

ERS 3002 - Quality & Food Safety in Catering

Today's big challenge in the food sector is to restore consumer confidence giving them all the information about preventing and controlling measures used in the food handling and production business. Organizations linked to the catering sector (e.g. pastries, restaurants, canteens, snack bars, etc.) should implement methodologies able to ensure that the health risks to the consumers are eliminated or reduced to acceptable risk levels.

In response to the specificities of this sector, APCER developed a standard to the Food and Beverage establishments, the ERS 3002 - Quality & Food Safety in Catering. This standard allows sector's organizations to implement food safety and service requirements totally orientated to this activity.

The development was based on the general principles of food safety and on the *Codex Alimentarius* HACCP principles supplemented with requirements associated with the quality of the providing meals service and management of food safety system. For the definition of these requirements, APCER appealed to international best practices at this level that can be found in references of its worldwide partners.

Among the benefits of the implementation of ERS 3002 by an organization these stand out:

- Catering orientation;
- Increased confidence of customers and consumers by the adoption of high standards of food safety compliance;
- Eliminate or reduce consumers risks;
- Evidence of the organization's commitment to obtain high-quality and safe products;
- Resources optimization and improving the efficiency.

We have been watching a good market acceptability of this standard certification including McDonalds Portugal.

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