

FDA FSMA Food Safety Consulting

- Develop & Implement the FSMA Food Safety Plan
- Develop & Implement the Recall Plan
- Third Party Audit/Inspection
- Upgrade from HACCP to HARPC
- Develop SOPs, SSOPs & FSMA Documentation
- Develop Food Defense Plan
- Conduct Vulnerability Assessment
- Conduct Supplier Audits

Foreign Supplier Verification Program

- FSVP Agent & Importer
- Develop Food Safety Plan for Foreign Suppliers
- Conduct Foreign Supplier Audit
- Maintain FSVP Documentation of US Importers
- US Agent for Foreign suppliers
- FSVP Compliance Audit
- Issue Prior Notice

GFSI Consulting & Implementation

- BRCGS Food Safety
- BRCGS Packaging Materials
- SQF
- FSSC 22000
- GFSI Internal Auditing

HACCP Management System Implementation

- Conduct GAP Audit & Analysis
- Develop HACCP Manual
- Develop HACCP Plan
- Prepare SOPs, SSOPs, & Pertinent Documentation
- Certification Audit Support
- Non-Conformance Closure
- Conduct Supplier Audits

FDA FSMA Trainings

- PCQI - Human
- PCQI - Animals
- FSVP
- cGMP Awareness Training
- SSOP Training
- Food Handler Training
- Allergen Management Training
- Intentional Adulteration - Vulnerability Assessment Training (IA Rule)

FDA Registration

- Registration of Food Facilities
- Consultation & Guidance

GFSI Trainings

- BRCGS Awareness Training
- BRCGS Internal Auditor Training
- SQF Practitioner Training & Implementation
- FSSC 22000 Internal Auditor Training
- FSSC 22000 Awareness Training
- FSSC 22000 Implementation Training

General Food Safety Trainings

- HACCP Awareness Training
- Food Safety Internal Auditor Training
- Intermediate HACCP Level 3- Mangers/Supervisors
- Intermediate Food Safety Level 3- Mangers/Supervisors
- Advanced HACCP Level 4 - Senior Management
- Advanced Food Safety Level 4 - Senior Management
- ISO 22000 Awareness Training
- ISO 22000 Implementation Training
- ISO 22000 Internal Auditor Training
- Halal Internal Auditor Training
- Halal Awareness Training
- Legionella Management & Awareness Training

Layout and Design

- Layout Consultation
- Designing & drawing the layout of kitchens, manufacturing plants, food service outlets and other food preparation areas.
- Revision of the existing layout.

Other Food Safety & Quality Support

- NSF/ANSI 455-2 GMP Consulting
- ISO 22000:2018 Consulting & Implementation
- ISO 9001:2015 Consulting & Implementation
- VACCP & TACCP Plan
- General FSMS & QMS Auditing
- Traceability Program Implementation
- Domestic Supplier Verification
- Food Safety Document Review & Revision
- Environmental Monitoring Plan
- Pre-audit Review
- FDA Labeling Review
- Organic Consulting
- Non- GMO Consulting
- Natural Statement Consulting
- Guidance on Shelf Life Studies
- Sampling Plan - Microbiological & Chemical

FDA Form 483

- Respond to FDA Form 483
- Conduct Root Cause Analysis
- Develop Corrective Actions & Preventive Actions
- Implementation of CAPA
- Respond to Warning Letters

VISIT OUR WEBSITE FOR YEARLY FOOD SAFETY SUPPORT PACKAGES!




Scan for a Quote

 1149 Green Street, Iselin, NJ 08830

 Info@ghpconsultingandtesting.com

 www.ghpconsultingandtesting.com

 +1 (860) 810-8542