



TECHNICAL ASSISTANCE

Food Business Assistance can provide a comprehensive range of Technical assistance for all sizes of business. Producing food safely doesn't happen by accident. Food safety needs to be managed in order to protect your customers and the reputation of your business and to comply with the law. Local support that you can trust; practical assistance that works.

Assistance is provided by food industry professionals with extensive experience across a wide range of products, process and factories. FBA can be utilised to manage a range of technical issues as part of your factory team or can be employed to handle a specific project or issue.

TECHNICAL ASSISTANCE THAT IS AVAILABLE:

INTERIM MANAGEMENT

FBA can provide short term cover for managers involved in technical activities. The areas that can be supported include:

Technical Managers • Hygiene Managers • Quality Managers

Interim management provides you with an industry professional that can quickly get up to speed with your operation. They can help keep things running during periods of staff shortage or reorganisation.

CONTRACT TECHNICAL ASSISTANCE

Many small companies can avoid the expense of a full time experienced technical manager by contracting FBA to provide technical support and backup as required. Many customers and accreditation bodies expect a food manufacturer to have available to it qualified technical support. FBA can provide that support on either a retained contract or a project fee basis.

PROJECT MANAGEMENT

From time to time every operation has short term or 'one off' projects. These can either tax the existing resources or simply be beyond the experience of the current staff. Such projects, whilst important, do not warrant the expense of the recruitment of a full time manager. FBA can help by providing a Project Manager who will take ownership of the project and progress it through to completion. They can be available as little or as often as you require. Once the project is complete they can withdraw or remain on call to provide occasional assistance.

The types of project undertaken by FBA staff include:

HACCP PLAN DEVELOPMENT AND MANAGEMENT

The Food Hygiene regulation (Article 5) requires food businesses to put in place, implement and maintain a permanent procedure based on HACCP principles. FBA can assist in designing and implementing your HACCP plan.

TECHNICAL AND PRODUCTION DOCUMENT MANAGEMENT SYSTEMS. TECHNICAL INFORMATION RECORD KEEPING, REVIEW AND AUDITING

All food businesses need to maintain and regularly audit their records of all technical information. FBA can help in designing systems for keeping technical and production records. Processes for effectively managing and auditing these systems.

SPECIFICATION WRITING AND AUDITING

Accurate and current specifications for all products, raw materials and packaging are an essential requirement for any food business. FBA can help in the writing, updating and auditing of the specifications your business needs. This will also form part of technical document control.

PREPARATION FOR ACHIEVING ORGANIC ACCREDITATION

PRE-AUDITING FOR ORGANIC ACCREDITATION

MANAGING AND REVIEWING PRODUCT LABELLING AND INGREDIENT DECLARATIONS

Correct and accurate product labelling and ingredient declarations are a legal requirement for all products. FBA can assist in defining ingredient declarations and product labelling.

DEVELOPING AND MANAGING CLEANING AND HYGIENE SCHEDULES

Full and complete cleaning schedules and compliance auditing can be implemented and managed by FBA.

REVIEW OF ALLERGENS AND CROSS CONTAMINATION

The identification and control of potential allergens is a factor all businesses need to consider. FBA can help in designing your control systems or simply in training your staff in the requirements.

REVIEW, ANALYSIS AND MANAGEMENT OF NON CONFORMANCES AND CUSTOMER COMPLAINTS

ENVIRONMENTAL AND COSHH ANALYSIS

CO-ORDINATE WITH OFFICIAL BODIES (EHO & TSO) AND TO MANAGE SITE VISITS