

FOOD BUSINESS TIPS - IS IT TIME FOR A LEGAL STOCK TAKE?

1 Verify the whole supply chain

Audit your suppliers right through from origin to your point of use

2

Educate your consumers

Provide them with better information on products e.g. ready to eat foods (Note: quick service restaurants should do this too)

3

If you use assignees, ensure you have systems in place

Make sure you understand the role of the assignee & the legal requirements they are supposed to be enforcing

4

Meet import requirements

Check the product meets requirements BEFORE it leaves the port of origin (i.e. by inspection)

5

Be proactive

If there's a problem, don't wait until it hits the headline to act, because by then it is already too late

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