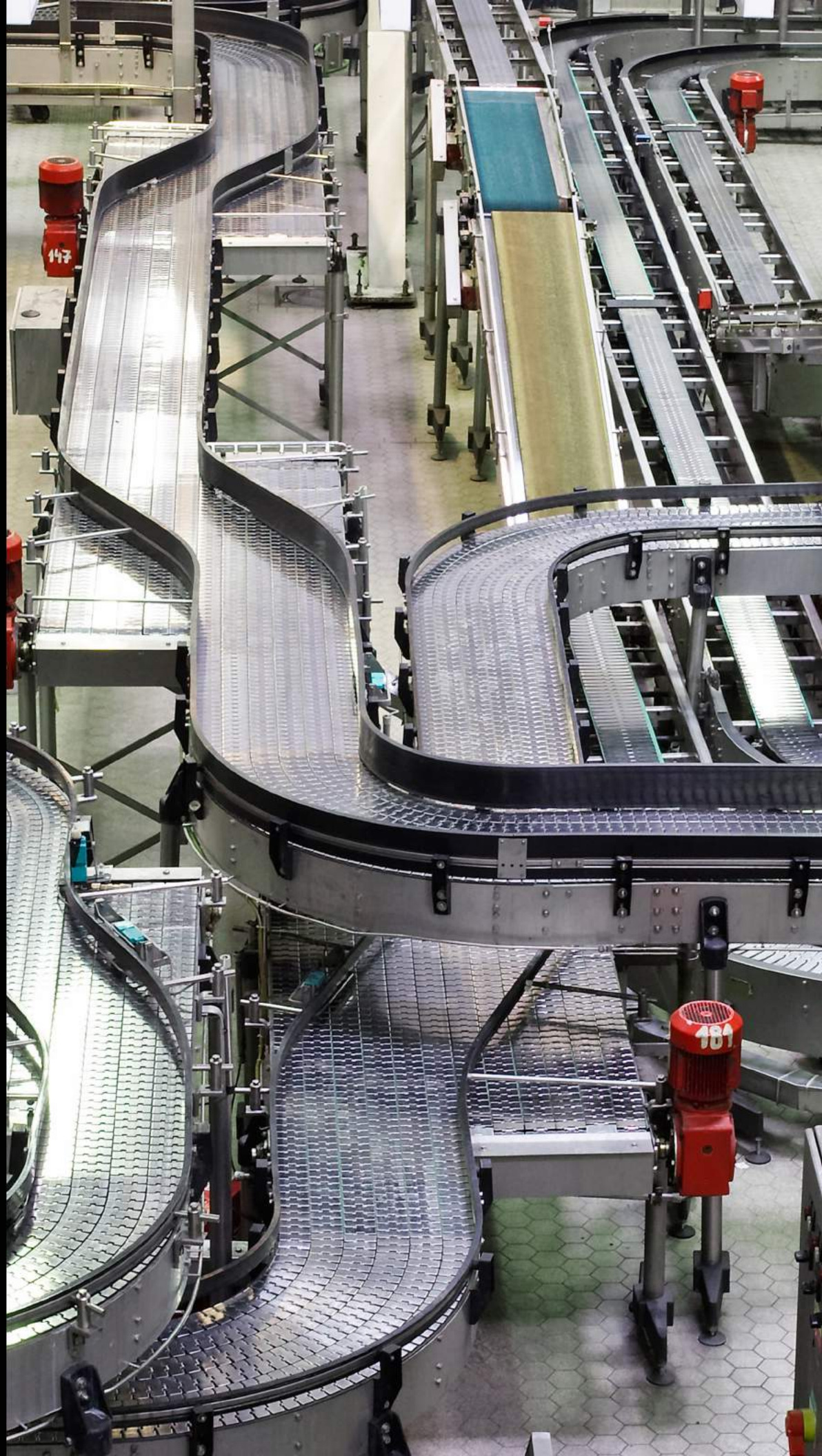




FOOD SAFETY PREVENTIVE PROGRAM



PREVENTIVE FOOD SAFETY PROGRAM

The Preventive Food Safety Program brings together industry experts in the industry from complimentary organizations to help lead the way towards safer food manufacturing. Through a single purchasing source, you can select from a variety of services to find and address the gaps in your food safety program.

