



Is Food Safety <u>YOUR</u> concern ? How Safe is the Food you Sell ?

HACCP AUSTRALIA PTY LTD

CCP FOOD SAFETY PROGRAMME®

HACCP Australia Pty Ltd is a leading project management organisation specialising in the development, implementation and maintenance of Food Safety Programmes for the food service industry.

Our CCP Food Safety Programme® is designed for stand-alone customers in the food service industry and was developed in response to strong industry demand. Whilst the programme is not 'Codex HACCP', it does provide a robust programme for all levels in the foodservice sector.

Programme Benefits Include;

- ✓ Improved food safety and quality through a system based on an internationally recognised risk management platform HACCP.
- ✓ An appropriate level of due diligence for a food handling operation.
- ✓ Aligned with the key requirements of regulatory authorities.
- ✓ A strong point of differentiation in a safety conscious market.
- ✓ Peace of mind knowing that your outlet is operating to an appropriate standard and in compliance with food hygiene standards.
- ✓ A programme which is auditable by an external party.
- ✓ Demonstrate compliance with temperature control requirements of the national food safety standards.
- ✓ Meets the requirements of R&C Gold License and Celiac Society certification pre-requisites.

The cost of the programme is \$1750 + GST (East coast metro only) and is delivered in three key stages:

- Development (\$400 + GST)
- Implementation (\$750 + GST)
- Certification (\$600 + GST)

Stage 1 – Development

- The programme comprises an advanced food safety programme template that will be customised to your businesses requirements and activities.
- Through a secure log in, and with our project manager providing telephone support as required, the client will input data required for the system.
- Our project manager will check the programme and provide clearance to print the programme to the client.
- The cost of this stage also provides 1 year of hosting of the programme on our secure system and upgrades.

Stage 2 – Implementation

- Implementation is carried out on site with our project manager and includes the following activities;
- Review of operations and report on opportunities for improvement in regard to current food safety practises.
- Programme implementation training for key staff members.
- o Implementation planning and guidance for achieving certification

Stage 3 – Certification

- A certification audit will be conducted by a certified food safety auditor against the requirements of the programme.
- A detailed food safety compliance audit and report on the operation will be provided including opportunities for improvement and further (if any) requirements for certification to proceed.
- Upon certification you will receive;
 - One Year Licence for the CCP Food Safety Logo
 - Telephone Support
 - Food Safety Certificate
 - Window Display Decal

To initiate the programme, simply complete the attached form and send to HACCP Australia or call for more information.

HACCP AUSTRALIA PTY LTD

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CCP FOOD SAFETY PROGRAMME® APPLICATION

Business Name: — ABN:
Business Address:
Contact Name.: Phone:
Mobile Phone : Email:
I would like my programme implemented:
A.S.A.P. Within 1 Month Within 3 Months
Payment
Stage 1 – Development \$400 + GST (\$440) - Charged at secure log -on (\$825) - Charged prior to implementation (\$600 + GST) (\$660) - Charged prior to certification audit
Note that a travel component is levied on stage 2 and 3 for operations outside of East Coast Metro areas. Please call us to confirm charges or we will call you after you submit this application.
Credit Card Payment
Email Receipt Address
Name on card
Visa Mastercard EXP
A brief description of my operation is: