



Pedago S.r.l. accredited and certified training institution according to ISO 9001: 2015 standards  
Registered in the Regional register for the training of food operators n. 2019/166 decree n. 2167/2019 dated 14/10/2019

# HACCP TRAINING CERTIFICATE FOR FOOD OPERATORS

( Under the D.A. n. 275 of 19 February 2018 and s.m.i., the D.A. n. 630/2019 and D.A. 698/2022 Sicily Region and European regulation (CE) 852-853/2004 issued by Pedago S.r.l., 63 Vittorio Emanuele street - 91022 Castelvetro - Vat number IT02619520816)

## CERTIFICATE N 17799B-2025

This is to certify that

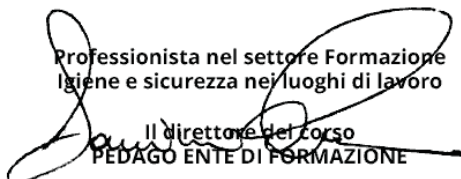
**ALESSIA BATTAGLINI**

**Born in BARGA (LUCCA) on 19/06/1997  
fiscal code BTTLSS97H59A657A**

Has successfully attended the food safety HACCP training course for all food business operator, owners and managers lasting 12 hours provided in distance learning and has successfully passed the final exam attended in 01/10/2025

Castelvetro 01/10/2025.

The course director  
Dott. Domenico Bua

Professionista nel settore Formazione  
Igiene e sicurezza nei luoghi di lavoro  
  
Il direttore del corso  
PEDAGO ENTE DI FORMAZIONE

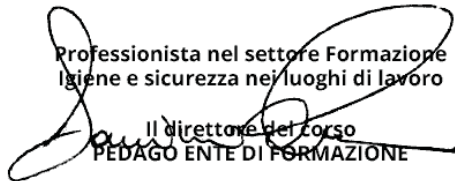
**Protocol number : 109616957469**

This certificate is valid for three years from the date of issue and must be renewed 30 days before the deadline

# Program of the Course for Food Business Operators

- food hazards and risks: chemical, physical, microbiological;
- personal hygiene and good practices for the prevention of food-borne diseases;
- obligations and responsibilities of the food business operator;
- general hygiene requirements;
- principles of cleaning and disinfection of environments and equipment;
- food preservation methods;
- good practice rules to avoid the presence of occult allergens in food;
- main food safety regulations and penalties for violations of these rules;
- traceability of food;
- pathogenic microorganisms and mechanisms of biological and chemical contamination of food;
- self-control, notions of prerequisites (pest control, waste disposal, management of animal by-products, etc.);
- self-control: notions of procedures based on the principles of the HACCP system;
- basics on foods containing gluten, allergens and related legislation.
- IMOCA: materials in contact with food

Professionista nel settore Formazione  
Igiene e sicurezza nei luoghi di lavoro



Il direttore del corso  
PEDAGO ENTE DI FORMAZIONE

Training course organized by Pedago Srl, 63 Vittorio Emanuele Street - 91022 Castelvetro (TP), Italy, Vat number IT02619520816, telephone (+39) 092445834, under the D.A. n. 275/2018, the D.A. n. 630/2019 and D.A. 698/2022 Sicily Region and European regulation (CE) 852-853/2004

Pedago Srl, 63 Vittorio Emanuele street, Castelvetro 91022 (TP) VAT number IT02619520816 Telephone: (+39) 092445834, [www.pedago.it](http://www.pedago.it),  
mail: [info@pedago.it](mailto:info@pedago.it)