

# Your Partner in Food Safety Compliance



## Correct Food Systems

*Your partner in food safety compliance*

### Our Approach

Correct Food Systems is your partner in food safety compliance. We can help your business meet its food compliance obligations.

At Correct Food Systems we make it our priority to help you achieve compliance and certification in a prompt, cost effective manner. We can assist you in developing a HACCP food safety management system to suit how you run and operate your business. We adapt and develop your existing systems. We will advise you of potential food safety issues before they turn into costly problems for your business. Our knowledge and experience enables us to make potentially overwhelming and complex systems into simple, efficient and compliant workplace procedures for your business. Having a compliant HACCP system may streamline your processes, protect your brand and allow you to promote and grow your business with confidence.

### Our People

Our experienced team has worked in large and small Food Manufacturing, Food Catering, and High Risk Food Service. We have a wide range of experience in a number of industries including Manufacturing, Agriculture, Food service, Retail, Meat (Including Butchery and Smallgoods), Water, Bakery, Healthcare, Transport and Logistics.

We have auditors and food technology consultants located throughout Australia. Our team of professionals are registered through Exemplar Global (RABQSA), the Australian personal certification body and are available nationally throughout Australia.

### Our Service Advantage

- ✓ We create quality management & food safety systems that are flexible, practical yet effective
- ✓ We translate standards, regulations and requirements into layman's terms
- ✓ We advise our clients when changes in standards or requirements occur in a pro-active manner
- ✓ We are on hand to assist you with compliance issues and business improvement
- ✓ We offer a full range of services at competitive rates
- ✓ We have a national network for professional assistance and resources

These are some of the reason why our range of small and major clients select Correct Food Systems as their partner for professional advice and leadership in food safety compliance.



Contact Correct Food Systems on 1300 730 611  
website [www.correctfoodsystems.com.au](http://www.correctfoodsystems.com.au)



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## Auditing

Correct Food Systems provide HACCP auditing services for businesses as well as internal auditing services for a range of standards, regulations and requirements to ensure compliance. We can also perform food safety, GMP and quality audits on your suppliers. Our Auditors provide an alternative as they are certified third party auditors for NSW Food Authority and Victoria Department of Health.

## Consulting

We have extensive experience in the development of HACCP plans and Quality Management Systems to meet the requirements of the various schemes, standards, Codex HACCP and customer standards. We interpret legislative requirements and any major customer requirements and embed them into your system. We can assist with implementing or upgrading food and quality systems to SQF, BRC, WQA, ISO22000 or other such standards. We can either develop a new HACCP system from scratch or modify your current system in order to achieve compliance.

Correct Food Systems can also provide the following support services:

- ✓ Customised food safety programs and workplace systems
- ✓ Third Party Audits for NSW Food Authority and Victoria Department of Health
- ✓ Food safety, GMP, risk assessments and quality audits on your suppliers.
- ✓ Internal audit and other verification activities
- ✓ Foreign object management and controls
- ✓ Allergen management systems including VITAL assessments
- ✓ Label checks and design for compliance
- ✓ Co-ordination of management review meetings and food safety meetings
- ✓ Microbiological sampling and swabbing
- ✓ Coordination of product recall, product withdrawals and mock recall/ traceability activities.
- ✓ Liaison with certification bodies, food testing laboratories, and Authorities, such as DAFF, NSW Food Authority.
- ✓ Assisting with issues arising from audits or advising on technical and regulatory issues as they arise
- ✓ Assistance with Risk Management, Workplace Health and Safety, Environmental Sustainability



Our associate company Correct Training Systems is a specialist Registered Training Organisation (RTO 88118) with experience in delivering practical, cost effective, quality training and development solutions across all sectors of the food industry. We can train you and your staff to implement and manage HACCP, and other food safety requirements, such as FSS, GMP and VITAL.

Correct Training Systems conducts cost effective courses both in house and externally on your site, tailoring courses for the client specific terminology, industry examples and where possible your documents and systems. Our range of nationally recognized courses and customised non accredited training builds competence and confidence in your personnel to manage their food safety responsibilities.

For course outlines and upcoming dates please refer to our website. [www.correcttraining.com.au](http://www.correcttraining.com.au)

**Contact Correct Food Systems on 1300 730 611**  
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