

SMALL SUPPLIER

SUPPORT PROGRAMME

OVER 15 YEARS
IN FOOD SAFETY TRAINING & CONSULTING

ENTECOM
SAFER FOOD - SMARTER BUSINESS



Contact us on
info@entecom.co.za or our Head-Office at **(041) 366 1970**
to make an appointment with one of our regional consultants.

WWW.ENTECOM.CO.ZA

2020

WHO WE ARE

We help food companies regardless of size, or type of business, implement food safety systems that simplify compliance and add value to the way companies work.

Our clients range from small businesses in rural areas through to multinational corporations.

With over 15 years' food industry experience, we have helped hundreds of small business with successful certification.

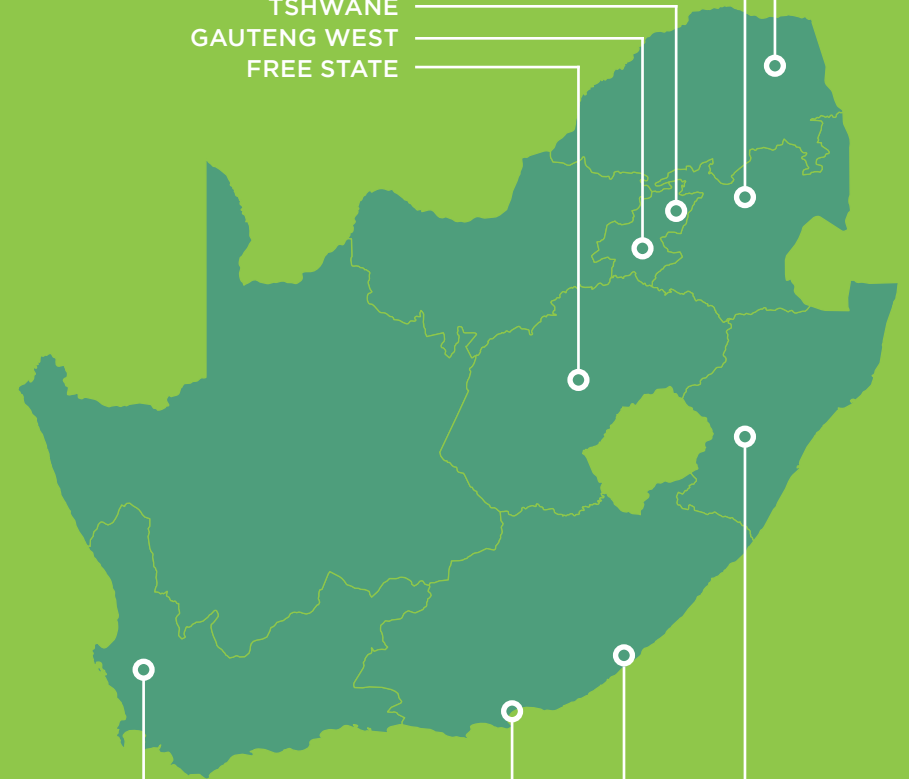
We know that **many food businesses struggle to make sense of all the food safety compliance requirements** and end up feeling **overwhelmed, stressed out and wasting a lot of time and money.**

It really **does not have to be this way.**



BRANCHES ACROSS THE COUNTRY

LIMPOPO
MPUMALANGA
TSHWANE
GAUTENG WEST
FREE STATE

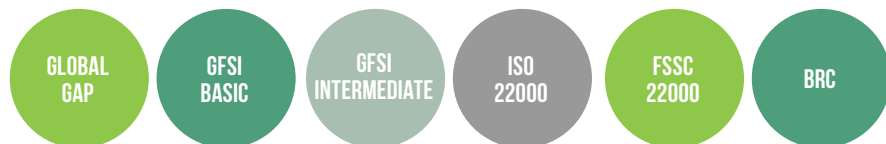


PORT ELIZABETH
EAST LONDON
KWA-ZULU NATAL
WESTERN CAPE

ENTECON FOOD SAFETY SOLUTIONS

CONSULTING:

Assist with the implementation of Food Safety Management Systems:



TRAINING:

- Classroom and online training.
- Classroom: R638 for Person in Charge (FoodBev SETA accredited).
- Full range of Food Safety Courses from GMP through to FSSC and BRC.

