

Onsite and Remote Consulting:

# Solve Your Safety & Operations Challenges





# Food Safety Consulting

We eliminate the guesswork of ever-evolving regulations, GFSI standards, and customer expectations. Our team of expert consultants can work with you in person or remotely using our app technology to ensure your food safety and quality systems are airtight, scalable, and compliant.

We're proud of our 100% client satisfaction score for over 50 great services, including:

- GFSI certification assistance and sustainability
- Food Safety Plan development or reanalysis
- HACCP Plan development or reassessment

We can provide our same premium services via mobile app technology if onsite visits aren't possible.

## **Experience and Technology You Can Count On**

We carry credentials for GFSI consultants and auditors under SQF, BRC, and FSSC 22000 along with HACCP and PCQI certifications. Our trainers are also certified as FSPCA Lead Instructors, BRC Approved Training Partners, SQF Trainers, and Lead Instructors for Basic & Advanced HACCP through the International HACCP Alliance.

Just as important, all Alchemy consultants have decades of real world-experience in FSQA roles prior to consulting. This gives us a unique and deep understanding to provide solutions you can actually implement.

# Workplace Safety Consulting

Alchemy's environmental, health, and safety consultants work closely with companies of all sizes to implement proven EHS management systems while saving time and resources. Whether onsite or via our remote consulting app, we guide your organization through complex state and federal regulations and provide recommendations for compliance and continuous improvement.

- ISO 45001 and 14001 consulting, training, and implementation
- Transition consulting to upgrade from OHSAS 18001 to ISO 45001
- OSHA compliance assessment and corrective action assistance
- Strategies to reduce Total Incident Rate and workers' comp costs

# Operations Consulting

Alchemy Consulting's **Total Operational Performance System (TOPS)** is a proven process that prioritizes safety, quality, yield, and productivity objectives to optimize the operations and profitability of your organization.



## **Safety**

Develop, implement, and validate food and workplace safety systems



## **Quality**

Create systems to maintain highest quality and consistency



## **Yield**

Identify standards at each stage of production to decrease waste and increase yield



## **Productivity**

Establish line staffing efficiency, labor recovery standards, and benchmarking

# 100% Client Satisfaction

“ Alchemy Consulting has brought us to another level, and has even helped increase our business. ”

— Corinne Baskin, President, GSB Flavors

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“ Alchemy consultants are the go-to organization. They're always there when we need them, it's a great relationship. ”

— Adam McMillian, QA Manager, Standard Functional Foods Group

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“ I've worked with the Alchemy Consulting team for 10 years and they have always made a positive impact on our continuous improvement objectives . ”

— Scott Sherry, Director of FSQA, Fresh From Texas



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