



CONSULTING SERVICES

A full range of Food Saf-T consulting solutions are provided by experienced consultants. Ask about our Food Saf-T commitment program customized as per your food business needs and characteristics.

HACCP & ISO 22000 SYSTEM IMPLEMENTATION

HACCP and/or ISO22000

SYSTEM IMPLEMENTATION



A properly functioning food safety management system (HACCP and/or ISO22000) ensures consumers safety by helping all types of food businesses identify Microbial, Physical, Chemical and Allergenic hazards and the controls needed to eliminate or reduce them to a safe level all the way from purchasing raw materials to distribution of finished products.

HACCP and ISO22000 are the most globally recognized Food Safety Management Systems available for food businesses.

Our Team's extended experience as past industry professionals allows us to quickly and efficiently integrate our knowledge of the food industry and related support functions with requirements of the many regulatory agencies and industry self-policing organizations who oversee HACCP and ISO22000 and other benchmark programs within the food industry. We can develop your entire HACCP or ISO22000 and lead you to certification or registration by an external organization in easy to follow steps to include:

- Building and training your Food Safety Team
- Implementing of a fully comprehensive pre-requisites program customized as per your food operation, consisting of Standard Operating Procedures (SOPs) and monitoring sheets
- Conducting periodical on-site visits to monitor the progress of implementation of SOPs
- Assisting you in building your flow diagrams and conducting on-site verification of them
- Developing your Hazard Analysis based on your flow diagrams
- Develop your HACCP control charts
- If ISO22000 is implemented, we will also assist you develop your ISO mandatory procedures, to include document control, food safety records, management responsibility, competence awareness and training, job descriptions, hazard Analysis preparation and implementation, HACCP plan management, purchasing, supplier evaluation, receiving and inspection, control of potentially unsafe products, internal audit and system validation, corrective action, emergency preparedness and response etc.,

You will be guided step by step through the procedures and will gradually build the set of documents that will constitute its frame of work.

The work will result in a fully implemented and compliant HACCP/ISO22000 to be certified or registered by an external organization, or a self-assessment or self-declaration of conformity to HACCP/ISO22000.

FOOD SAFETY CONSULTING

LAYOUT

DESIGN AND REVIEW OF FOOD PREMISES

The first step for a food business in order to achieve high food safety standards is to carefully plan the layout of the food areas and the equipment in the most efficient manner.

We will assist you design the most suitable layout depending on the type of your business, its size and its location.

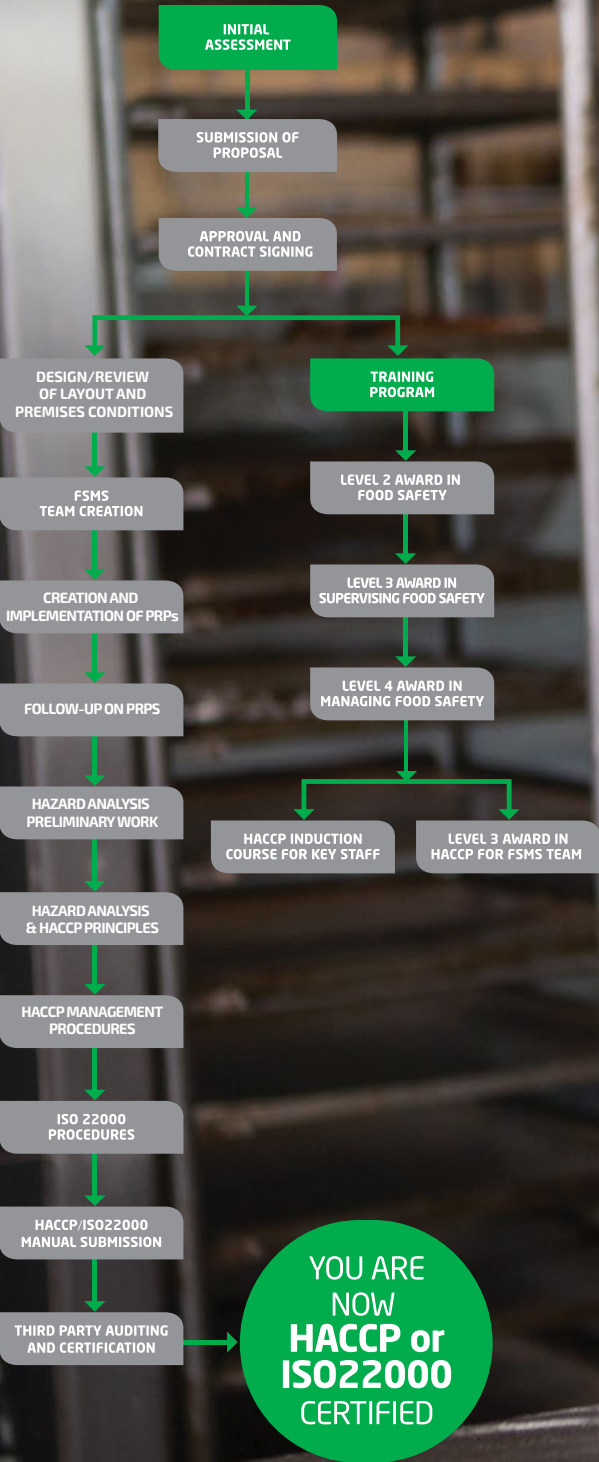
Our consultants will sit with you and your kitchen designer to carefully study the layout of the food facility you are planning to construct or the layout of your current food facility and will assist you meet the food safety requirements as set by local and international standards.

We will review all the points that affect the efficiency of your layout with focus on:

- The site and location of your business: this will be chosen based on the capacity of service required
- Spatial planning: adequate space must be provided for food and equipment storage, food preparation, movement of staff, equipment, materials and waste, etc
- Flow of work: must be continuous with physical separation of the high-risk ready-to-eat food products, equipment, utensils and tools.
- The structure: the floors, walls, ceilings, lighting, utensils and equipment, food contact surfaces, temperature and humidity, pest control, utility and mop room, laundry, employee facilities, receiving area, dry storage area.
- Food preparation and storage facilities: chilled and frozen storage facilities, cooking and hot holding facilities, food displays etc.
- Pot washing and dishwashing facilities
- Personal Hygiene facilities
- Ice supply facilities
- Other business specific facilities

APPROVED BY DUBAI MUNICIPALITY

AFS by Specifico & Co is an approved company by Dubai Municipality for layouts approval.



SPOT-ON FOOD SAF-T INSPECTION OF FOOD PREMISES

SPOT-ON FOOD SAF-T

INSPECTION OF FOOD PREMISES

This service is provided periodically according to the request of business operators, ultimately, every 2 months.

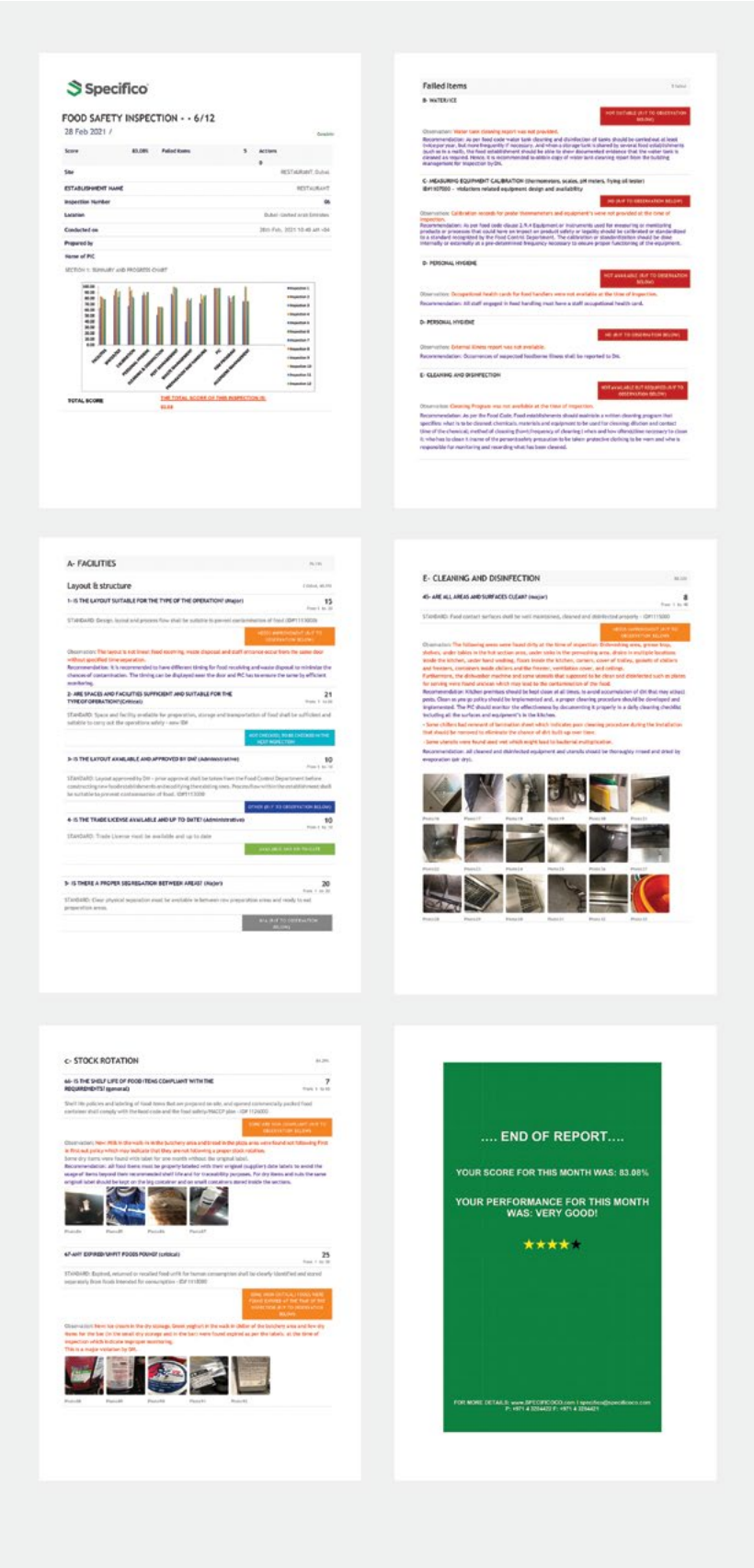
Our consultants will visit the premises and conduct a detailed inspection to evaluate the standard of the structure and of the practices then raise a report with suggested course of action covering:

