

# Food Safety Consulting Catalog of Services



# Consulting Offerings

## USDA

### *Service*

### *Description*

#### **USDA Grant of Inspection Assistance**

Get assistance and outside perspective to meet USDA requirements.

#### **HACCP Plan Development**

Develop customized HACCP Plan(s) to meet USDA requirements.

#### **HACCP Plan Reassessment**

Receive a detailed review of your HACCP system and records to verify accuracy and effectiveness.

#### **HACCP Plan Validation**

Receive scientific and/or in-plant data to verify the effectiveness of your HACCP Plan.

## FDA

### *Service*

### *Description*

#### **Preventive Controls for Human Food Assessment**

Receive an assessment against the Preventive Controls for Human Food regulation.

#### **Food Safety Plan Development**

Develop customized Food Safety Plan(s) to meet FDA requirements.

#### **Food Fraud Vulnerability Assessment & Mitigation**

Receive a screening of raw materials for food fraud risk and develop a mitigation plan.

#### **Food Safety Plan Re-analysis**

Receive a detailed review of the Food Safety Plan and records to verify accuracy and effectiveness.

## FDA (Continued)

### *Service*

### *Description*

#### **Raw Material Hazard Analysis**

Receive a detailed analysis of ingredients for biological, chemical, physical, and radiological hazards.

#### **Preventive Controls for Animal Food Assessment**

Receive an assessment against the Preventive Controls for Animal Food regulation.

#### **Sanitary Transportation of Human & Animal Food Assessment**

Receive an assessment against the Sanitary Transportation of Human & Animal Food regulation.

#### **Sanitary Transportation of Human & Animal Food Program Development**

Develop written programs needed to comply with the Sanitary Transport regulation.

#### **Foreign Supplier Verification Program Assessment**

Receive an assessment against the FSVP Assessment regulation.

#### **Foreign Supplier Verification Program Development**

Develop the written programs needed to comply with the FSVP regulation.

## GFSI

### *Service*

### *Description*

#### **GFSI Gap Analysis** (SQF, BRCGS, FSSC 22000)

Receive an assessment against the GFSI standard to establish a baseline for certification.

#### **GFSI Program Development** (SQF, BRCGS, FSSC 22000)

Develop customized programs to meet the GFSI standard requirements.

## GFSI (Continued)

### *Service*

### *Description*

#### **GFSI Internal Audit**

(SQF, BRCGS, FSSC 22000)

Receive an internal audit against the GFSI standard for audit readiness.

#### **GFSI Audit Support**

(SQF, BRCGS, FSSC 22000)

Receive on-site support during the certification audit to serve as a liaison between your company and the certification body.

#### **GFSI Continuous**

#### **Improvement**

#### **Internal Audit**

(SQF, BRCGS, FSSC 22000)

Receive an assessment against the GFSI standard to identify areas of continuous improvement for companies already certified.

#### **GFSI Certification**

#### **Conversion**

Get assistance updating written programs and addressing plant conditions to ensure compliance with a new GFSI edition/version.

#### **GFSI Audit Corrective**

#### **Action Assistance**

Get assistance with developing the response and corrective actions to address identified non-conformances.

#### **SQF Quality Code Gap**

#### **Analysis**

Receive an assessment against the SQF Quality code to establish a baseline for certification.

## General

### *Service*

### *Description*

#### **Facility Inspection**

Receive a detailed facility inspection against USDA, FDA, and/or GFSI requirements.

#### **GMP/Food Safety**

#### **Audit**

#### **Program Development**

Develop the GMP/Prerequisite programs needed to meet the audit requirements.

#### **GMP/Food Safety**

#### **Audit**

#### **Internal Audit**

Receive an internal audit against the GMP/Food Safety audit requirements to ensure readiness.

#### **Food Quality Plan**

#### **Development**

Develop a food quality plan to identify, measure, and control critical quality points.

## General (Continued)

### **Service**

### **Description**

#### **Regulatory**

#### **Enforcement**

#### **Response Assistance**

(USDA/FDA)

Receive support when your company is issued warnings from regulatory bodies.

#### **Co-Manufacturer Risk**

#### **Mitigation Service**

Receive assistance in establishing co-manufacturer expectations and verifying that manufacturing processes & products are aligned.

#### **Food Safety Due**

#### **Diligence**

Assistance for private equity firms or corporations with due diligence to reduce risk pre-acquisition.

#### **Enterprise Food**

#### **Safety & Regulatory**

#### **Risk Assessment**

Identify and mitigate risks across your enterprise, including corporate offices.

#### **Foreign Materials**

#### **Control Assessment**

Receive assessment of current performance and develop continuous improvement strategies.