ONLINE TRAINING:

- Accredited R638 Food Safety.
- R638 workshop for Managers.



HOW CAN ENTECON HELP YOU?

ARE YOU A RETAILER WITH SMALL SUPPLIERS SUPPLYING DIRECTLY TO YOU, THEN ANSWER THESE QUESTIONS.

DIRECT SUPPLIERS TO RETAILERS – greatest risk

- 1 ARE THE REQUIRED FOOD SAFETY CHECKS IN PLACE?
- 2 DOES THE SUPPLIER HAVE A CERTIFICATE OF ACCEPTABILITY?
- 3 DOES THE SUPPLIER COMPLY WITH FOOD LEGISLATION?
- 4 WHAT MICROBIOLOGICAL TESTING DO THEY DO?
- 5 WHAT RISK IS THIS SUPPLIER TO YOUR FOOD BUSINESS?

SOLUTION

Entecom has GFSI Basic and Intermediate Compliance support packages for small suppliers.

SMALL SUPPLIER SUPPORT PROGRAMME

FOOD BUSINESSES

Any food business in the food supply chain.

OUR MARKET

- SMALL TO MEDIUM SIZED BUSINESS
- 5 TO 50 EMPLOYEES
- MUST BE FULLY COMMITTED
- SOLUTION IS BASED ON OUTCOME OF INITIAL ASSESSMENT
- NOT A ONE-SIZE FITS ALL SOLUTION



ENTECOM SUPPLIER SUPPORT SOLUTION



FOOD SAFETY BASIC

STARTER PACK – GFSI BASIC



FOOD SAFETY INTERMEDIATE

GFSI INTERMEDIATE



FOOD SAFETY ADVANCED

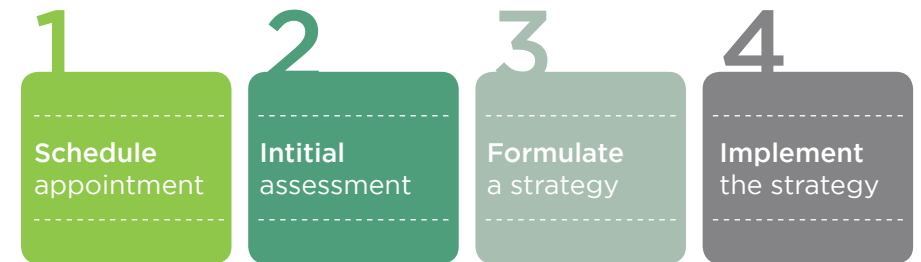
FSSC 22000 OR BRC FOOD SAFETY SYSTEM CERTIFICATION

