



2024

# Service Guide

**FOOD SAFETY SYSTEM  
IMPLEMENTATION AND DEVELOPMENT**

**FSSC 22000 | BRC FOOD | BRC PACKAGING  
| HACCP | ISO 22000**

[BVRC.CO.ZA](http://BVRC.CO.ZA)

# My *Mission* And Vision

## My Vision

My main focus is empowering clients and their employees. I strongly believe in giving them the knowledge and tools needed to manage their food safety systems well and continuously improve them, so they can handle any challenges that come their way. I also provide guidance and support to help employees develop into confident and capable food safety professionals. I make it easy for my clients to do the right things.



## My Mission

01.

### Make food safety accessible

I make food safety systems accessible and straightforward. My approach is not about imposing rigid systems; it's about assessing the culture and ways of work within your organization and adapting the systems to fit seamlessly.



02.

### Foster Continuous Improvement

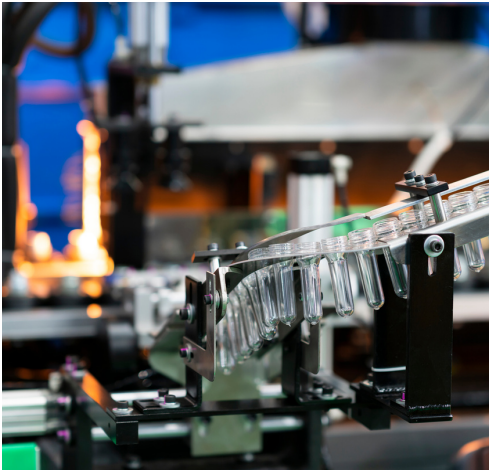
Foster a culture of continuous improvement by which includes conducting internal audits, aiding in navigating changes in standards or legislation, and sometimes facilitating meetings.

03.

### Empowerment & Coaching

Empowering my clients is key. I aim to empower you to achieve this vision, making your food safety journey a path to success, not a burden.

# Services Overview



## Role of Food Safety Consultants

Consultants assist food businesses in handling food safety issues to protect public health and prevent financial losses and reputational damage.

The aim is to create a continuous improvement cycle in food safety management, enhancing resilience and responsiveness to challenges.

## Here's a snapshot of the services I offer

### 01. Food safety & Quality System implementation and development

:BRC Food, BRC Packaging and Packaging Material, FSSC/ISO 22000 and HACCP with assistance and guidance along the certification process.

### 03. Food Safety & Quality Audit

Food Safety Audits are the ideal verification opportunity that identify areas of improvement: Readiness Audits, Gap Audits, Internal Audits on all recognized standards based on ISO 19011 principles.

### 02. Inhouse Food safety & Quality Training

From introduction to advance level. This include basic food safety, GMP, Food safety plan (HACCP), Food safety team coaching, Food Fraud, Internal Auditing etc

### 04. Food safety & Quality Content Writing

I specialize in creating compelling blog posts and educational content that spotlight your dedication to food safety, turning what might seem like a compliance cost into a competitive advantage.

# Food Safety System Implementation

## What You'll Get

- ✓ **Employee Engagement and Responsibility:** Implementing a food safety system fosters a culture of food safety within the organization.
- ✓ **Brand Protection and Reputation:** Food safety incidents can significantly damage a brand's reputation. By ensuring the safety of food products, organizations protect their brand and maintain consumer trust.
- ✓ **Market Access and Competitive Advantage:** Certification to recognized food safety standards opens new market opportunities.
- ✓ **Improved Operational Efficiency:** A food safety system streamlines operations by identifying and eliminating inefficiencies. It enables better use of resources, reduces waste, and can decrease the likelihood of product recalls, thereby saving costs.
- ✓ **Risk Management:** Implementing a food safety system enhances an organization's ability to identify, evaluate, and control food safety hazards.

