



CLC management believes that quality and safety must be an integrated tool to define essential principles for correct and functional business management.

The task of the CLC management is to establish and maintain this by guaranteeing :

consistency with purpose and an organizational context

- reference to the corporate improvement objectives defined and reviewed
- internal and external communication and dissemination
- compliance with mandatory and voluntary quality and food safety requirements
- integrating with customers' requirements and with those of the HACCP self-control manual to be kept updated
- maintaining the skills necessary for its achievement.
- satisfaction of the internal parties involved

The CLC management guarantee the quality of the product made through the use of personnel with the necessary experience, skills and degree of training who work in premises equipped with efficient and properly maintained systems and equipment.

CLC management places particular emphasis on compliance with ethical and environmental aspects in compliance with national laws and regulations in terms of timetables and wages, freedom of resignation and trade union association, no obligation of forced and child labour, as well as compliance with safety regulations at work as code of ethics SR53CE.

The CLC management adapts to the rules of respect and protection of personal data in compliance with EU regulation 2016/79 (GDPR).

CLC management conducts its business in relation to sustainable development and sustainability of its business understood as attention to the ability to generate income and work, ensure conditions of human well-being, maintain natural resources and ensure conditions of institutional stability.

CLC Management ensures priority commitment to Food Safety through support to all personnel, who are encouraged to maintain a focus on food safety aspects, to the extent of their responsibility. For this purpose, communication is maintained regarding complaints, withdrawals/recalls, reports from public authorities and certification bodies as well as feedback of improvements introduced in order to maintain an adequate level of food safety.

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CLC management undertakes to implement and support this quality and safety policy, disclosing it and periodically verifying its degree of understanding and implementation

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