



FOOD SAFETY TRAINING, CONSULTING & CERTIFICATION

Minimize your food safety risk and meet your customers' expectations through the highest quality auditing, training and consulting services.

Food Safety Training and Education

Training options include live instructor-led webinars or on-site trainings

Trainings Courses Include:

- IHA Approved HACCP trainings (live and on-line)
- GFSI Standards – SQF, BRCGS, GLOBALG.A.P., PrimusGFS
- FSMA Preventive Controls for Human Food delivered by FSPCA Lead Trainers
- Pre-Requisite Programs (GMPs, GDPs, Crisis Management, Internal Auditing)



Food Safety Consulting

SCS food safety and quality professionals can assist as you navigate through the multitude of regulatory, industry and customer requirements necessary to pass an audit, both efficiently and cost effectively.*

Services Offered:

- FSMA, HACCP, GMP, GDP and GFSI program development
- Audit readiness assessments
- Documentation development and compliance review
- Facility assessment
- Gap assessment for food safety and quality programs
- Production process review
- Risk management and crisis planning
- Supply chain management
- Manufacturing process review
- Regulatory and industry compliance evaluation

* Disclaimer: SCS Certification services are operated independently from consulting services and there is no advantage or certification guarantee gained by using SCS as your consultancy provider.





Food Safety Audits and Certifications

SCS helps producers, brands, and food handlers meet the highest standard with a broad range of food safety and supply chain security audit services. Major retailers and food service providers around the world approve SCS audits and certifications. Our services include:

- BRCGS
- GLOBALG.A.P.
- GMP, and GDP Audits
- Harmonized GAP
- PrimusGFS
- Primus Standard Audits
- Safe Quality Food (SQF)

Why Choose SCS?

SCS has been a leading provider of food safety training, auditing and certification services since the 1980s, and was among the first organizations to introduce HACCP principles to the food supply chain. We strive to deliver outstanding value at every step of our work by providing you with:

- Rapid turnaround times
- Exceptional customer service and guidance
- Flexibility and ease of scheduling
- Quick and upfront cost estimates with zero hidden fees
- Regional auditors with experience and extensive industry knowledge
- Easy bundling with 100+ certification programs

Scan Here for More information:



For More Information Contact:

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