NEW PRODUCTS 2020

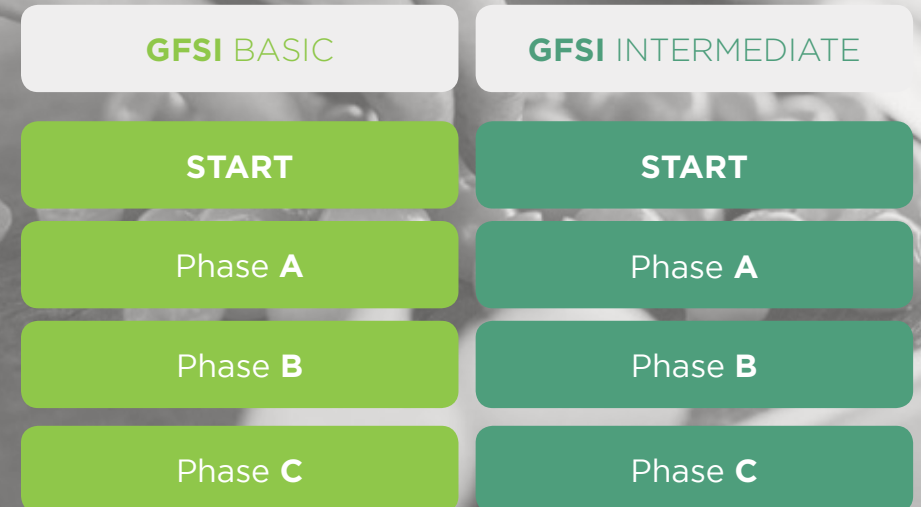
PRIMARY PRODUCER SUPPORT SOLUTION



4 STEPS TO ACHIEVING FOOD SAFETY SUCCESS



GFSI - SUPPLIER SUPPORT



SMALL SUPPLIER COMPLIANCE SUPPORT SOLUTION

GFSI BASIC SOLUTION

<p>1 Start</p> <ul style="list-style-type: none"> • Self assessment • Orientation call • R638 training • Hygiene Awareness Booklets x 10 • ½ day site visit • Feedback call 	<p>2 Phase A</p> <ul style="list-style-type: none"> • 10 hrs of coaching • Templates provided for 9 sections • Self assessment
<p>3 Phase B</p> <ul style="list-style-type: none"> • 10 hrs of coaching • Templates provided for 9 sections • Self assessment 	<p>4 Phase C</p> <ul style="list-style-type: none"> • 2 hrs of coaching • Site visit • Micro risk assessment • Micro sample • Feedback call

GFSI BASIC:
R26 400 PAYABLE OVER 12 MONTHS = R2200/M

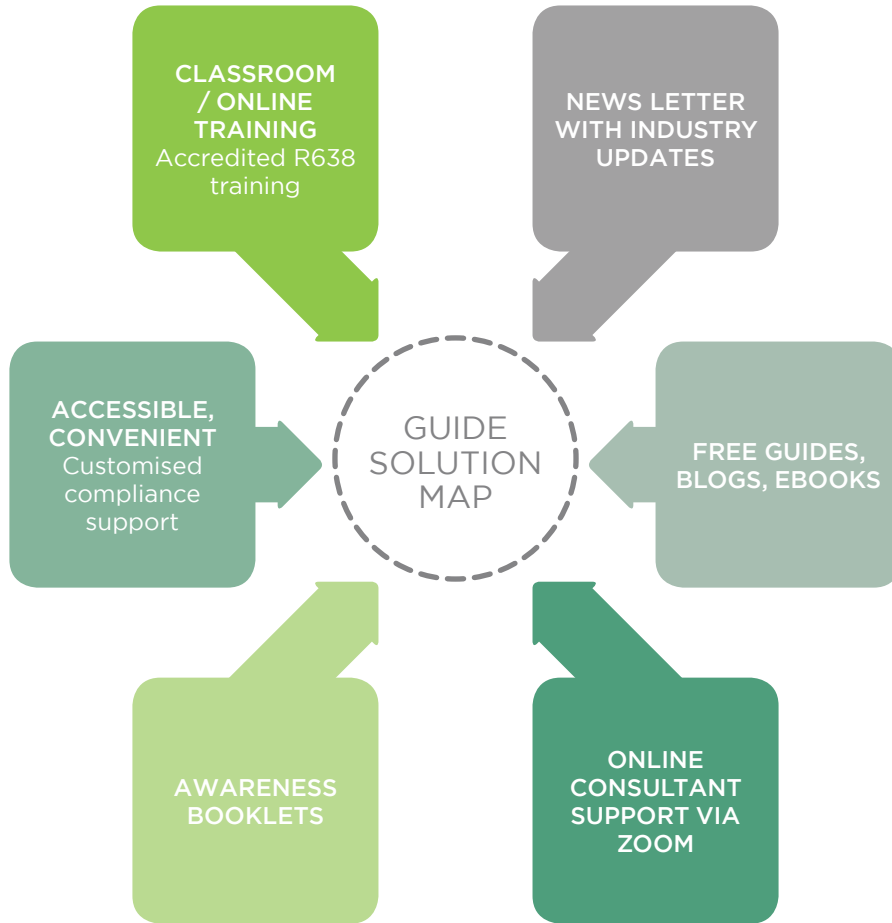
Note: Prices are indicative only and will depend on initial assessment outcome.

