



Onsite Consultancy Services

Onsite Food Safety and Quality Consultancy in Chicagoland

Our Consultancy Experts can help you identify, develop, and implement the right food safety programs to achieve the proper certification for your product. Our Experts are available on-site, on an ongoing or on-demand basis, to ensure food safety certification requirements are met. Our team of industry experts maintain client food safety programs by:

Program Development

- GAP Assessment of your existing program to establish your needs
- Development of food safety and quality management systems (e.g. GFSI, domestic and international, product or process required certifications, and more)
- Initial employee training on all program requirements
- Initial internal audit of your program
- Presence during the 3rd-party audit.
- Closing NCR's

Program Maintenance

- Updating food safety programs as required to meet regulatory requirements and processing upgrades
- Verifying required documentation
- Validating CCPs and Process
- Conducting internal audits
- Supporting clients through customer audits
- Facilitating third-party certifications required to meet your client's needs and grow your business
- Providing annual employee training or retraining as required
- Training employees on GMP, sanitation and CCPs at a predetermined frequency
- Facilitating mock recalls

Consultancy Services Overview

A

ACS Management System system (FAVV)
Allergen Management Assessment

B

BRCGS Agents & Brokers Quality Management System
BRCGS Food Quality Management System
BRCGS Packaging Quality Management Systems
BRCGS Storage & Distribution Quality Management System

C

CIP System Evaluation
Custom Internal audits
Custom Supplier Assessments
Crisis Management Consultancy

D

Dairy-Specific Consultancy
Due Diligence Assessment

E

EMP Assessment
Environmental Compliance

F

FDA Detention Consultancy
Food Defense Program Development
Food Fraud Management Program
Food Waste Management Program
FSMA Management Assessment
FSSC 22000 Food Quality Management System
FSSC 22000 Packaging Quality Management System
FSSC 22000 Transport & Storage Quality Management System
FSVP Management Assessment

G

GFSI Scheme Pre Assessment
GMP+ Feed Management System

H

HACCP - Program Development
HACCP system verification
Halal Management system

I

IFS Broker Quality Management System
IFS Food Quality Management System
IFS HPC Management System
IFS Logistics Quality Management System
IFS Pack Secure Quality Management System

I

Ingredient Hazard Analysis Study
ISO 22000 Management System
ISO 9001 Management System

K

Kosher Management System

M

MSC/ASC Management System

O

Organic Management System

P

Pathogen Contamination Root Cause Investigation
Pathogen Risk Assessments
Personelle safety
Program Development
Process Authority
Process validation
Process Validation Assessment

Q

Quality Assurance Interim Assignments
Quality Control Interim Assignments

R

RainForrest Alliance Management System
Recall - Crisis Management
Restaurant Consultancy Services
Root Cause Analysis
RSPO Management System

S

Sanitation Risk Assessment
Shelf Life Study
Shrink / Loss Assessment
SQF Food Quality Management Systems
Suppliers Management Program
Sustainability Management
Sustainable Packaging Consultancy

T

Temporary Management / Job Placement
Toxicology Consultancy

V

Validation Management Program