FOOD SAFETY

Our in-house food safety expert can provide you assistance and training in the following services:

**Assistance**
- GAP analysis
- HACCP
- SQF Audit (Level 2&3)
- Transitioning to SQF Version 8
- Third-party audit
- FSMA plan
- Retail labeling
- Environmental monitoring
- Internal laboratory
- Product development
- Allergen control & management
- Supplier Management Program
- Recall and Traceability Program
- Sanitation Program

**Training**
- Food safety
- HACCP
- GMP & GDP
- SQF Q&A
- Food defense
- Allergen management
- Chemical safety
- Blood borne pathogens

Contact us for any specific training topics

Email info@mep.utah.edu or call us for more details