- The Facilities
- Water and Ice
- Calibration of measuring equipment
- Personal Hygiene
- Food Storage & Stock Rotation
- Cleaning and Disinfection
- Pest management
- Waste management
- Temperature control and monitoring
- Receiving
- Housekeeping
- Segregation
- Food safety communication and awareness
- Thawing
- Cooking
- Cooling
- Reheating
- Allergens management
- Food Safety Management System availability and implementation

All findings are uploaded on our online platform and are communicated to the establishment's management in an easy to follow recommendations report with a detailed objective grading system covering all the details of the international Good Hygiene Practices with a final mark for each section that will be summarized in an easy-to-read follow-up graph for each inspection to clearly represent the progress/ retreat of each section helping the management focus on areas that require improvement.

Alternatively, customers can have access to "members' only dashboard" that allows them to initiate timely corrective actions and to view all inspections' history and analytics; contact us for further details.

Sample report showing gaps and recommendations with score, progress chart and pictures taken during inspection



FOOD SAF-T GHP SYSTEM

WHY DO YOU NEED THE GHP SYSTEM?

This system was developed by AFS by Specifico & Co QC in collaboration with experts in the field of food businesses, microbiology and food safety.

It is cost effective and user friendly with multiple advantages:

- It ensures compliance with local regulations
- It consists of Good Hygiene Practices – Standard Operating Procedures and record keeping (monitoring sheets, forms and logs)
- It is applicable for all food businesses: restaurants, hotels, central kitchens, catering companies, hospital kitchens, school kitchens, food factories, coffee shops, etc.
- It will serve as pre-requisite for a fully fledged HACCP system; as GHPs are the major foundation for HACCP, at anytime, the establishment can upgrade the GHP system into a full certifiable HACCP avoiding the hassle of repeating the entire work.

If your business is Dubai-based, it can help you achieve a high grade with Dubai Municipality's colour card scheme, designed to grade the level of hygiene and food safety in food outlets. If you're based out of Dubai, the system will ensure compliance with your country's local food safety regulations.



GREEN cards with A grade indicate good rating with no records of violations in inspections.

A LIGHT GREEN card indicates satisfactory rating with less than five minor violations.

A YELLOW card indicating conditional pass is issued when there is one major violation or five to seven general violations.

A RED card indicates the eatery has failed in inspections, by recording any critical or two or more major violations or more than seven general violations.

After corrective action has been taken on a red, the card status will revert to “WHITE” when the grade will be pending until the next inspection.

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The Food Saf-T GHP system is the perfect fit for your food business to ensure compliance with the local food safety regulations.

SOP AND RECORD KEEPING

SOPs (Standard Operating Procedures) will be developed - based on your operation's size and type, covering:

- Receiving, transport & delivery
- Cold storage & display
- Frozen storage & display
- Thermometer use & calibration
- Cleaning & disinfection
- Personal hygiene
- Glass & Crockery
- Preparation of food
- Food recall*
- Food traceability*
- Thawing frozen food
- Cooking
- Cooling
- Hot holding
- Reheating

