

HYGIENE, FOOD SAFETY AND QUALITY

"Experts in assisting clients to adhere to industry specific legal obligations to ensure safe, quality food and immaculate hygiene"

Aspirata's team of Food Safety specialists and registered auditors have the necessary expertise to assist industry in fulfilling its responsibility in terms of legal and industry standards i.e. the Health Act, 2003 (Act 61 of 2003), Foodstuffs, Cosmetics and Disinfectants Act (Act 54 of 1972) and numerous other Acts and Food Standards.

With its network of offices throughout South Africa, Aspirata is ideally positioned to assist industry in addressing its obligations.

SERVICES

Aspirata offers the following services:

Hygiene, Food Safety and Quality

- Food hygiene audits
- Supplier audits
- Food safety and quality systems audits
- Legal compliance audits
- Prerequisite programme auditing
- Hazard Analysis and Critical Control Point (HACCP) auditing
- Hazard and risk assessment
- Food, water and swab sampling
- Food poisoning: epidemiological investigation
- Due diligence evaluations/investigations
- Client specific second and third party audits
- Specific client/consumer quality programme

Training

Aspirata has developed training courses to cover the broad spectrum of food safety from basic to managerial training.

Other auditing services

Aspirata provides a variety of auditing services relating to:

- Accommodation facilities (Hotels, B&B's, caravan parks, etc.)
- Community surveys (e.g. water supply, sanitation and housing)
- Prisons and places of safekeeping
- Preschools, schools and tertiary institutions
- Hospitals, clinics and hospices
- Mortuaries/graveyards/crematoriums
- Development and implementation of monitoring programmes, as well as studies and surveys to determine the environmental health status of communities
- Assistance in implementation of customer specific in-house quality management systems



ASPIRATA

AUDITING • TESTING • CERTIFICATION

A MICROMEGA Group Company