

Food Safety Consulting Catalog of Services



Consulting Offerings

Onsite or Remote via our Inview App™

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, BRC, FSSC 22000)

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

GFSI Program Development (SQF, BRC, FSSC 22000)

Develop customized programs to meet the GFSI standard requirements.

GFSI (Continued)

Service

Description

GFSI Internal Audit

(SQF, BRC, FSSC 22000)

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

GFSI Audit Support

(SQF, BRC, 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, BRC, 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

Onsite or Remote via our Inview App™

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

Service

Description

BRC Food — BRC Awareness

(1 day) Gives technical and quality staff from manufacturers an overview of how the BRC Global Standard for Food Safety should be implemented onsite.

BRC Food — Understanding the Requirements

(2 days) Offers a clear understanding of the protocols and requirements of the BRC Global Standard for Food Safety Issue 7, including audit planning and the events during and after the audit.

BRC Food — Implementing the Standard

(2 days) Helps technical teams understand the BRC Global Standard for Food Safety's requirements, as well as the evidence to present during audits.

BRC Food — Third Party Auditor

(5 days) Explains the BRC Global Standard for Food Safety Issue 7 third-party audit requirements within the food sector. Learn Issue 7 protocol and requirements, BRC Global Standards audit methodology, particularly audit management and consistent reporting.

BRC Packaging — Understanding the Requirements

(2 days) Explains the requirements of Issue 5, including fundamental clauses and statements of intent. Learn how to audit against the Standard, including preparation, the audit, non-conformities, corrective actions, and certificate issue.

BRC Packaging — Effective Hazard & Risk Analysis

(2 days) Addresses a key requirement of the BRC Global Standard for Packaging and Packaging Materials, Issue 5: Hazard and Risk Analysis (HARA). Get an intro to BRC Global Standards requirements, quality systems, the foundation of HARA – HACCP, and other crucial elements in managing corporate risk-based systems.

BRCGS Training (Continued)

Service

Description

BRC Storage & Distribution — Understanding the Requirements

(2 days) Offers a clear understanding of the BRC Global Standard for Storage and Distribution protocol and requirements, including audit planning and the events during and after the audit.

BRC Product Safety Management — Internal Auditor

(2 days) Learn how to conduct internal audits and prepare for third-party audits via a series of workshop-led discussions, presentations, and an interactive case study where you get feedback and support regarding conducting your own workplace audit.

BRC Product Safety Management — Risk Assessment

(1 day) Get a thorough understanding of risk assessment and learn how to use different risk assessment models — useful when implementing product safety management systems onsite and the BRC Global Standards requirements.

BRC Product Safety Management — Vulnerability Assessment for Food Fraud

(1 day) Learn vulnerability assessment for food fraud and how to use techniques for identifying and mitigating risks associated with raw materials in the supply chain — useful for implementing product safety management systems and the BRC Global Standards requirements onsite.

BRC Product Safety Management — Root Cause Analysis

(1 day) Get an understanding of root cause analysis (RCA) to learn its importance and be able to perform it competently — useful when implementing some of the BRC Global Standards requirements.

BRC Product Safety Management — Hazard Analysis and Risk-Based Preventive Controls (HARPC)

(2 days) Learn the similarities and differences between requirements of the BRC Global Standard for Food Safety, and the Food Safety Modernization Act's (FSMA) Preventive Controls rule.

BRCGS Training (Continued)

Service

Description

BRC Product Safety Management — Hazard Analysis and Critical Control Points (HACCP)

(2 days) Addresses a key requirement of the BRC Global Standard for Food Safety Issue 7: the adoption and implementation of a Hazard Analysis and Critical Control Points (HACCP) system that reflects the BRC Global Standard requirements. Get an intro to BRC Global Standards, quality systems, HACCP and its background, Codex, and more.

BRC Product Safety Management — Validation and Verification

(1 day) Gain a thorough understanding of validation and verification and know the level of detail required for each process to use in practice — helpful when implementing some of the requirements in the BRC Global Standards.

Get Dedicated, Ongoing Consulting with

The Alchemy Advantage Program

By joining the Alchemy Advantage Program, 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.

The Alchemy Advantage Program also grants exclusive access to preferred pricing, priority scheduling, and more.



On-Call Consultant

Your dedicated consultant provides monthly support by phone, chat, or video.



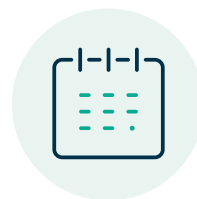
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Receive 35% discounts on courses like PCQI, HACCP, Internal Auditing, and more.



Consulting Discounts

Get 10% off all consulting and training engagements.



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To learn more, contact: Consulting@IntertekAlchemy.com



100% Client Satisfaction



“ 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*

Food safety is no accident.

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