



Empowering & Inspiring Excellence

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Hospitality and Foodservice Consulting and Training including Hygiene Audits

Food poisoning occurs very regularly in the foodservice industry due poor hygiene standards, spread of pathogenic organisms and poor allergen management. Foodservice business owners have a responsibility to protect their customers against illnesses that are due to food poisoning and other food safety hazards, and manage aesthetics that can affect their business. Customers are now more aware of the importance of hygiene standards & food safety. To overcome this challenge and meet strict food safety requirements, companies are increasingly training their staff to ensure that the food served is safe for consumption by their customers.

FoodBev International Consulting (Pty) Ltd provides customized training and consulting in food safety and nutrition in the Foodservice Industry. Our services cover all the sectors of the Foodservice industry, which include hospitality industry (hotels & restaurants), airlines, coffee shops, fast food and take away establishments, catering services for pubs and bars, schools, universities, hospitals, retirement villages and correctional services.

Why choose us?

Our team comprises of trainers, consultants and auditors who are: Microbiologists, Food Scientists, Food Technologists, Quality, Safety, Environment and Specialists with a combined wealth of experience spanning over 40 years. Our experienced team can help you gain the trust of your customers by making sure that your products and processes meet international standards.

Training we offer

Our training focuses on training of staff in best practices covered in Good Catering Practices (GCPs) based on local standards of R638 Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters including GCP and Allergen Management. Training also includes implementation of international standards such as HACCP, ISO 22000 and FSSC 22000 that include Food Defense & Food Fraud and ISO/TS 22002-2 – prerequisite programmes (PRPs) for the catering industry. The largest segment of the hospitality industry is the food and beverage industry.

Consulting we offer

Food Safety & Hygiene Audits

We offer hygiene & food safety audits in line with regulatory and international best practices of food, kitchen hygiene and allergen management standards. This provides a comprehensive inspection to evaluate compliance with established hygiene and food safety schemes and requirements, as well as a company's specific hygiene policies and practices. The audits include the following but not limited to: Building structure, cleaning & sanitation practices, deliveries, documented information, monitoring and records, supplier management, emergency procedures, equipment & facilities including maintenance, food display, personal hygiene, pest control, food handling, storage areas, allergen management, supervision, staff training, temperature control, compliance to customer requirements etc.

Microbiological sampling, testing & monitoring

To ensure that effectiveness of the food safety management system in place, we perform microbiological analyses of the following:

- Food Samples - fresh, cooked & raw food
- Water samples - tap water, treated water & ice
- Surface swabs - heating appliances, cold rooms, food contact surfaces & utensils
- Hand Swabs

All sampling and testing is done under the supervision of our in house microbiologists in partnership with a SANAS approved laboratory which is accredited to ISO/IEC 17025. The results are then interpreted together with the findings of the audit together with a corrective action plan to prevent recurrence.

Supplier Audits

Due diligence of suppliers is conducted to ensure that the suppliers are providing you with the best quality of raw materials as per specifications and thereby minimizing the risk of contamination through the entire food chain.

For Further Information on our training courses, or to register for a course, please contact us on:

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