HACCP
Corso Alimentarista Online

pedago

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 Castelvetrano - Vat number IT02619520816)

CERTIFICATE N 15397B-2024

This is to certify that

GIOVANNI FANTUZZI

Born in REGGIO NELL'EMILIA (REGGIO NELL'EMILIA) on 04/11/2000
fiscal code FNTGNN00S04H223S

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 succesfully passed the final exam attended in 12/09/2024

Castelvetrano 12/09/2024.

The course director
Dott. Domenico Bua

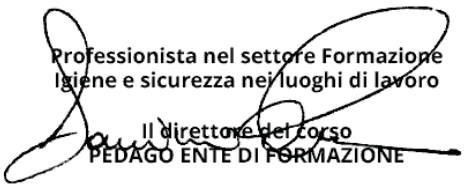
Professionista nel settore Formazione
Igiene e sicurezza nei luoghi di lavoro
Il direttore del corso
PEDAGO ENTE DI FORMAZIONE

Protocol number : 83039603533

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



Training course organized by Pedago Srl, 63 Vittorio Emanuele Street - 91022 Castelvetrano (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