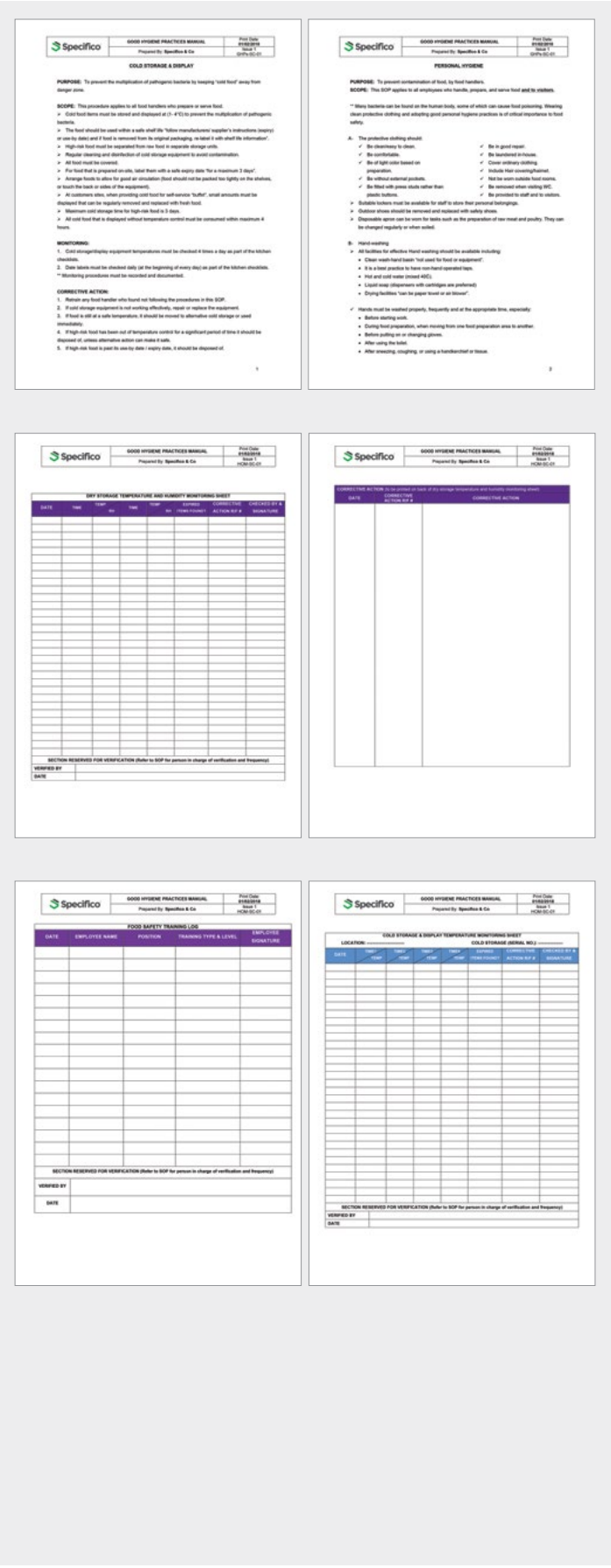
Records will be developed - based on your operation's size and type, covering:

- Water treatment
- Water tank cleaning
- Cold storage & display
- Frozen storage & display
- Thermometers calibration
- Maintenance
- Cleaning
- Personal hygiene (incl. staff illness, visitors log)
- Approved supplier
- Receiving
- Dry storage
- Thawing
- Raw fruit and vegetables sanitizing
- Glass and crockery
- Cooking
- Cooling
- Hot holding
- Frying oil quality
- Traceability*
- Training
- Supplier assessment
- Customer complaints
- Pest control

**depending on the size and complexity of the business
Terms & conditions apply*

CONSULTING SERVICES

SOPs AND CHECKLIST SAMPLES





SPOT-ON HOSPITALITY MYSTERY SHOPPING

WHY MYSTERY SHOP?

Every year, thousands of businesses pay mystery shopping companies to visit and conduct secret surveys of their premises and operations. The information provided by mystery shoppers can then be used to help the business improve against important industry benchmarks.

Food businesses in particular find this exercise exceedingly beneficial as the hospitality industry, more so than others, comes with a significant amount of ever-changing customer expectations and touch points. This creates an increasing need for food businesses to not only know excel at their core offering, but also stay ahead of the game in other aspects, to impress their customers.

At Spot-On, we help you uncover what it takes to wow your customer. Through a fully customized program for your business, we provide sound assessment and critical insight into the improvements you may have missed.

WHY WORK WITH US?

- Completely tailor-made to suit your business
- Customized as per your premises' attributes and specific needs
- Industry-specialized evaluators
- Prompt turnaround time
- Comprehensive, meticulous, unbiased and fact-checked reporting
- Insightful and practical solutions

OUR METHODOLOGY

We refer professional evaluators who report on the experience your restaurant provides so that you have a record of where you are and can get to where you want to be. Our prompt and thorough analysis of the data provided by the evaluators will highlight the path forward to your businesses' optimal performance success, whether your next move is as simple as reducing the appetizer delivery time by two minutes or as elaborate as reimagining every single touch point.

The report will cover more than 110 Points, including observations, loyalty index, action plan, timing/fulfilment over time report and executive summary. Telephone and reception etiquette, bar and table service, management behaviour, facility and kitchen standards are just some of the touch points we will deliver insight into.

Duration: As per outlet size and needs

Frequency: As requested

The market's top performing restaurants rely on us for our mystery shopping insights and knowledge