

Here's some (safe) food for thought.

SKG has extended its service capabilities by now offering technical expertise and support for food handlers within the food and beverage industry. Offering the quality services of trusted and well-known food technologists, SKG provide services that cover all quality and food safety areas. The safety obligations that one has in the food industry are quite rigorous, immense and are accountable for — this is where SKG can assist.

SKG operate a user-friendly food safe system that meets all legislative, retailer and client requirements. The system also provides quality and food safety coaching, mentoring and training to ensure smooth continuity with all quality, safety and food hygiene objectives. SKG is committed to taking food safety to the next level.

www.skg.net.au



With the ability to provide food safety risk assessments (HACCP), restaurant kitchen hygiene audits and the highly regarded skills to complete due diligence reviews for new acquisitions (just to name a select few), SKG's array of food safety services is amongst the best of its kind. These services really deliver food hygiene at its safest.

FOOD
SAFETY
SERVICES



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