

Have You Considered a Food Safety Gap Audit?

Many food business owners and managers are of the belief that if their business is compliant with food law they are managing their business risks. Many also rely on the advice of the regulator for managing operational food safety issues as they are unaware of the basic food law requirements. As a food business owner or manager how are you managing your overall business risks? Consumers and regulators demand that food is safe for consumption. Should a food safety incident occur how are you going to respond to successfully controlling and managing all associated risks?

One strategy to assist a business owner or manager is for a representative of **Think ST Solutions** to conduct a comprehensive food safety desktop audit to ensure your business is on top of food safety risks. Gaps in your processes whether it be a staff training issue or problems with cleaning through to documentation not being completed will be identified by an experienced auditor who will assess your operations against food law requirements and accepted industry practice.

To maximise the benefits of the gap audit, the audit should be booked in advance with background information supplied before it takes place. This will ensure a more effective analysis of your business operation. When the desktop audit has been completed, the auditor will meet with you to present the results. A confidential written report will subsequently sent to you to assist your business working towards total compliance and being prepared for any external audit.

Our report is confidential for your company's use only and will identify areas that may need to be included in food safety systems to provide protection against litigation should the gap audit identify any "non compliance issue". We will then assist you and actioning a task list to ensure your operation moves beyond compliance only.

The benefits to you and your food business from undertaking the Think ST Solutions Food Safety Gap Audit include:

- Protecting your customers by ensuring you have the capacity and capability to provide safe food
- Guaranteeing you are able to meet food law requirements
- Ensuring your company's reputation is protected
- Assisting in the better management of food safety risks by your team
- Minimising the likelihood of litigation
- Reducing the likelihood of facing the media to explain a food borne illness outbreak
- Improving your performance and productivity
- Providing you with the management competence and confidence to ensure food safety is being achieved and maintained
- Expanding your opportunity to compete for new business

To find out more information email us at info@thinkstolutions.com.au

