

**Presented by:**

Arnel Ryan
FSC, PCQI, FSVPQI
1-703-906-9719
arnel@consultareinc.com

Virginia Wageyen-Kunz
Compliance Manager
202-982-3002 Ext 128
virginia@consultareinc.com

Services and Subscription Fees

Effective Date:
March 17, 2022

Quotations are based on monthly subscription

Services	Areas	Enterprise I	Enterprise II	Enterprise III	Enterprise IV
		Self-Service	Support	Compliance	End-to-End
		\$499.00	\$1,500.00	\$2,400.00	\$3,500.00
Compliance Management System	Document and Monitoring Dashboard	x	x	x	x
	Employee Training Records and Requirements Module	x	x	x	x
	Corrective Action Management Program Module	x	x	x	x
	Supplier Approval Program Module	x	x	x	x
PFL PCQI Templates	cGMP HARPC Templates (Regulatory-CFR, FDA, USDA, USDC, FSMA)	x	x	x	x
PFL PCQI Templates Customization	cGMP HARPC Templates (Regulatory-CFR, FDA, USDA, USDC, FSMA)		x	x	x
PFL PCQI Templates	Quality System Templates (SQF, BRC, FSSC 22000, Primus GFS)		x	x	x
PFL PCQI Templates Customization	Quality System Templates (SQF, BRC, FSSC 22000, Primus GFS)			x	x
SOP Library - Templates	Standard Operating Procedures		x	x	x
SOP Library - Customization	Standard Operating Procedures			x	x
Sanitation SOP Library - Templates	SSOPs		x	x	x
Sanitation SOP Library - Customization	SSOPs			x	x
OSHA Templates	OSHA, CAL OSHA		x	x	x

OSHA Templates Customization	OSHA, CAL OSHA			X	X
Certification Standards Development	SQF			X	X
	BRC			X	X
	FSSC 22000			X	X
	PrimusGFS			X	X
Preventive Controls Qualified Individual (PCQI) Services	Coaching		X	X	X
	Advisor		X	X	X
	Training			X	X
Learning Management System- PCQI	Online Course- Meets Your Regulatory, Accreditation, and Certification Body Training Requirements	X	X	X	X
	Bundle Training (Virtual)		X	X	X
Virtual Assistant Support	Navigation	X	X	X	X
	Use	X	X	X	X
	Customization		X	X	X
	Compliance			X	X
	Administration			X	X
Compliance (Regulatory)	Development			X	X
	Implementation			X	X
	Monitoring			X	X
	Administration				X
Internal Audit - (Virtual)	Food Safety Management System			X	X
Corrective Action Management Program- Supplier Corrective Action Report	Management			X	X
	Drafting			X	X
	Review			X	X
	Assessment			X	X
	Training			X	X
Corrective Action Management Program- Investigation Corrective Action Report	Management			X	X
	Drafting			X	X
	Review			X	X
	Assessment			X	X
	Training			X	X

Employee Training Requirements and Records	Job Descriptions			X	X
	Training Requirements			X	X
	Training Programs			X	X
	Monitoring			X	X
	Implementation			X	X
	Verification				X
	Validation				X
Supplier Approval Program Requirements	Supplier Approval Questionnaire			X	X
	Electronic Data Release Agreement			X	X
	Quality Agreement			X	X
	Pallet Requirements			X	X
	Transportation Agreement			X	X
	Hold Harmless Agreement and Guaranty-Warranty of Product			X	X
	Statement - Non GMO, Non Irradiation, Sewage and Sludge, Social and Ethical Compliance			X	X
	California Proposition 65 Warranty (if applicable)			X	X
	California Transparency in Supply Chain Act of 2010 Statement (if applicable)			X	X
	FSMA Compliance Statement			X	X
	Policy for Product Safety Events			X	X
	Supplier Requirements Letter			X	X
	Contract			X	X
	Product/Service Specifications (signed)			X	X
	Certificate of Liability Insurance			X	X
	FDA Bioterrorism Registration Affidavit/FDA Food Facility Registration			X	X
	Most recent 3rd party audit certification with scope and corrective actions;			X	X
	Proof of Laboratory Testing and Results			X	X
	Details of Coding, Traceability and Recall Systems			X	X

	Copy of last Mock Recall			X	X
	HACCP/PC Plan			X	X
	Proof of HACCP/PC Verification			X	X
	Allergen Policy			X	X
	Organic Certificate (if applicable)			X	X
	Kosher Certificate			X	X
Foreign Supplier Verification Program-Monitoring	1.500 Definition			X	X
	1.501 Products			X	X
	1.502 FSVP Requirements			X	X
	1.503 FSVP Personnel			X	X
	1.504 Hazard Analysis			X	X
	1.505 FSVP Evaluation			X	X
	1.506 Foreign Supplier Verification			X	X
	1.507 Import Foods Hazard			X	X
	1.508 Corrective Actions			X	X
	1.509 Importer Identification			X	X
	1.510 Records			X	X
	1.511 Import Foods subject to Dietary Supplements			X	X
	1.514 Consequences for Failure to Comply			X	X
Foreign Supplier Verification Program	Implementation				X
	Verification				X
	Validation				X
	FSVP- FDA audit services support				X
Records Validation and Verification Management Program	Assessment			X	X
	Review			X	X
	Development			X	X
	Validation				X
	Verification				X
Compliance Coordinator	Certification standards			X	X
Food Safety Quality Assurance Coordinator	Regulatory requirements				X

