ELIMINATE THE HAZARD
REDUCE THE RISK

HACCP AUSTRALIA

Providing effective food safety solutions
to industry and the consumer

HACCP AUSTRALIA FOOD SAFETY PROGRAMME CERTIFICATION

HACCP AUSTRALIA

WHO ARE WE?

With offices in key international markets, we are an organisation with global reach in the science of applied food safety and food technology. Unlike other organisations, our specialisation in a single field provides for impressive knowledge of the processes, risks and controls required within a demanding and increasingly technical industry. We are devoted to the development and implementation of HACCP based food safety programme and the provision of technical services and compliance requirements of food companies and the products and services that support them.

WHAT DO WE DO?

We provide design input, programmes, consulting services and conformance certification to thousands of organisations, be they small and local or large multinational businesses. Key industry sectors in which we work include bakery, dairy, retail, food service, beverage and logistics. This is in addition to our world renowned certification scheme for material, equipment and services that supports the food industry.

The HACCP principles and applications are valid in all sectors of the food industry.

- Manufacturing and food handling
- Plant, equipment, materials and other aids to food manufacture
- Packaging and Logistics
- Cleaning and Pest Control

Increasingly, our services are being employed in other related sectors such as the pharmaceutical, cosmetics and water industries as they adopt the HACCP principles and methodology.

A RECOGNISED MARK OF FOOD SAFETY

Now one of the most recognised certification marks in this sector, HACCP Australia's mark is seen as being synonymous with food safety. The mark gives assurance to industry, industry bodies and consumers as to the food safety excellence of the products that carry it. It is now seen as commonly on materials and equipment as it is on food products but the message is the same.

'This product is food safe'.

PROFESSIONAL STAFF

Our technical staff are amongst the most accomplished food scientists in the business. The project management team is drawn from all facets of the food industry and it is this background of both technical and 'floor' knowledge that sets us apart.

We have a deep understanding of the commercial and operational issues that surround food handling processes. As such, food safety advice is not only technical but also practical in that it is delivered with the ability to greatly assist in production and handling issues. The outcome for our clients is often seen as not only a minimisation of food safety risks but also process improvement and economic efficiency.

FACT

This product is food safe

HACCP AUSTRALIA FOOD SAFETY PROGRAMME CERTIFICATION

HACCP AUSTRALIA'S RANGE OF KEY SERVICES

1 CONSULTANCY AND TECHNICAL SERVICES

This business stream is responsible for writing and implementing food safety programmes to meet the food safety requirements of businesses either locally or globally. Technical projects, be they HACCP implementations, risk assessments, training, labelling, packaging, process or crisis management, are conducted by industry experts to meet the needs of quality systems, efficiency improvement plans, certification bodies or supplier expectations.

2 CERTIFICATION OF FOOD SAFE EQUIPMENT, MATERIALS AND SERVICES

Through HACCP International's product certification scheme, non-food products and services that are used in the industry are assessed in terms of their suitability and compliance to the food industry's expectations. HACCP International's 3rd party certification confirms a non-food product's ability to support the integrity and safety of food as demanded by industry expectations, legislation and Global Food Safety Initiative (GFSI) endorsed standards.

3 VENDOR QUALITY ASSURANCE

HACCP Australia operates a third party Vendor Quality Assurance (VQA) bureau service. The VQA team manage and administer supplier compliance and conformance on behalf of a number of food businesses with extensive supply chains. By using a bureau, client companies can enjoy the economic efficiencies of the central administration of this task while benefitting from the technical review, advice and expertise in this complicated function.

4 FOOD SAFETY AUDITING AND CERTIFICATION

HACCP Australia has specialist auditors who bring technical and practical expertise across the food spectrum, delivered by dedicated employees. They are Exemplar Global certified to the highest standards and approved for regulatory audits. We arrange audits to standards including Codex HACCP, Regulatory Standards, BRC, FSSC 22000 and ISO.

A SELECTION OF OUR DIVERSE CUSTOMERS

We have an extensive client list including many well-known international companies. It comprises businesses ranging from major food producers and retailers to industry suppliers and insurers. Some familiar names illustrating that diversity include:

- 3M
- Aldi
- Coles Group
- Compass Group
- DHL
- Dyson
- Effem Foods/Mars
- GrainCorp
- Heineken SP Breweries
- Hoshizaki
- Kimberly Clark Company
- Kuehne and Nagel
- Liberty International
- New Zealand Natural
- Oporto/Red Rooster
- Qantas Catering
- Rentokil
- Sofitel
- Subway
- Warner Bros

HACCP – WHAT IS IT?

Hazard Analysis Critical Control Point (HACCP) is a systematic approach to food safety that addresses risks presented by physical, chemical and biological hazards through prevention rather than finished product inspection. Hazard Analyses (HAs) are used in the food industry to identify potential food safety risks so that key actions, monitored at Critical Control Points (CCPs), can be taken to reduce or eliminate the risks of those hazards being realised. The system is used at all stages of food production and handling. Today, HACCP is being applied to industries other than food, such as cosmetics and pharmaceuticals. This method which, in effect, seeks to plan out unsafe practices differs from traditional "produce and test" quality assurance methods which are less successful and inappropriate in a modern food industry.

THE HACCP AUSTRALIA NEWSLETTER

The HACCP Australia newsletter is distributed to thousands of food businesses in Australia.
The newsletter covers issues from HACCP implementation and food safety risk management to international matters of food safety. Our certified suppliers of materials and services to the food industry are also featured in this publication providing information on the very best suppliers in this sector.

HACCP AUSTRALIA
No. 3 Ridgewest Building,
1 Ridge Street, North Sydney,
NSW 2060 Australia
T : +61 2 9956 6911
E : info@haccp.com.au

FURTHER BRANCH REPRESENTATION IN :
FIJI - HONG KONG - INDIA - JAPAN - SINGAPORE - UNITED KINGDOM
UNITED STATES OF AMERICA

www.haccp.com.au