Contact us to set up a time to go over the program and explore these options in more detail. After selecting the services you are interested in, a custom program will be developed and introduced to your team.

PORTFOLIO OF SERVICES

ESTABLISHMENT OF EMERGENCY DECONTAMINATION PLAN

Contamination control experts come on-site to evaluate your facility and coordinate a plan of action to decontaminate your facility in case of emergency. Planning ahead reduces downtime in case a positive environmental or finished product sample is found during routine testing.

ROUTINE PREVENTIVE DECONTAMINATION

Routine, high-level decontamination can eliminate pathogens from niches and eliminate harborage sites (including biofilms) to provide a cleaner and safer environment than ever before. Traditional sanitation methods can have limitations in their efficacy which must be supplemented to further reduce the risk of microbial contamination on Zone 1 surfaces and product itself.

COMPREHENSIVE FOOD SAFETY PROGRAM REVIEW

An outsider's perspective on your current Food Safety Program will shed insight on possible issues that are currently being overlooked. This gap assessment consists of a document review and an onsite inspection of the facility to identify potential areas of improvement.

ENVIRONMENTAL MONITORING PROGRAM ASSESSMENT

Battle complacency within your EM program by enabling experts to analyze the current overview of the program, review sampling procedures and locations, and challenge your laboratory. Learn about new tools, techniques, strategies, and what others in the industry are doing to successfully find the problem areas within their facility. This service is part of a Comprehensive Food Safety Review or as a separate, standalone service.

RECALL PLAN REVIEW AND MANAGEMENT

Our experts have helped clients through recalls by managing the recall effort through Public Relations and acting as a liaison with the government. Learn what you need to have in place in case of a recall so you can react quickly and efficiently while managing your liabilities.

MOCK INSPECTIONS

Conducting a mock inspection can help find any deficiencies at your facility before an inspector does. This tool enables you to address and correct any issues found with more time, less stress, and less consequences. Inspections can be performed to address FDA, FSIS, and OSHA standards and regulations.

LABORATORY VALIDATIONS

Confirming results with an outside lab can instill confidence in your program and ensure you can trust the results you're getting from environmental swabs and product testing. Services include:
FDA Detention Sampling • Microbiology Testing • Pesticide and Residue Analysis
Risk Assessments • Challenge Studies and Process Validations • Listeria detection, etc.

INSURANCE REVIEWS

It is important to periodically review your current insurance coverages to verify that the policies you have are adequately covering your risks. In the event of a food recall, any or all of a company's insurance policies can become activated. It is crucial to evaluate the entire insurance portfolio in order to ensure that all liabilities are covered, reviewing everything from policy limits, to endorsements, and exclusions. One of the key aspects of a review would be of your product contamination ("food recall") insurance, making sure it covers "voluntary" recall, and will reimburse for recall, replacement, business interruption, and crisis consultant costs.

LEGAL ADVICE AND REPRESENTATION

With ever-changing regulations, it's even more important to stay up-to-date with food safety law and how it is being applied. Have our legal experts assist with: FDA and USDA regulatory compliance
FDA Form 483 response • Food Safety Audits and Brand Protection Assessments • Foodborne Illness
Litigation and Defense • Commercial Food Safety and Quality Litigation

TRAINING (ON-SITE OR OFF SITE)

Our experts offer a multitude of training options, including: FSMA regulations • PCQI • BRC • SQF
HACCP • Sanitation • GMP training • Lab Sampling • Foreign Supplier Verification • The Importance of
Food Safety (from a legal perspective) • Food workshops, as well as additional courses.

**VISIT WWW.CLORDISYS.COM
FOR MORE INFORMATION**



Choose Prevention over Recall Apprehension

- Recalled Product Losses
- Production Stoppages
- Adverse Media Attention
- Loss of Consumer Trust
- Potential for Civil Suits and Federal Investigations



Let us help manage and mitigate those risks by employing the most comprehensive food safety program offered to the industry. Join us and our partners in identifying and closing the gaps in your food safety program and allowing you to operate cleaner and safer than ever before.

PARTICIPATING ORGANIZATIONS