QMS/QS/FSMS Customization					
Programs (Regulatory, Accreditation, Certification and Legislative Standards)	Assessment			X	X
	Drafting			X	X
	Review			X	X
	Verification				X
	Validation				X
Policy	Assessment			X	X
	Drafting			X	X
	Review			X	X
	Verification				X
	Validation				X
Procedures- SOP's includes SSOP's	Assessment			X	X
	Drafting			X	X
	Review			X	X
	Verification				X
	Validation				X
Forms for Records	Assessment			X	X
	Drafting			X	X
	Review			X	X
	Verification				X
	Validation				X
Lessons for Training	Assessment			X	X
	Drafting			X	X
	Review			X	X
	Verification				X
	Validation				X

BRC Global Standards (if applicable)					
1 Senior management commitment	1.1 Senior management commitment and continual improvement			X	X
	1.2 Organisational structure, responsibilities and management authority			X	X

	2.1 The HACCP food safety team			x	x
	2.2 Prerequisite programmes			x	x
	2.3 Describe the product			x	x
	2.4 Identify intended use			x	x
	2.5 Construct a process flow diagram			x	x
	2.6 Verify flow diagram			x	x
	2.7 List all potential hazards associated with each process step, conduct a hazard analysis and consider any measures to control identified hazards			x	x
2 The food safety plan – HACCP	2.8 Determine the critical control points (CCPs)			x	x
	2.9 Establish critical limits for each CCP			x	x
	2.10 Establish a monitoring system for each CCP			x	x
	2.11 Establish a corrective action plan			x	x
	2.12 Establish verification procedures			x	x
	2.13 HACCP documentation and record-keeping			x	x
	2.14 Review the HACCP plan			x	x
	3.1 Food safety and quality manual			x	x
	3.2 Document control			x	x
	3.3 Record completion and maintenance			x	x
	3.4 Internal audits			x	x
	3.5 Supplier and raw material approval and performance monitoring			x	x
	3.6 Specifications			x	x
	3.7 Corrective and preventive actions			x	x
	3.8 Control of non-conforming product			x	x
	3.9 Traceability			x	x
	3.10 Complaint-handling			x	x
	3.11 Management of incidents, product withdrawal and product recall			x	x

	4.1 External standards			x	x
	4.2 Site security and food defence			x	x
	4.3 Layout, product flow and segregation			x	x
	4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas			x	x
	4.5 Utilities – water, ice, air and other gases			x	x
	4.6 Equipment			x	x
	4.7 Maintenance			x	x
	4.8 Staff facilities			x	x
4 Site standards	4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas			x	x
	4.10 Foreign-body detection and removal equipment			x	x
	4.11 Housekeeping and hygiene			x	x
	4.12 Waste/waste disposal			x	x
	4.13 Management of surplus food and products for animal feed			x	x
	4.15 Pest management			x	x
	4.16 Storage facilities			x	x
	4.17 Dispatch and transport			x	x
5 Product control	5.1 Product design/development			x	x
	5.2 Product labelling			x	x
	5.3 Management of allergens			x	x
	5.4 Product authenticity, claims and chain of custody			x	x
	5.5 Product packaging			x	x
	5.6 Product inspection and laboratory testing			x	x
	5.7 Product release			x	x
	5.8 Pet food			x	x

	6.1 Control of operations			x	x
	6.2 Labelling and pack control			x	x
6 Process control	6.3 Quantity – weight, volume and number control			x	x
	6.4 Calibration and control of measuring and monitoring devices			x	x
	7.1 Training: raw material handling, preparation, processing, packing and storage areas			x	x
7 Personnel	7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas			x	x
	7.3 Medical screening			x	x
	7.4 Protective clothing: employees or visitors to production areas			x	x
	8.1 Layout, product flow and segregation in high-risk, high-care and ambient high-care zones			x	x
8 High-risk, high-care and ambient high-care production risk zones	8.2 Building fabric in high-risk and high-care zones			x	x
	8.3 Maintenance in high-risk and high-care zones			x	x
	8.4 Staff facilities for high-risk and high-care zones			x	x
	8.5 Housekeeping and hygiene in high-risk and high-care zones			x	x
	8.6 Waste/waste disposal in high-risk, high-care zones			x	x
	8.7 Protective clothing in high-risk and high-care zones			x	x
	9.1 Approval and performance monitoring of manufacturers/packers of traded food products			x	x
9 Requirements for traded products	9.2 Specifications			x	x
	9.3 Product inspection and laboratory testing			x	x

