



HACCP-System Pack

(Development & implementation of a HACCP-System for your food business incl. training)

Introduction:

The **Hazard Analysis Critical Control Point** system (HACCP) is a legally required system to identify & control any hazards that could pose a danger to the preparation/manufacturing of safe food.

"...The HACCP-System has grown to become **the universally recognized and accepted method for food safety assurance**. The recent and growing concern about food safety from public health authorities, food industry and consumers worldwide has been the major impetus in the application of the HACCP system..." (Source: World Health Organisation)

**Do you want your business to be legally compliant?
Do you want satisfied customers & consumers?
Do you want best practice?**

...If yes, our HACCP-System Pack is precisely what you need!

HACCP-System Pack:

The **HACCP-System Pack of QS-Development** is unique as it combines the development & implementation of a HACCP-System **with onsite certified HACCP training**.

The pack includes a minimum of 2 visits to your facility and involves a further 30 hours work off site.

First Visit (ON SITE):

- We will travel to you and assess your current situation.
- We give you a brief training session on HACCP techniques and Codex Alimentarius.
- We review your pre-requisite programme.
- We conduct a full hazard analysis (Identification of hazards)
- Together we will decide on the HACCP team, meeting frequencies etc.

Work (OFF SITE):

- Completion of hazard analysis
- We develop your HACCP manual including:
 - Introduction to HACCP
 - Purpose & Scope
 - Terms & Definitions
 - Methods
 - Pre-Requisites Summary
 - HACCP Team
 - Product Description
 - Flow Diagram, Hazard Analysis & Control Plan
 - CCP Validation
 - Verification & Review
 - Appendices (Information on EU 852/2004, Codex Alimentarius, etc.)

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- We develop various policies and hygiene guidelines.
- We develop a form for staff and visitor medical screening.
- We develop CCP records and cleaning records for your business.
- We create up to 30 signs (CCP Signs, Advisory Signs) for improved awareness.

During this development process we stay in contact with you and assure that the system and manual are meeting your requirements and reflect your food business.

Second Visit (ON SITE):

- We re-visit and implement the entire HACCP-System.
- We give you training session based on your new system/manual.
 - Training includes e.g.: Usage of new records, explanation of verification procedures and how to hold a HACCP meeting.
- Together we hold the first HACCP meeting.
- We will hand over the entire HACCP manual.
- We issue a HACCP training certificate.

Who should avail of this HACCP pack?

All food business owners who want to have a compliant – **BEST PRACTICE** – HACCP-System in place.

Note: Each HACCP-System is custom made. We have implemented this HACCP-System Pack successfully in the Food Industry* (e.g. Bakeries, Meat & Fish Processing Plants, Dairy Companies etc.) and the Hospitality Sector (e.g. Pubs, Bars, Hotels and larger businesses with several outlets or even a fleet of ice cream vans).

Call us to discuss your requirements.

Food safety in focus!

***The HACCP-System Pack for the Food Industry is conforming to HACCP requirements of GFSI Schemes such as BRC for Food Safety or IFS Food!**