



FOOD SAFETY AUDIT & CERTIFICATION SERVICES

Services Tailored to Your Needs

Food safety and security concerns are central issues for the food products industry. Growers, packers, shippers, distributors, processors, and retailers can all take active measures to help protect the health of their customers, as well as reduce the financial risk to their companies, by implementing efficient and cost-effective food safety programs.

SCS offers a range of food safety services to best meet the unique needs of each company, which can be provided individually or combined for greater cost savings:

- **Certification:** For your HACCP Food Safety Management Program
- **Auditing and Inspection:** Good Manufacturing Practices (GMP), Good Agricultural Practices (GAP), Food Security and Quality services, HACCP, GlobalGap, Tesco Nature's Choice (TNC), GMA-SAFE
- **GFSI Auditing Services:** BRC, and ISO 65 Accredited for SQF 1000/2000
- **Vendor Management Program:** A program for managing risk in your supply chain, with a customized database system for your suppliers
- **Validation of GAP/GMP:** A program to verify internal food safety procedures and to achieve a 95% confidence level in the food safety programs of your contract growers

Benefits of Certification

HACCP (Hazard Analysis Critical Control Point) is a scientific process control system for identifying and preventing biological, chemical and physical hazards at critical points in the food production and distribution process.

For companies operating under HACCP plans, SCS includes a HACCP Food Safety Management plan review in its GAP and GMP audits. In addition, SCS independently verifies other third-party HACCP programs as part of its Vendor Management program.

Companies that want to demonstrate and communicate their deep commitment to food safety may seek full SCS HACCP Food Safety Program certification, or initiate Food Safety Verification Testing for their fields and facility operations. SCS also provides expert guidance to companies seeking to establish a comprehensive HACCP-based Food Safety Management Plan.



Certification for a Sustainable World™

Providing global leadership in third-party environmental and food quality certification, auditing, testing, and standards development for over 25 years.



Food Safety Audit & Certification Services

Third-Party Auditing and Inspection Services

SCS conducts Good Agricultural Practices (GAP), Good Manufacturing Practices (GMP), and retail food safety audits for companies representing all sectors of the food industry. Annual and/or seasonal audits can be conducted across multiple topic areas: land and growing practices; harvesting practices; pre-cooling and cold storage; packing/repacking practices; fresh-cut processing; processing; quality; food security; and HACCP.

Vendor Management Program

This management program is designed to assist wholesalers, distributors and retailers in ensuring that their vendors comply with internal company food safety policies. This is accomplished by creating a uniform review process for verifying the various GAP/GMP audit checklists. The Vendor Management Program provides a higher level of QA/QC by standardizing your risk assessment and auditing processes. This is achieved, in part, by implementing a customized database system for your suppliers.

Validation of GAP/GMP

GAP/GMP validation is a cost-effective solution for companies with well-developed internal food safety programs. The validation process involves a third-party review of internal programs to determine compliance with industry standards. SCS selects and audits a representative number of growers to yield a 95% confidence rating for your contract growers' food safety processes.

Pre-Audit Inspection Services

SCS provides Pre-Audit Inspection Services for review and implementation of food safety management programs, food security programs, and quality programs tailored to reflect the specific financial and staffing needs of a company. SCS also provides a variety of targeted training services, including Food Handler, "Train-the-Trainer" Food Handling, ServSafe™, HACCP Principles for Produce Processors and Distributors, and HACCP Principles for Food Handling & Processing.



For More Information

SCS provides a comprehensive spectrum of auditing, testing, training and certification services for the food industry. To find out more about SCS's programs or other food services, visit <http://www.scs-certified.com>, or contact:

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