## Here's How The Process Looks Like

### Planning and Commitment

The initial phase of implementing a food safety system involves Planning and Commitment, with senior management dedicating resources, formulating policies, setting objectives, and forming a diverse food safety team. A gap analysis is conducted to identify areas for improvement, laying the foundation for an effective food safety system.

### Hazard Analysis and Risk Assessment

The Hazard Analysis and Risk Assessment phase in food safety management involves creating a detailed flow diagram of the product journey, conducting hazard analysis to identify potential hazards, and assessing risks. Critical Control Points (CCPs) are then determined to strategically control and eliminate food safety hazards during production and distribution.

### System Development and Implementation

In the System Development and Implementation phase, organizations establish Prerequisite Programs (PRPs) for a robust Food Safety Management System (FSMS). This includes creating documentation, procedures, and training staff to ensure adherence to food safety practices, operationalizing the system for high standards.

### Verification, Validation, and Continuous Improvement

It involves validating control measures and Critical Control Points (CCPs), verifying implementation through audits, and emphasizing continuous improvement to maintain compliance and food safety standards.

For inquiries, visit  
[WWW.BVRC.CO.ZA](http://WWW.BVRC.CO.ZA)



# Inhouse Food safety Training & Coaching

## What You'll Get

- ✓ **Tailored Content:** Customized training content to align with the specific needs, processes, and challenges of the organization.
- ✓ **Improved Compliance:** A wealth of industry knowledge and expertise, including updates on regulations, standards (e.g., those recognized by GFSI), and best practices.
- ✓ **Engagement and Interaction:** Effective training involves interactive and engaging methods that encourage participation and facilitate learning.
- ✓ **Comprehensive Coverage:** The training covers all relevant aspects of food safety, from foundational principles to specific hazard controls and management practices.
- ✓ **Continuous Improvement:** The audit process encourages organizations to continuously improve their food safety management systems.

## Training & Coaching Intervention

In-house training programs can be varied and customized to meet the specific needs of an organization, particularly within the food industry where compliance with food safety standards is crucial

### Food Safety Awareness Training

This training promotes awareness among food handling staff about the critical nature of their work and the impact it has on food safety. Effective food safety awareness training equips employees with the knowledge they need to execute their tasks in a manner that upholds the highest standards of food hygiene and safety

### Food Safety Coaching

**Hands-on Application:** Coaching demonstrates food safety procedures and then supervise candidates as they practice these procedures, ensuring that learners understand how to apply what they've learned in real-world scenarios.

**Problem-solving:** Through interactive discussions and problem-solving exercises, candidates are encouraged to think critically about food safety challenges they may face and how to address them effectively, fostering a proactive approach to food safety management.

**Continuous Improvement:** Coaching emphasizes the importance of continuous monitoring, verification, and validation of food safety practices, encouraging candidates to seek ways to improve and update food safety processes continuously.

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# Food Safety & Quality Auditing

## What You'll Get

- ✓ **Enhanced Food Safety:** Audits help ensure that food safety management systems are effectively implemented and maintained.
- ✓ **Improved Compliance:** Regular audits help organizations comply with legal and regulatory requirements.
- ✓ **Increased Consumer Confidence:** Demonstrating commitment to food safety through audits and certifications can enhance consumer trust and confidence in a brand.
- ✓ **Operational Efficiency:** Audits often reveal inefficiencies in processes and suggest improvements.
- ✓ **Continuous Improvement:** The audit process encourages organizations to continuously improve their food safety management systems.

## Here's How The *Process* Looks Like

### Internal Audits: The Foundation of Quality Control

My internal audits delve deep into your processes, examining equipment cleanliness, batch processing records, and preservative concentrations to ensure legal compliance and identify areas for improvement.

### External Audits: Third-Party Assurance for Compliance

Leveraging external audits provides an unbiased verification of your compliance. These assessments are indispensable for navigating the complexities of regulations, safeguarding against food safety, legal, and labeling pitfalls.

