

Food Safety

Assessment, Review, Education & Training



Minimising Your Risk. Reducing Your Losses.
Helping You Improve your Profits.

WORKINGwithYOU inPARTNERSHIP

Food Safety Overview

A general survey that analyses your workplace standards in relation to the health and safety management documentation.

Food Safety Review

A more detailed inspection of specific issues, whilst assessing the effectiveness of the Food Safety management structure and related documentation.

Projects

Where appropriate, specific projects may be undertaken which will provide your organisation with comprehensive information on which to base strategic policies.

Education & Training

Formal training sessions designed for easy understanding and provided with nationally recognised certificates for successful candidates.

The Food Safety Act 1990 has raised the profile of food safety and hygiene principles by ensuring that organisations demonstrate due diligence when dealing with food from the raw materials to the final consumer. To assist with such compliance, Stafford Mundell & Turner Limited have put together a comprehensive range of services, following assured safe catering principles and designed to respond to your specific needs.

■ Food Safety Overview

- Site Visits
- Discussions with designated personnel
- Production of a detailed report identifying any shortfalls and provision of pragmatic solutions

■ Food Safety Review

- Site Visits
- Discussions with designated personnel
- Assessment & Analysis of reactive and active monitoring techniques
- Production of a detailed report identifying any shortfalls and provision of pragmatic solutions.

■ Projects

- Review and amendment of your company's Food Safety Policy

- Assistance in the development of Risk Assessment programmes
- Development of reactive and active Food Safety management strategies
- Development of your company's Food Safety Committee including attendance as required

■ Education & Training

- Foundation Food Hygiene (Duration: 1 day)
Body: Chartered Institute of Environmental Health (CIEH)
- Intermediate Food Hygiene (Duration: 3 days)
Body: Chartered Institute of Environmental Health (CIEH)
- Hazard Analysis & Critical Control Point (HACCP) (Duration: 1 day)

For more information on Food Safety and other related Risk Assessment products contact Stafford Mundell & Turner Limited today
email: info@smtconsult.com



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