



WILL YOUR FOOD SAFETY PROGRAM STAND UP TO AN AUDIT?

From protecting your brand from harm, to providing custom solutions and 24/7 customer service, Supply Sanitation Systems will work side-by-side during our service visits to troubleshoot, train and assist you with implementing "best practices".



Our tenured sanitation specialists have deep expertise and technical know-how in identifying problem areas, and providing recommendations and solutions. We are aligned with both GFSi food safety standards and SQF quality standards and will help you comply with regulatory requirements and stay up-to-date on important safety certifications.

For more information about our **Audit and Diagnostic Services**, please call us at 866.458.4037.

Inquire about our Integrity Testing for freezers.

Contact Us

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Supply Sanitation Systems Audit Services for Food Processing Plants

S3 provides a complete cleaning procedures program tailored to your specific needs. Our training and documentation program typically includes:

- Documented preventive measures and corrective actions
- Cleaning chemicals and sanitizer documentation and recommendations
- Ongoing updates to Standard Operating Procedures for cleaning
- Complete Master Sanitation schedules
- Chemical handling and HAZMAT training
- On-going Good Manufacturing Practices (GMP) training
- Quarterly audits for procedure compliance conducted
- On-site training on food safety, conducted a minimum of 12 hours annually

"Supply Sanitation products and their technical staff have been a major factor in our sanitation success. They help us with third party audits, inspections and regulatory chemical compliance. We rely on them as our partner for our food protection program. They are a solid and reliable supplier and experts in their field."

Food Processing Client since 2000