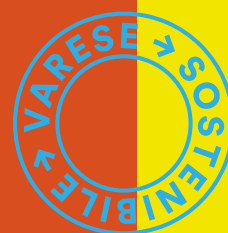


SPESA SBALLATA LATA

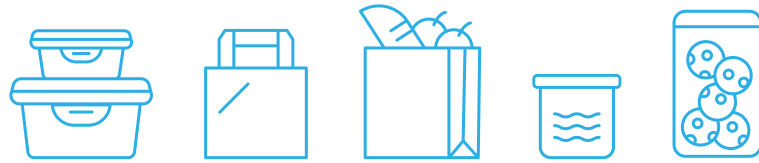
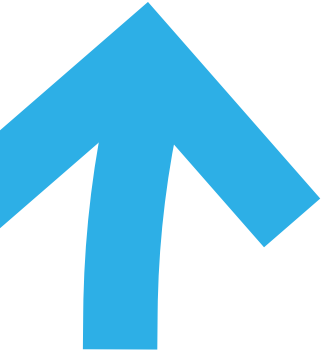
Co-Responsibility Agreement

The food businesses (serving or selling food) that are part of the Spesa Sballata network and the clients sign the following Co-Responsibility Agreement



SPESA SBALLATA – is a waste prevention project promoted in 2023 by Cooperativa Totem, Scuola Agraria del Parco di Monza, Provincia di Varese – Osservatorio Provinciale Rifiuti, in collaboration with ATS Insubria, Aroundrs srl, Local councils of Angera, Gornate O., Ispra, Lavena Ponte Tresa, Laveno M., Luino, Malnate, Sesto Calende, Valganna, Varese, Vedano O., Convenzione Intercomunale di Sesto C, A21 Laghi, Confcommercio Uniascom, Faita Lombardia, Legambiente Lombardia and the technical partner ARS ambiente srl.

Regulation (EC) no 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs. Italian D.M. 21 March 1973 (suppl. G.U.n.104 of 20 Aprile 1973), disciplina igienica degli imballaggi, recipienti, utensili destinati a venire in contatto con le sostanze alimentari, e relativi aggiornamenti. Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.



PaaS = Product as a Service

THE REUSABLE CONTAINERS ARE PROVIDED BY THE BUSINESSES

The businesses commit to:

- 01** not leaving the containers close to heat sources (oven) before and during their use;
- 02** cutting the pizza with a nylon pizza cutter (or to cutting it before putting it in the container) in order to prevent any possible scratch on the inside of the container. This is not an obligation, but it guarantees a longer lifespan of the container;
- 03** washing the containers in the dishwasher in order to guarantee a correct sanitisation before reusing them and storing them in a cupboard until they are used again;
- 04** evaluate the state of the containers:
 - a.** in case of nonconformity when the client returns the container: the business evaluates whether to stop using the container or if possible, to restore it to a state of conformity;
 - b.** in case the container is not suitable at all to be reused: it will be taken off the reuse circuit and the staff will register the nonconformity and the motivation on a specific document (see Addendum HACCP).

The clients commit to:

- 01** not using the PaaS pizza containers to reheat the pizza;
- 02** to reheating other types of food in PaaS containers up to maximum 100°C;
- 03** not cutting pizza or other types of food in the reusable PaaS containers;
- 04** respecting the registration procedure in the system and the 7-day window to return the PaaS containers. The clients are aware that if they bring back the containers after this delay, the credit card linked to the app will be charged;
- 05** handling the containers after the consumption according to common domestic practices, keeping them away from heat sources like burners and oven, and from dust and dirt. Washing them is not mandatory, but if possible rinsing them may help the sanitising process of the businesses..



In case of assisted sales,
the businesses commit to:

- In case of self-service sales,**
the businesses commit to:

- ### The client commit to:

- 07** using containers that are safe for food contact, preferably transparent and with lid, for the purchase of fresh products, except for the direct consumption of the product (e.g. ice cream in a reusable cup);
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- 08** before every purchase:
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- a.** washing, drying and storing the containers according to common domestic hygiene practices;
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- b.** drying the above mentioned containers in order to eliminate any hard water stains, particularly after washing them manually or in the dishwasher;
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- c.** storing the containers in a clean closed space in order to avoid dust contamination (kitchen cupboard or cabinet);
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- d.** it is also possible for the client to sterilise the containers after washing them, in which case they should thoroughly rinse them in order to eliminate any odour or disinfectant residue. They can sterilise the containers by immersing them for at least 30 minutes in a solution of water and sodium hypochlorite 2/5% or using quaternary ammonium salt based products or commercial disinfectants, following the producer's indications.



09 using reusable mesh bags for fruit and vegetable, preferably with a string and a space to stick price labels, washable according to normal domestic standards;

10 using hand sanitiser gel before making self-service purchases (e.g. fruit and vegetable);

11 transporting the containers in thermal bags after the shopping, if necessary in order to respect the cold chain, especially during the summer;

12 accepting the possibility of the container being rejected by the businesses' trained staff (L141/2019) if it does not comply with the necessary hygiene conditions, in particular in the internal part of the container. In that case, the client is not allowed to use the container and can proceed to the normal purchase procedures.

CONTATTI

Per domande o dubbi su come fare la Spesa Sballata, rivolgiti al negoziante o scrivi a: ambiente@cooptotem.it

Scopri tutti gli esercenti dove puoi fare la Spesa Sballata su varesesostenibile.it/spesa-sballata

Spesa Sballata – Unwrap your holidays is a project by



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