

Saccarta spa



The mark of responsible forestry



UNI EN ISO 9001:2015
UNI EN ISO 14001:2015
UNI ISO 45001:2018



FSSC 22000



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Policies for health and work safety, environment, quality and food safety.

1. OBJECTIVES

The integrated system of quality is the set of responsibilities, procedures, activities and resources that are designed to ensure consistent over time quality and food safety of product and service that meets the requirements of the customers and / or those set by management.

Ultimate goal of an integrated quality system is to achieve the full satisfaction of the clients.

Part of this integrated system are health and the work safety management, the environmental management, quality management and food safety management.

2. POLICY

The key elements of the quality strategy of Saccarta are:

- Saccarta agrees to comply with the legislation and other requirements in terms of quality, health and work safety, environment and food safety.
- The Board is directly responsible for the implementation of quality, environment and food safety policies, and provides the resources - financial and organizational – required to provide safe and healthy working conditions for the prevention of work-related injuries and illnesses.
- The Chairman of the Board is directly responsible for the implementation of the health and work safety policies, and provides the resources - financial and organizational – required.
- Saccarta communicates transparently both to the internal and to external stakeholders of the organization (including customers, suppliers and authorities) . All of these stakeholders are informed of the Saccarta guidelines in terms of quality, work safety, environmental protection and food safety.
- Thanks to the sharing of strategies and objectives and a constant information and training, all Saccarta staff is directly involved in the search for continuous improvement of quality, work safety , environmental protection and food safety.
- The continuous improvement of the quality of the products and services provided to clients is carried out in these way:
 - by collecting and processing all the requests / reports of customers in order to meet, if possible anticipating them, their different needs;
 - by monitoring the entire process (commercial phase, procurement, and production) in order to minimize the risk of non-satisfaction of the clients and by implementing always and sooner the necessary improvements;
 - by training all staff on issues of quality, because quality is the results of a joint effort.

- The continuous improvement of health and work safety takes place:
 - by analyzing all the possible risks of the work environment, by updating the document risk assessment, and by raising awareness among all employees about the importance of this analysis and about the importance of a conduct careful and alert at work;
 - by implementing a system of rules and security safeguards to reduce the likelihood that these risks will occur;
 - by verifying the compliance with the established rules and training all staff on the responsibilities of each person.
 - consulting and involving staff through their representative

- The continuous improvement of environmental performance, and therefore the reduction , where possible, of any negative impact on the environment, occurs:
 - by selecting appropriate raw materials and suppliers, which provide an adequate commitment in terms of environmental management;
 - by optimizing production and logistic processes in order to reduce energy consumption;
 - by monitoring and reducing waste production.

- The continuous improvement of food safety of the products takes place:
 - by analyzing all the possible risks of contamination (chemical, biological, microbiological or physical), by implementing a system of rules and barriers to reduce this risk, and by isolating the production site and the finished product;
 - by ensuring the constant application of food defense assessment and assurance procedures and Food Fraud Mitigation risk;
 - by ensuring the full traceability from raw material to finished product;
 - by selecting and monitoring all suppliers of raw materials, that should be suitable for food contact;
 - continuously improving the level of cleaning and order.

In order to reduce the risk of contamination, and to sensitize all employees on the importance of these issues, all Saccarta productions, even those not used in the food industry, must comply with the food safety requirements.

3. OPERATIONS

Saccarta staff is always aware of the contents of these policies, their implementation and updates, thank to:

- Exposure in the notice board and in the offices of this policy and / or its significant updates
- Delivery to all employees of this policy and / or its significant updates.
- Meetings with all employees that take place at least quarterly to discuss issues relating to the quality, work safety, environment and food safety.
- Administration of questionnaires in order to test the effectiveness of workers training,
- Communicated to suppliers and contractors in case of activities carried out at the site,
- available to interested parties.