



DOCAPESCA

IMPROVING FOOD SAFETY
AND TRACEABILITY THROUGH
CERTIFICATION

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Docapesca Activities



25 FISH AUCTION MARKETS



36 SALES OUTLETS



3 RESALE MARKET



4 ICE FACTORIES



WAREHOUSES (FISHERMEN & TRADERS)



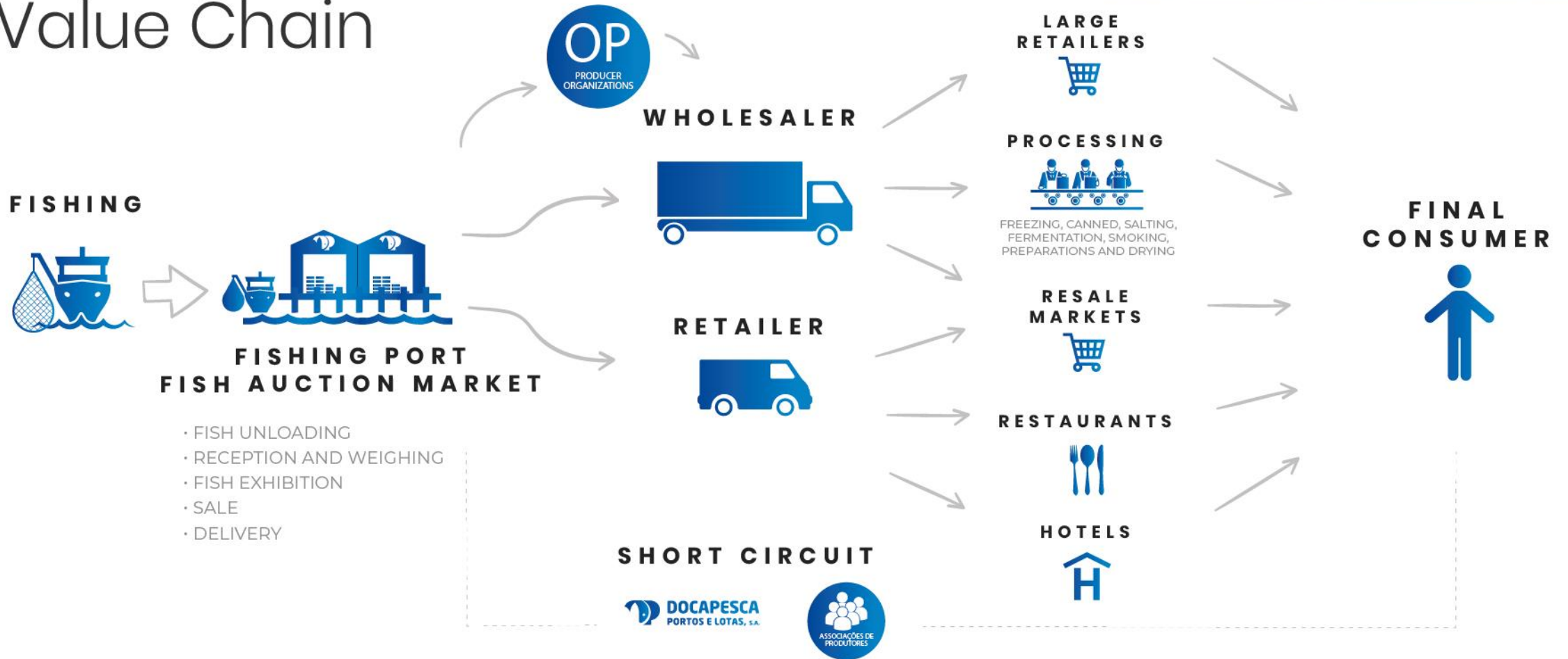
29 SHIPYARDS



14 MARINAS



Docapesca Intervention Value Chain



Steps in the process



Docapesca

Food Safety and traceability



2017
CERTIFIED
PÓVOA DE VARZIM
FIGUEIRA DA FOZ

2019
CERTIFIED
VIANA DO CASTELO
AVEIRO
V.R.S. ANTÓNIO

FISH AUCTION MARKET CERTIFICATION
NORMATIVE REFERENCE ISO 22000
FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

2018
CERTIFIED
SAGRES
SESIMBRA

2020
CERTIFIED
SETÚBAL
QUARTEIRA

2021
CERTIFIED
PENICHE
RIO ARADE
OLHÃO

2022
CERTIFIED
NAZARÉ

How did we get here?



REINFORCEMENT

of Food Safety Policy and a culture of good working practices throughout the company.



