

## GCP (Good Catering Practice)



### Your Challenges

From farm to fork, the entire food marketplace has evolved into a diverse network of multiple channels. More often we find the core operational structure, as well as various business processes involved in food production and distribution, fail to communicate and align with one another.

If analytical procedures, policies, best practices, and standards are not understood, implemented, and embraced by all parties involved, not only is the quality of the food produced at risk, but also the reputation and brand value of the company behind it.

### Our Solutions

The food hospitality industry relies heavily on the repeated patronage of its customers. Good Catering Practice audits (ie GCP) are now a must for various food establishments from hotels, resorts, restaurants, fast food operations, supermarkets, catering establishments, retail outlets, convenience stores, canteens, and more. Intertek's unique global support, local reach, and highly qualified auditors and inspectors can help you achieve your quality goals and fulfill your customers' requirements by confirming all establishments against the Good Catering Practice standards including the GMP (Good manufacturing practice) and the HACCP with general Hygiene regulations. Program features include:

- Systematical implementation and management systems based on Codex Alimentarius guidelines.
- **Training / advisory:** on incorporating and implementing internationally recognized standards, practices, and GCP requirements to all systems.
- **Pre-audit confirmation:** to identify non conformities, strengths and weaknesses before the actual confirmation audit is done. GCP certification covers basic hygiene, personal hygiene, food handling practices, cleaning & sanitizing processes, water & ice, waste management, sanitary facilities, food storage, pest control, and more.
- **Initial audit:** where the very first confirmation GCP-audit is done.
- **Follow-up audit:** to renew the GCP-confirmation you obtained during the initial audit.

Good Catering Practice confirmation will enable you to successfully manage your safety, preparation and serving of all food / meals. Combined audits with ISO or other standards can also be provided.

For more information, please visit us at [www.intertek.com/food](http://www.intertek.com/food).

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We provide a wide range of expert physical and analytical testing and certification services depending on your needs. As well as offering individual audits we offer bundles of audits to save you time, resources downtime and money.