

ARE YOU EXCEEDING YOUR CUSTOMERS' EXPECTATIONS... AND THOSE OF THE HEALTH INSPECTOR?



Be sure and keep safe with a tailored, economic food safety programme for small enterprises and restaurants.

Food safety is becoming more and more of an issue, with on-the-spot fines for dirty kitchens and the dreaded name-and-shame website. Designed for stand-alone customers, the CCP Food Safety Programme is an affordable system that helps you meet regulations and provides a high level of due diligence for food safety management. It includes instruction on compliance with national temperature requirements, on-site visits from a qualified food scientist project manager, a detailed site audit and report, a template documentation start-up kit, and so much more.

Get in touch with HACCP Australia, and ask about our CCP Food Safety Programme.

Call 02 9956 6911 or visit www.haccp.com.au





CCP Food Safety

A Simplified Food Safety Programme for Smaller Retail Operations

Common criticisms of HACCP Based food Safety programmes over the years have been the expense and complexity of developing and implementing such a programme in smaller operations. Facilities such as Cafés and small restaurants undeniably have a need for an appropriate food safety programme but the commitment required in time and cost are often prohibitive.

Some government bodies have responded to this need by developing template programmes. An excellent example of which is that developed by the Victorian Government. Of course with such a programme, implementation still falls to the operator. This can be onerous and confusing to some.

HACCP Australia has developed a new system which delivers a low cost, effective and easy to use Food Safety Programme. The Programme is called 'CCP Food Safety'. As the name suggests, the system is based around the Critical Control Point (CCP) part of a HACCP programme ...really, the pointy end of food safety management.

The manual is designed as a simple yet handy tool for reference and the monitoring forms are intuitive and easy to use. More attractive still, the programme includes a series of on-site implementation visits from our qualified technologists. At the completion of the programme, and subject to the successful outcome of a compliance audit, the client is awarded

certification including window decals and display certificates. The programme has been trialed in Queensland and NSW in the QSR, restaurant and café sectors with outstanding results. Amed of Enfes Kababs in the busy Darling Harbour precinct in Sydney said "we needed a programme to demonstrate and manage the safety of our food – The CCP Food Safety Programme delivers this 100%" Martin Stone, Director of HACCP Australia says "this sector has been looking for such a

programme for some years now and with 'name and shame' and on-the-spot fine concepts on the regulators agenda, the imperative for this type of programme is building. Not only does this programme assist clients in meeting the food standards requirements for temperature controls, the assistance given on site during the implementation phase is a great help to the operator", Mr Stone adds. "And, at a cost of about a tenth of a full HACCP programme, CCP Food Safety delivers excellent value to a market sector where every dollar counts."

Not only will this programme deliver an appropriate level of food safety, due diligence and therefore peace of mind to the operators, but, once the audit is passed, the system provides for a strong point of differentiation to customers in a food safety conscious market.

For more information about the CCP Food Safety Programme, call the Sydney office of HACCP Australia on **02 9956 6911**. ■