MODERNIZATION AND REHABILITATION

of our facilities and equipment.



INVESTMENT

in qualified food safety personnel (recruitment and training).



IMPROVED

risk assessment and monitoring of our verification activities.



INCREASED

the frequency of internal and external audits to our food safety management system.



IMPROVEMENT OF FOOD SAFETY AND TRACEABILITY

Advantages

ISO 22000:2018



✓ **Improved Food Safety**

✓ **Enhanced Quality Control**

✓ **Compliance with
Regulatory Requirements**

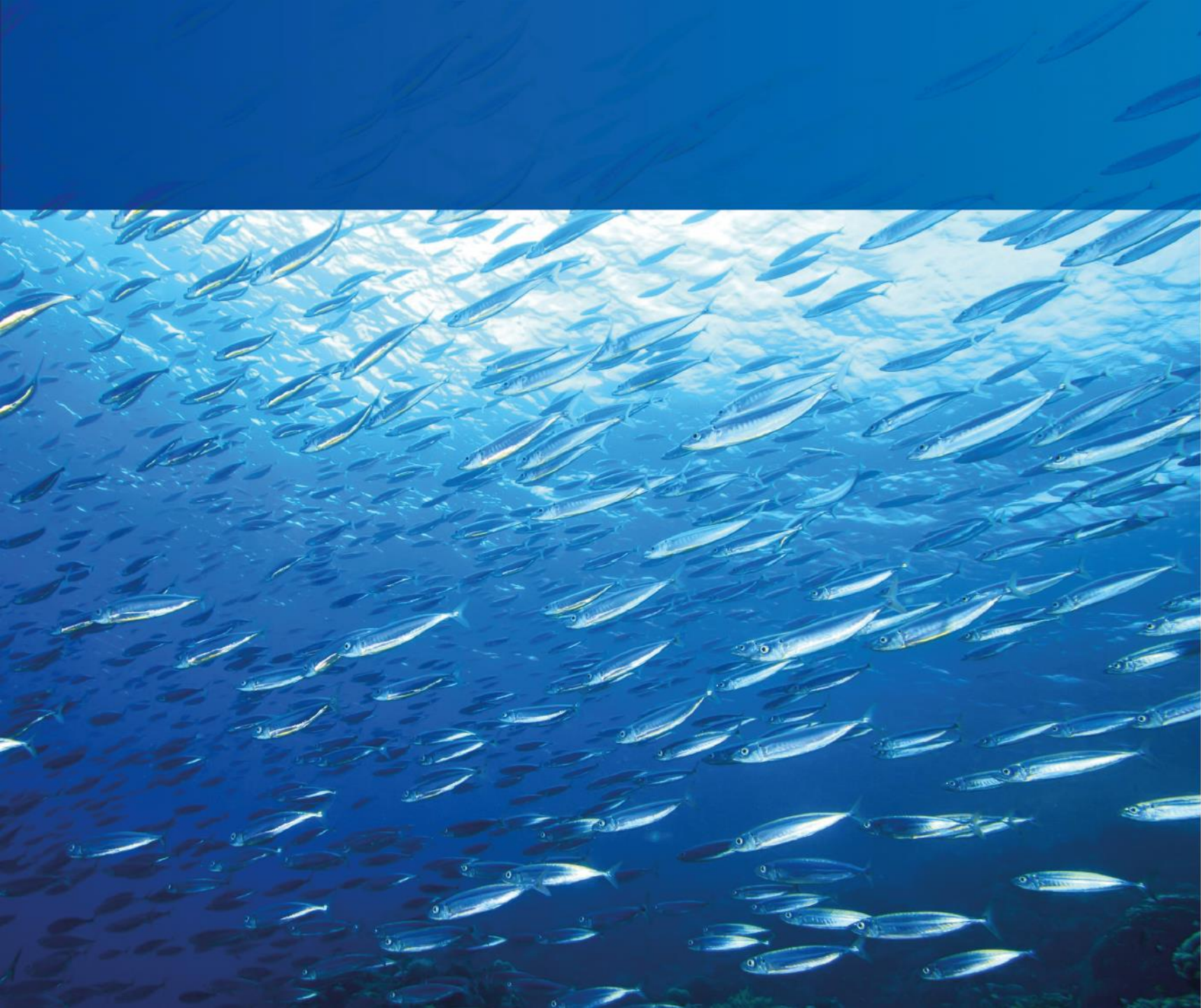
✓ **Traceability**

✓ **Risk Management**

✓ **Cost Reduction**

✓ **Customer Confidence**

✓ **Continuous Improvement**



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