

# Auditing and certification as a tool to reduce FL/FW

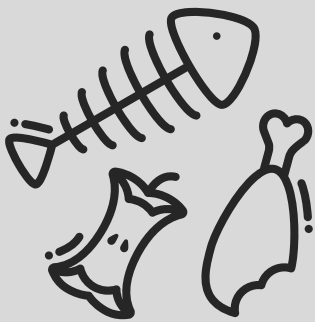
FOODRUS

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PRACTICE ABSTRACT NO.15

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#audit  
#certification



The Hazi Foundation's Control and Certification Area, within the FOODRUS project, has created a FL/FW MANAGEMENT CERTIFICATION SYSTEM. Potential users of this tool are agricultural companies, agro-industry, distribution companies (both wholesale and retail) and HORECA channel (hotels, restaurants and catering).

This tool can help medium and large companies in the agri-food chain to reflect and act on food wastage and, in particular, to adapt to the Law on the Prevention of FL/FW, which will be approved shortly in Spain.

The certification system is structured in six documents:

1. FOODRUS Protocol. It specifies the objective, scope and definitions. It establishes the obligations of the actors in the food chain (FL/FW Prevention Plan, hierarchy...), the steps for the implementation of actions (e.g. control of the cold chain, control of processes and machinery, minimum content of donation agreements, training and awareness-raising of workers), monitoring of results, evaluation of compliance and management of documentation. In other words, what the company must comply with in order to pass the audit and achieve certification.
1. Certification procedure. This document explains in detail the approval, the evaluation criteria, how to make evaluation decisions, the validity of the certificate, the rules for the use of the mark, the rights and obligations of the auditees, the cases of withdrawal of certification, arbitration in case of conflict and the certification flowchart.
2. In other words, how Hazi should conduct the audit. Control plan. Document that defines the frequency of visits and the criteria used to define it. It is used for monitoring over the years.



The FOODRUS project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement N°101000617.

4. Checklist. Document that includes the requirements (65 points) of the FOODRUS Protocol in a convenient way to carry out the audit in situ. The Checklist contains, in different columns, the "Control Points", the "Compliance Criteria" (detailed indication of how to assess the Control Points), the assessment made during the audit (not verified, not applicable, correct, not correct), the justification for this assessment (for example, it has been seen during the visit that on a specific day the maximum temperature values in storage established in the company's internal procedure were exceeded). Once the report has been completed, it is sent to the auditee, as a report, to complete, in the last column, the necessary corrective actions.

5. List of documents to be requested in the audit. Complementary document to the checklist.

6. Certificate. Document that is sent to the auditees. They can share it with their clients or publish it in their networks. Thanks to Deusto's work for FOODRUS, it can be verified through Blockchain at <https://client.r3.blockchain.suite.apps.foodrus.eu>.

As part of the FOODRUS Project, this certification system has been tested with two large companies: Florette (agro-industry producing 4th range vegetables and salads) and Eroski (food distribution and sales).

Nº	Puntos de Control	Criterios de Cumplimiento	Nº	Nº	NC	Justificación	Acciones correctivas
<b>CAPÍTULO II. Obligaciones de los agentes de la cadena alimentaria</b>							
<b>4. Plan de Protección de Desperdicio de Alimentos</b>							
1	La organización debe realizar un Plan de Protección de Desperdicio de Alimentos	Se verificará que la organización tenga un Plan de Protección de Desperdicio de Alimentos donde se definan los objetivos con metas anuales y según sea la jerarquía de prioridades. Para cada objetivo se deben detallar y secuenciar: 1. la justificación del objetivo (recursos del desperdicio de alimentos que se pretende corregir, nivel de desperdicio energético...), 2. las acciones a implementar, 3. los responsables, 4. los recursos materiales y humanos, 5. los plazos y 6. el seguimiento previsto.					
<b>5. Jerarquía de prioridades de los agentes de la cadena alimentaria</b>							
2	Los agentes de la cadena alimentaria deben adoptar sus actuaciones a la siguiente jerarquía de prioridades: 1. alimentación animal (a fabricación de piensos volantes) en su industria. 2. residuos para obtención de compost, biogás o de combustibles.	Se verificará que las actuaciones realizadas para gestionar los residuos estén basadas en la jerarquía de prioridades. En caso de que no se cumpla deberá estar justificado técnica o económicamente.					
<b>6. Obligaciones y recomendaciones generales para todos los agentes de la cadena alimentaria</b>							
3	Disponer de sistemas que garanticen la cadena de frío	Se comprobará que la organización haya establecido un sistema donde las rutinas de frío estén controladas. Se podrá un registro de temperaturas durante las diferentes fases que para el producto.					
4	Disponer de instalaciones adecuadas para la manipulación	Se comprobará visualmente que las instalaciones estén en adecuado estado de limpieza y mantenimiento. Se podrán realizar inspecciones de los equipos, si los hubiera.					
5	Mantener unas correctas prácticas de higiene en la conservación y la manipulación	Se comprobará que haya unas Instrucciones claras de prácticas de higiene en la conservación y durante la manipulación y visualmente se verificará que los operarios cumplen con las indicaciones recibidas.					



## About

Coordinated by the University of Deusto and comprising 27 partners from 10 different European countries, the EU-funded FOODRUS project aims to limit food losses and waste, and to promote resource efficiency across all stages of the agri-food value chain. FOODRUS is working to tackle the food waste and losses by creating resilient food systems across nine European regions. To achieve this, the project will test 23 circular solutions through diverse forms of collaborative innovation.

## Consortium



[www.foodrus.eu](http://www.foodrus.eu)



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