### Certification Audit Preparation Assessments: A Proactive Approach

Preparing for FSSC 22000 and BRCGS Food/Packaging certification audits can be daunting. My tailored preparation assessments offer a comprehensive evaluation of your operations, pinpointing areas for alignment with stringent standards and pinpointing improvement opportunities.

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# Are We A *Good* Fit?



## We Are A Good Fit If

- ✔ **You're committed to food safety standards:** You prioritize food safety and are willing to invest the necessary resources to meet or exceed regulatory standards.
- ✔ **You value expert guidance:** You're looking for specialized expertise to navigate the complexities of food safety regulations and want to implement best practices in your operations.
- ✔ **You're open to change:** You understand that improving food safety might require changes in your current processes and are open to recommendations and guidance.
- ✔ **You're looking for a partnership:** You see the value in building a long-term relationship with a consultant who can grow with your business and continuously support your food safety efforts.

- ✘ **You're looking for quick fixes:** If you're seeking immediate solutions without a commitment to long-term improvement, my approach might not align with your needs.
- ✘ **You're on a very tight budget:** While I aim to provide value, high-quality consultancy and facility improvements require investment, and we might not fit within extremely tight budget constraints.
- ✘ **You have unrealistic expectations:** If you expect overnight results or guarantees beyond reasonable assurance, our realistic and evidence-based approach might not meet your expectations.
- ✘ **You prefer a hands-off approach:** If you're not interested in being involved in the process and prefer a consultant to take care of everything without your input, our collaborative approach may not be the best fit.

# Client Reviews



Bennii is extremely knowledgeable within her field and can therefore provide very valuable and practical advice when necessary. Her approach with regards to different systems integration is tailormade to each customer, and she seeks to add value and not build in complications.

*FSSC 22000 - Liqueur Manufacturing*

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Bennii's work ethic, sound advice and attention to detail has resulted in the delivery of high quality material and successful implementation of WSP and ISO 22000 across various sites/branches within the Water and Sanitation Directorate in the City of Cape Town.

*ISO 22000 - Water and Sanitation*



Many thanks for the feedback and for your huge contribution (and patience ) in building their knowledge and confidence. I can see significant differences in their daily professional and personal lives, and without you that would not have been possible.

*BRC Packaging - Cork Manufacturer*





# FAQ

**01. What are the primary benefits of implementing a food safety system?**

Implementing a food safety system enhances product safety, reduces the risk of foodborne illnesses, ensures compliance with regulatory requirements, and improves operational efficiency. It also boosts consumer confidence in your products by demonstrating a commitment to food safety.

**02. How does a food safety system affect a company's bottom line?**

While setting up a food safety system involves upfront costs, it can lead to significant financial benefits in the long run by preventing costly food recalls, reducing waste, improving efficiency, and opening up new markets that require certain food safety certifications.

**03. Can implementing a food safety system give a competitive advantage?**

Yes, it can. Certification to recognized food safety standards can serve as a point of differentiation in a crowded market, offering a competitive edge by meeting or exceeding customer and regulatory expectations for safety and quality.

**04. Is a food safety system necessary for small or medium-sized enterprises (SMEs)?**

Absolutely. Food safety is critical regardless of a company's size. For SMEs, implementing a food safety system can be scalable and tailored to their specific needs, helping them to manage risks effectively and compete with larger players by ensuring their products are safe and comply with industry standards.

**05. A food safety system implementation a once-off exercise?**

Implementing a food safety system is an ongoing process that involves regular monitoring, verification, validation, and adjustments based on audits, feedback, and regulatory updates. Standards like ISO 22000 emphasize continuous improvement to ensure food safety and quality for consumers.



# Ready to Start a *New Project?*

If you've got a clear vision and are eager to  
kickstart your project, let's dive in!

Contact Me At  
**BVRC.CO.ZA**

If you're still in the exploration phase or have more questions, no worries at all.

Send any questions you have at:



**info@bvrc.co.za**