTATION OF A QUALITY AND FOOD SAFETY SYSTEM ARE:

- Promote the quality, differentiation and continuous improvement of our products
- Maintain a high quality product, carefully selecting from qualified suppliers, made in full and continuous compliance with the provisions of the law and the established standards
- The best management of human resources
- Careful evaluation and suppliers monitoring
- Improve internal management through the efficiency and effectiveness of the organization in compliance with the relevant legislation and all the mandatory requirements
- Increase staff involvement through motivation and awareness
- Create an efficient commercial network both in Italy and abroad

Ristoris Srl

Food Safety Policy

TO ACHIEVE THESE OBJECTIVES, THE MANAGEMENT:

- Complies with the hygiene-sanitary and product safety standards declared in its company self-control manual
- Guarantees compliance with the laws regarding: quality, environment and safety, and with contractual regulations
- Has implemented a Quality and Food Safety management system compliant with the IFS Broker international standard in order to obtain the certification and maintain it over time
- Undertakes to qualify and monitor over time its suppliers, whose production plants are almost all certified according to at least one of the internationally recognized GFSI (Global Food Safety Initiative) food safety standards
- Limits the impact of its activities by promoting environmental sustainability through proper waste management
- Makes the staff responsible about their work
- Implements and maintains an efficient traceability system
- Adopts the principles of social and ethical responsibility in order to support human values and assume responsible behavior, manages its activities honestly, correctly and attentively to the expectations of the public
- Adopts a food protection plan to guarantee the Food Defense and Food Fraud

Broni, 20/10/2022 Management