



Compliance is an Asset

Client: Food company in existence since the early 1900's. Manufactures and processes soups and chilies for distribution under their label throughout the United States.

Challenges: Ongoing preparation and readiness for AIB inspections. Document and meet all requirements for high sanitation of plant, production areas and processes. Train employees to understand GMP and AIB requirements, including Food Safety and Hazardous Analysis Critical Control Points (HACCP).

Value Proposition: Provide knowledge, leadership and experience of AIB requirements to management team and customer's employees. Prism consultants have expertise in food safety, sanitation, GMP's Best Practices, ISO 22000 and HACCP.

Results: Prism consultant spent two weeks onsite preparing and training management and production team for upcoming AIB audit. Customer passed audit and continued to maintain high standards through additional successful audits.