



M^a DOLORES MAYOR VALCÁRCEL CON DNI 53.145.577-Y, AS AN INTEGRATED QUALITY MANAGEMENT TECHNICIAN , EN FOMENTO EMPRESARIAL DE MURCIA,S.L (AGRUPAL).

ATTESTED:

The company JOAQUIN FERNÁNDEZ E HIJOS, con C.I.F: B-30117980 y located in CALLE LA LOMA 55, LAS TORRES DE COTILLAS, (MURCIA), has been audited and has an implemented system of self-control, based on the application of the principles of Analysis of Critical Control Points (HACCP), carrying out in a specific and programmed way a set of actions, procedures and controls that guarantee food safety.

And for the conte and to have the appropriate effects, I issue the present in Murcia, on June 6, 2022.



Sgd: M^a DOLORES MAYOR VALCÁRCEL



M^a DOLORES MAYOR VALCÁRCEL CON DNI 53.145.577-Y, AS AN INTEGRATED QUALITY MANAGEMENT TECHNICIAN, EN FOMENTO EMPRESARIAL DE MURCIA,S.L (AGRUPAL).

ADVISES:

The Company JOAQUIN FERNÁNDEZ E HIJOS, con C.I.F: B-30117980 y located in CALLE LA LOMA 55, LAS TORRES DE COTILLAS, (MURCIA), has a HACCP SYSTEM according to:

- Regulation 2002/178 establishing the general principles and requirements of food law.
- Codex Alimentarius and several European provisions provide that food businesses must carry out self-monitoring actions based on HACCP systems .
- Regulation (EC) No. 2004/852 of the European Parliament and of the Council on the hygiene of foodstuffs requires food business operators to create, implement and maintain a permanent procedure based on the principles of Hazard Analysis and Critical Control Points (HACCP), as well as its amendment to Regulation (EC) 2021/382, including the Food Safety Culture.

That is, the implementation of a HACCP system in the company that is A LEGAL REQUIREMENT and Mandatory Compliance by food companies, being its control body the Public-Health Administration of each Autonomous Community, which establishes visits and inspections to companies to monitor compliance, since it is a legal requirement controlled and monitored by the Public Health Administration .

Currently the company has implemented a HACCP Self-Control system in accordance with the IMPLEMENTATION GUIDELINES SANCO/1955/2005 and those published by AECOSAN (Spanish Agency for Consumption, Food Safety and Nutrition of the Ministry of Health, Social Services and Equality).

Internal audits are carried out throughout the year, to monitor compliance with the internal controls designed by management, and adds value to the organization by giving recommendations to rectify its errors and achieve its objectives, as well as improve the efficiency of the process and guarantee food safety to the consumer.

And for the conte and to have the appropriate effects, I issue the present in Murcia, on June 6, 2022.



Sgd: M^a DOLORES MAYOR VALCÁRCEL