#### **Food Safety Culture**

#### **Assessment**

Receive assessment of current culture and identify improvement opportunities.

#### **Food Safety**

#### **Culture Procedure**

#### **Development &**

#### **Training**

Develop procedures to meet GFSI culture requirements, plus customized training for all employee levels.

#### **Food Defense**

#### **Assessment and Plan**

#### **Development**

Receive vulnerabilities assessment and develop mitigation plans.

#### **Sanitation Assessment**

Receive an assessment of your sanitation standard operating procedures and its effectiveness.

#### **Environmental**

#### **Monitoring Program**

Receive an assessment of and/or develop your risk-based Environmental Monitoring Program.

# Training Offerings

## HACCP Training

### Service

### Description

#### Basic HACCP Training

**(2 days)** Receive an overview of the 7 principles of HACCP along with how to develop and implement a HACCP plan.

#### Advanced HACCP Training

**(2 days)** Focuses on the verification and validation of HACCP systems along with continuous improvement.

## FSMA Training

### Service

### Description

#### Human Food — PCQI

**(2.75 days)** Developed by the FSPCA and considered the “standardized curriculum” by the FDA, this course fulfills the “preventive controls qualified individual” requirement (PCQI 2.0).

#### Animal Food — PCQI

**(2.5 days)** Developed by the FSPCA and considered the “standardized curriculum” by the FDA, this course fulfills the “preventive controls qualified individual” requirement (PCQI 2.0).

#### Foreign Supplier Verification Program Training

**(2.5 days)** Learn how to implement the requirements of the FDA’s “Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals” regulation.

## SQF Training

### Service

### Description

#### Implementing SQF Systems

**(2 days)** Learn the SQF Code in detail, including how to implement HACCP quality management systems and how to perform effective internal audits.

#### SQF Advanced Practitioner Course

**(2 days)** Designed for current SQF practitioners seeking further education on how to improve and maintain their company’s SQF System. This course provides the tools needed to improve and advance the food safety system in your facility and manage the ongoing maintenance of your SQF Program.

# BRCGS Training

## Topic

## Services

### Global Standard Food Safety Issue 9

- Auditor Training (3 days)
- Sites Training (2 days)

### Global Standard Packaging Materials Issue 7

- Auditor Training (3 days)
- Sites Training (2 days)

### Global Standard Storage and Distribution Issue 4

- Auditor Training (3 days)
- Sites Training (2 days)

### Product Safety Management Courses

- Hazard Analysis and Critical Control Points (HACCP) (2 days)
- Hazard Analysis and Risk-Based Preventive Controls (HARPC) (2 days)
- Hazard Analysis and Risk Assessment (HARA) (2 days)
- Internal Auditor (2 days)
- Root Cause Analysis (1 day)
- Risk Assessment (1 day)
- Validation and Verification (1 day)
- Vulnerability Assessment for Food Fraud (1 day)
- Environmental Monitoring (1 day)
- An Approach to Product Safety Culture (1 day)



**Our Alchemy consultant is very hands-on, almost a part of our company. They go beyond our expectations every time.**

— *Connie Baskin, President, GSB Flavors*

Get Dedicated, Ongoing Consulting with

# The Alchemy Advantage

By becoming an Alchemy Advantage member, you gain an additional member to your food safety and quality teams. Benefit from a dedicated consultant who understands your company's specific operations, goals, and challenges.

Alchemy Advantage membership is available in 3 levels to give you options and provide more extensive, strategic services where needed.

| Perks & Benefits                               | Bronze | Silver   | Gold             |
|--|--------|----------|------------------|
| 1-hr Monthly Consult with Dedicated Consultant | ✓      | ✓        | ✓                |
| Consulting Discount                            | 10%    | 15%      | 20%              |
| Zosi Course Discount                           | 15%    | 25%      | 35%              |
| Priority Scheduling                            | ✓      | ✓        | ✓                |
| Extra Consulting Hours per Year                | —      | 2 Hrs    | 4 Hrs            |
| Free Annual Zosi Training                      | —      | 1 Course | QA/Safety Bundle |
| Monthly Office Hours Access                    | —      | ✓        | ✓                |
| Exclusive Educational Sessions                 | —      | ✓        | ✓                |
| Remote 1-1 Audit Prep Session                  | —      | 4 Hrs    | 4 Hrs            |
| EHS & Food Safety Support                      | —      | ✓        | ✓                |
| Annual Management Strategy Session             | —      | —        | 2 Hrs            |

**Get the Advantage!**

To learn more, contact: [Consulting@IntertekAlchemy.com](mailto:Consulting@IntertekAlchemy.com)