



FOOD SAFETY CONSULTING

Whether you are a small start-up or an established organization, food safety audits are time consuming and challenging. SCS offers consultative solutions to a wide variety of food safety issues to help you navigate through the multitude of regulatory, industry and customer requirements necessary to achieve and maintain your food safety programs.

Services Include:

- FDA/Regulatory and industry compliance evaluation
- FMSA, HACCP, GMP, GDP and GFSI (SQF, BRCGS, FSSC 22000) program development
- Food Safety Management Systems (FSMS) development
- Audit readiness assessment
- Documentation development and compliance review
- Facility review and assessment
- Gap Analysis for food safety and quality programs
- Manufacturing process review
- Risk management
- Supply chain management
- Label review
- Training for managers and staff at all levels

Additional Services

- Non-GMO Project Consulting
- Responsible Sourcing
- ESG Reporting
- CDP Consulting
- Carbon Footprint Consulting
- Food Safety Training

Working with SCS Consulting Services Inc. and using our food safety consulting services and training does not guarantee you a certification or give you an advantage.

For more information contact:

Bernadette Goldstein

Director of Sales & Marketing, Food Safety & Supply Chain

Food & Agriculture Division

+1.510.963.1212 direct

bgoldstein@scsglobalservices.com

