



*Protecting the environment,
and the food we eat*

Food Safety Consulting and Continuous Improvement Inspections

Priority	Level of Risk	Time to Resolution (negotiable)
High	Imminent Food Safety or Food Quality Risk	Not More Than 1 Week
Medium	Possible Food Safety or Food Quality Risk	Not More Than 1 Month
Low	Minimal Food Safety or Food Quality Risk	More Than 3 Months but not More than 6 Months

Food safety and a quality product is our primary goal.

Our Food Safety Consulting and Continuous Improvement Inspection Program will assist you with the challenges of food safety which include concerns regarding food quality, pest management, hygiene, sanitation, and food security standards throughout your facility.

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**Tepeco
Consultants
Incorporated**

Food Safety Consulting and Continuous Improvement Inspections

Tepeco Consultants Incorporated specializes in servicing the Food Quality requirements of the food industry, from manufacturing and packaging to warehousing and points of sale.

Whether you are planning on applying for accreditations from third party organizations (i.e. SQF, BRC, GFTC, FSA...) or simply wish to improve your current situation, our consulting and inspection services are worth their weight in gold - *helping you to prepare for success!*

Our consulting and inspection program:

Works in cooperation with sanitation and hygiene, production, and maintenance departments to devise solutions.

Assesses your current systems identifying areas where improvement may be required, thereby eliminating deficiencies between standards and practices.

Provides Audits and Consultations to analyze each issue and develop comprehensive resolution strategies.

Ensures that the Integrated Pest Management methods being utilized are the best for your premises with food safety in mind.

Develops an inspection schedule based on your needs, which will allow for an accurate cross section of all areas or facilities.

*Getting you ready for
accreditations from third party
organizations (i.e. SQF, BRC, GFTC,
FSA...)*

The objectives of the Continuous Improvement Inspections are to identify issues in the following categories.

Sanitation
GMP's
Food Safety and Food Quality
General Safety
HACCP
Preventive Maintenance with a particular focus on sanitation concerns
General Maintenance
Pest Control
Pest Prevention
Pest Harborage
Avian Pest Impact
Rodent Pest Impact
Other Vertebrate Pests

When an issue is discovered it is recorded and photographed where ever possible. The condition of each issue is indicated and its location described.

Verification of Resolution

A meeting is scheduled to review the reports from previous inspections. Each issue from previous inspection is reviewed and its current state identified.

If the issue has been resolved, verification of its resolution is noted on the report. If any items are no longer current or relevant, the reason will be noted and the issue will be indicated as resolved.

Issues which have yet to be resolved are revisited to ensure the planned corrective actions are being implemented. If needed, an additional corrective action is given to assist in resolving the issue in the agreed upon time frame (as indicated by the assigned priority).

**Book an appointment: (519) 653-0441
www.tepeco.net / info@tepeco.net**