

Your Partner in Food Safety Compliance



Correct Food Systems

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Our Approach

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

At Correct Food Systems we make it our priority to help you achieve compliance in a prompt, cost effective manner. We can assist you in developing a food safety management system to suit how you run and operate your business. We adapt and work with your existing systems or develop a tailored solution.

Our knowledge and experience enables us to turn potentially overwhelming and complex systems into simple, efficient and compliant workplace procedures for your business. Having a compliant practical system may streamline your processes, protect your brand and allow you to promote and grow your business with confidence.



Our People

Our specialist experienced team has worked in large and small Food Manufacturing, Retail, Food Service and Catering and Healthcare. We service a wide variety of Agri-Food industry sectors including Manufacturing, Agriculture, Food Service, Retail, Meat (including Butchery and Smallgoods), Water and Beverages, Bakery, Healthcare, High Pressure Processing, Import and Export Arrangements, Transport and Logistics.

We have auditors and food technology consultants located throughout Australia. Our team are professionally certified through Exemplar Global, the Australian personal certification body and are available nationally throughout Australia and New Zealand.

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 resourcing

These are some of the reasons 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



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Auditing and compliance inspections

Correct Food Systems provides auditing and inspection services for food 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 verification audits on your suppliers. Some of our auditors provide a regulatory alternative as they are certified third party auditors for NSW Food Authority, Victoria Department of Health and Western Australia Department of Health.

Consulting

We have extensive experience in the development of Food Safety Programs, HACCP plans and Quality Management Systems to meet the requirements of the various schemes, standards, Codex HACCP and GFSI customer standards. We interpret legislative requirements and any major customer requirements and embed them into your system. We can assist with implementing a food safety system from scratch or modify your current system in order that you achieve and maintain 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, Western Australia and Victoria Department of Health
- ✓ Food safety, GMP, risk assessments and quality audits on your suppliers
- ✓ Internal audit and other verification activities, VACCP assessment, retail store inspections and reports
- ✓ Foreign object management and controls
- ✓ Allergen management systems including VITAL assessments, allergen matrix for products
- ✓ Label review and guidance for compliance to all Australian requirements
- ✓ Co-ordination of management review meetings and food safety meetings
- ✓ Development of multi purpose / tiered food safety programs for franchisors / franchisees
- ✓ Microbiological sampling, shelf life verification, swabbing, interpretation of laboratory results
- ✓ Coordination of product recall, product withdrawals and mock recall/ traceability activities.
- ✓ Liaison with certification bodies, food testing laboratories, and Authorities, such as Dept of Ag, NSW Food Authority.
- ✓ Assisting with issues arising from audits or advising on technical and regulatory issues as they arise



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 your staff to implement and manage HACCP, and other food safety requirements, such as FSS, GMP, labelling, allergen management. Correct Training Systems conducts cost effective courses in regular public workshops and externally at our clients 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

Contact Correct Food Systems on 1300 730 611
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