

# WHAT IS Food Safety?

Food safety is concerned with the safe practices of handling, preparing and storing food to prevent the consumer falling ill from the product you produce.

## how do we manage **FOOD SAFETY?**

Food Safety is built on the foundation of best industry practices (Good Manufacturing Practices, and Pre-requisite programmes) such as cleaning, records control, pest control, allergen management, training etc.

The heart of Food Safety is controlled through HACCP, a system that focuses on the risks related to **your** products, with **your** processes, in **your** facility.

A Food Safety Management system provides assurance of Food Safety through comprehensive control and due diligence. This ultimately ensures that the food you produce is safe for human consumption.

## ChimeraSystems

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GROWING DILIGENCE.  
ACHIEVING CONFORMANCE.

### Our Vision

To be South Africa's one-stop source of comprehensive Food Safety, label & legal compliance and their related services.

### Our Values

Diligence • to be competitive • practical without compromising on quality, integrity or honesty • Excellence

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ChimeraSystems

Do you need help with  
Food Safety or the  
packaging of your product?



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## Food Safety Management



## Food Labelling



## Auditing & Training

With a wide background in local and international food regulations, we provide support to the food industry in understanding the legal and retailer requirements around food safety, food labelling, and nutritional claims.

### GMP & Prerequisite Programmes

If you wish to list your product at retail level or are going for the FSA® retail audit, we can help you get started with the basics for food safety.

### Food Safety Management System

If you are looking at exporting product you may be required to implement a top level Food Safety management system such as BRC Food or FSSC 22000.

### AVAILABLE FOR LOCAL & EXPORT PRODUCTS

In the midst of a fast changing regulatory environment it is imperative that producers stay abreast of the legal requirements around labelling and advertisement of their products.

### Label compliance reviews

Assessment of your product label and packaging against legal requirements. Includes formatting, product name and description, ingredients declaration, allergen statements, nutritional information, nutritional & marketing claims and other mandatory information required for compliance in the designated country.

### Regulatory research

Available for adhoc questions on specific aspects of the labelling and associated regulations and standards.

### Auditing services

We offer various auditing packages to verify your or your supplier's Food Safety system

- ◆ GMP/PRP (Basic Food Safety) audit
- ◆ GMP Supplier audit
- ◆ Internal audit
- ◆ GAP & Pre-certification audit

### Training services

We provide various training solutions in

- ◆ Basic Food Safety for Food handlers
- ◆ HACCP
- ◆ Internal auditing
- ◆ Food Safety Management systems
- ◆ Food Fraud, and Food defence