



Food Safety Audit RADAR

Smart certification services for verifying food safety and operational compliance offered by TÜV Rheinland

RADAR provides an intelligent, cloud-based certification platform designed to help hotels and restaurants in Portugal to comply with food safety standards (e.g., ASAE regulations) and improve operational efficiency.

By obtaining a compliance certificate, businesses can demonstrate their commitment to food safety, enhancing customer trust and gaining a competitive edge in a highly regulated market.

Our RADAR platform simplifies audits, improves stock management, and ensures proactive food safety measures, ultimately boosting your operational accuracy, safety, and competitiveness.

Why Food Safety Matters

RADAR is a powerful monitoring tool designed to:

- Ensure regulatory compliance and improve food safety (including obtaining a Certificate of Conformity).
- Simplify operations by increasing efficiency and collaboration across teams.
- Generate detailed audit reports with key performance indicators.

Additionally, RADAR empowers quality managers and restaurants by:

- supporting preparation for external food safety inspections.
- helping to avoid fines.
- promoting the trust of customer and regulators.

Food Safety at the workplace : The Impact and Contribution of TÜV Rheinland

Food safety is essential in the hospitality industry, significantly affecting public health, customer confidence, business reputation and long-term growth.

ASAE (Portugal's Food and Economic Safety Authority) enforces regulations on labelling, hygiene and food safety in a traceable way, in order to guarantee safety throughout the food chain.

Why Partnering with TÜV Rheinland ?

TÜV Rheinland certifies restaurants in accordance with international and sector-specific standards, providing a structured approach to managing food safety, quality and operational efficiency.

Key advantages of RADAR

Key stakeholders will benefit from greater efficiency, accuracy and communication through digital tools, standardised processes and automated reporting. Real-time data further improves resource management, enabling proactive planning and rapid problem-solving. **RADAR's main features:**



Greater efficiency:

- Save time during stock checks, equipment inspections and necessary installation instructions by freeing yourself from paper forms.



Reduced errors:

- Improve the accuracy of records with standardised processes and digital tools.



Faster information sharing:

- Speed up communication with your teams, suppliers and partners through automatically generated reports.



Improved resource management:

- Use real-time data to allocate resources effectively and resolve problems before they disrupt operations. Real-time visibility enables better planning of operations and faster responses to problems.

PROACTIVE COMPLIANCE MONITORING

Radar helps restaurants supervise key hygiene and food safety focal points in food handling and related documentation, identifying and resolving non-conformities in real time to meet regulatory requirements.

The most appropriate certification standards may include:

ISO 22000: Food Safety Management System.

HACCP Certification: Hazard Analysis and Critical Control Points.

Quality and Hygiene Audits: Based on internal or sector-specific standards.

TÜV Rheinland Portugal

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Take the Next Step

Are you Interested in experiencing how RADAR can transform your business?

Contact us to get more information.

