



Safe food business

A food business depends on the integrity of its food safety management system. Audit and recognition of that system by Telarc tells your customers and regulators, in New Zealand and overseas, that they are dealing with a supplier who has implemented a HACCP food Safety System, based on sound food safety principles and practices.

Food safety audits are an essential part of the risk management programme of any business in the food industry - Processors, Packaging Suppliers, Transport Operators, Retailers, Restaurants and Cafes.

Assessors working with you

Telarc's business is professional auditing. They have wide experience in the implementation of management systems in many New Zealand industries. Our team of food auditors works with you to help you achieve your audit requirements. Our food industry knowledge combined with our professional auditing skills ensures audits achieve business objectives.

Telarc food safety audits

Food businesses wanting to meet one or more of the following requirements will benefit from a Telarc audit of their food safety system:

- HACCP programmes audited to generic HACCP criteria
- Specific industry or company criteria or codes of practice.

Telarc food safety audits can be integrated with all other Management systems audits. This minimises time spent by your staff with the audit process and provides cost savings.

Telarc: assessors of choice

Telarc is New Zealand's leading management systems assessment and recognition company. Established by government legislation, it was the first organisation in New Zealand to certify compliance to ISO 9000 Quality Management Systems and ISO 14001 Environmental Management Systems.

The costs involved

Your financial outlay is based on the time spent assessing your systems at an hourly rate. Direct costs such as travel, accommodation and other disbursements are passed on to you..