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Consulting

CFS **consulting** starts with an objective assessment of the state of food safety and sanitation in your company.

To assess food safety programs and execution in a food plant, CFS has custom developed a food safety continuous improvement tool: the CFS Preventive Plan Continuum. Based on your company's specific needs, we tailor the assessment and ongoing support to focus on specifically those items of the CFS Preventive Plan Continuum that require most attention.

CFS Preventive Plan Continuum

#1

Hygienic Zoning

#2

GMP Programs and Execution

#3

Environ-mental Monitoring



#5

Hygienic Design and Maintenance for Sanitation

All CFS consulting efforts, Food Safety Assessments and ongoing support, are developed with a focus on continuous improvement. This could be changing the culture of food safety or sanitation in your facility, strengthening your sanitation and food safety programs company wide, or it could be fo continuous improvement of your food safety system. At all times we strive for permanent, long-term solutions improvements beyond short-term repairs.

After every consulting visit, you will receive a complete set of improvement recommendations in a written report with assessment, test and/or analysis results. Action items are prioritized for you and we provide hands-on, practical support and training to ensure that recommendations can be properly implemented in a long-term sustainable manner.

Full Food Safety Assessments take 2-4 days on site for each facility depending on size and complexity. Duration of focused on-site consulting support may vary and will be discussed with you prior to start.

CFS is committed to work with you in partnership to validate that you are achieving the desired end result. All of our programs are available at specific plant locations or company-wide.

WHAT OUR CLIENTS SAY

Last week we had a week long inspection which included a swab-a-thon. Out of the 85 swabs taken, none came back

I received [Sanitation Essentials] training at your New Orleans facility a few years back as well as your Food Safety



in the country and we will continue to be working with you in the near future. I just wanted to say thank you for helping us!

*Mike Gross, Vice President Food Safety & Quality,
Café Valley*

day. Thanks and keep up the good work!!!

*Tommie Scudder III, Sanitation Manager, J. Skinner
Baking Company*

ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise and training to provide durable solutions to food safety and sanitation challenges for food processing plants.