GFSI INTERMEDIATE SOLUTION

<p>1 Start</p> <ul style="list-style-type: none"> • Self assessment • Orientation call • Full day site visit • HACCP webinar • Feedback call 	<p>2 Phase A</p> <ul style="list-style-type: none"> • 10 hrs of coaching • Templates provided for 9 sections • Internal auditing webinar • Self assessment
<p>3 Phase B</p> <ul style="list-style-type: none"> • 10 hrs of coaching • Templates provided for 9 sections • Food Fraud webinar • Food Defence webinar • Self assessment 	<p>4 Phase C</p> <ul style="list-style-type: none"> • 2 hrs of coaching • Site visit (gap assessment and report) • Micro risk assessment • Micro sample • Feedback call

GFSI INTERMEDIATE:
R46 800 PAYABLE OVER 12 MONTHS = R3900/M

OUR SUPPORT SOLUTION



BENEFITS OF SMALL SUPPLIER SUPPORT SOLUTIONS



With better systems and more food safety know-how you can make food safer by doing things smarter.

WE HELP YOU MAKE SAFER FOOD BY DOING THINGS SMARTER.

4 STEPS TO HELPING YOU GET STARTED

1 ONE

Schedule appointment

2 TWO

Conduct initial assessment

3 THREE

Formulate a strategy

4 FOUR

Implement the strategy

Call us at info@entecom.co.za
 visit our "contact us" page to call your nearest franchisee for an appointment go to www.entecom.co.za

TRAINING COURSES

ACCREDITED COURSES

- Accredited R638 Food Safety Training for the Person in Charge
- Good Manufacturing Practices Skills Programme
- Basic HACCP for Fishing Companies
- HACCP for Supervisors
- Internal and Supplier Auditing (FSMS)
- BCompile a HACCP Study
- (Based on ISO 22000, HACCP 10330 or BRC)
- Implement a Food Safety Management System (FSSC 22000)

WORKSHOPS

- BRC Overview of VS 8 Changes - Bridging Course
- Root Cause Analysis
- Prerequisite Programmes / GMP / ISO TS 22002
- The 12 Stages of HACCP Implementation Workshop
- Internal Auditing Principles and Methodology
- Implementing FSSC 22000 Workshop
- Introduction to Food Microbiology
- GLOBALG.A.P. Fruit & Vegetables
- Intermediate HACCP For The Fishing Industry
- Food Defence Workshop
- BRC Global Standard for Food Safety
- BRC Global Standard For Food Packaging
- Allergen Management Workshop
- Food Fraud Prevention Workshop
- FSSC 22000 Scheme vs 5 Bridging Course
- Introduction to Health & Safety 2 Day Workshop
- SHE Representative Workshop
- Workplace H&S Awareness
- FSSC 22000 FOOD PACKAGING
- Basic Food Microbiology
- Food Safety for Maintenance
- Implementing the ISO 9001:2015 Requirements
- ISO 9001:2015 Awareness
- Introduction to the ISO 9001:2015 Standard
- FSSC 22000 Scheme Overview
- ISO 22000: 2018 Bridging Course
- Basic Food Safety Awareness
- BRC Global Food Safety Standard Issue 8 Workshop
- Food Safety Practices for Retailers
- R638 Food Safety Refresher
- HACCP for Meat Processors