	9.4 Product legality			x	x
	9.5 Traceability			x	x
Audit Preparations	SQF audit			x	x
	BRC			x	x
	FSSC 22000			x	x
	Certification Audit Virtual Support			x	x
Certification Body Preparation Services	NSF			x	x
	SGS			x	x
	ASI			x	x
	IFS			x	x
	ISO			x	x
FSSC 22000 Standards (if applicable)					
ISO 22000:2018 Requirements (if applicable)					
4 Context of the organization	4.1 Understanding the organization and its context			x	x
	4.2 Understanding the needs and expectations of interested			x	x
	4.3 Determining the scope of the food safety management			x	x
	4.4 Food safety management system			x	x
5 Leadership	5.1 Leadership and commitment			x	x
	5.2 Policy			x	x
	5.2.1 Establishing the food safety policy			x	x
	5.2.2 Communicating the food safety policy			x	x
	5.3 Organization roles, responsibilities and authorities			x	x
6 Planning	6.1 Action to address risks and opportunities			x	x
	6.2 Objectives of the food safety management system and planning to achieve them			x	x
	6.3 Planning of changes			x	x

7 Support	7.1 Resources			x	x
	7.1.1 General			x	x
	7.1.2 People			x	x
	7.1.3 Infrastructure			x	x
	7.1.4 Work environment			x	x
	7.1.5 Externally developed elements of the food safety management system			x	x
	7.1.6 Control of externally provided processes, products or services			x	x
	7.2 Competence			x	x
	7.3 Awareness			x	x
	7.4 Communication			x	x
	7.4.1 General			x	x
	7.4.2 External communication			x	x
	7.4.3 Internal communication			x	x
	7.5 Documented information			x	x
	7.5.1 General			x	x
	7.5.2 Creating and updating			x	x
	7.5.3 Control of document information			x	x
8 Operation	8.2 Prerequisite programmes (PRPs)			x	x
	8.3 Traceability system			x	x
	8.4 Emergency preparedness and response			x	x
	8.4.1 General			x	x
	8.4.2 Handling of emergencies and incidents			x	x
	8.5 Hazard control			x	x
	8.5.1 Preliminary steps to enable hazard analysis			x	x
	8.5.2 Hazard analysis			x	x
	8.5.3 Validation of control measure(s) and combinations of control measures			x	x

	8.5.4 Hazard control plan (HACCP/OPRP plan)			x	x
	8.6 Updating the information specifying the PRPs and the hazard control plan			x	x
	8.7 Control of monitoring and measuring			x	x
	8.8 Verification related to PRPs and the hazard control plan			x	x
	8.8.1 Verification			x	x
	8.8.2 Analysis of results of verification activities			x	x
	8.9 Control of product and process nonconformities			x	x
	8.9.1 General			x	x
	8.9.2 Corrections			x	x
	8.9.3 Corrective actions			x	x
	8.9.4 Handling of potentially unsafe products			x	x
	8.9.4.1 General			x	x
	8.9.4.2 Evaluation for release			x	x
	8.9.4.3 Disposition of nonconforming products			x	x
	8.9.5 Withdrawal/recall			x	x
9 Performance evaluation	9.1 Monitoring, measurement, analysis and evaluation			x	x
	9.1.1 General			x	x
	9.1.2 Analysis and evaluation			x	x
	9.2 Internal audit			x	x
	9.3 Management review			x	x
	9.3.1 General			x	x
	9.3.2 Management review input			x	x
	9.3.3 Management review output			x	x
10 Improvement	10.1 Nonconformity and corrective action			x	x
	10.2 Continual improvement			x	x

	10.3 Update of the food safety management system			X	X
ISO TS-22002-1 (if applicable)					
1 Scope				X	X
2 Normative references				X	X
3 Terms and definitions				X	X
4 Construction and layout of buildings	4.1 General requirements			X	X
	4.2 Environment			X	X
	4.3 Locations of establishments			X	X
5 Layout of premises and workspace	5.1 General requirements			X	X
	5.2 Internal design, layout and traffic patterns			X	X
	5.3 Internal structures and fittings			X	X
	5.4 Location of equipment			X	X
	5.5 Laboratory facilities			X	X
	5.6 Temporary or mobile premises and vending machines			X	X
	5.7 Storage of food, packaging materials, ingredients and non-food chemicals			X	X
6 Utilities — air, water, energy	6.1 General requirements			X	X
	6.2 Water supply			X	X
	6.3 Boiler chemicals			X	X
	6.4 Air quality and ventilation			X	X
	6.5 Compressed air and other gases			X	X
	6.6 Lighting			X	X
7 Waste disposal	7.1 General requirements			X	X
	7.2 Containers for waste and inedible or hazardous substances			X	X
	7.3 Waste management and removal			X	X
	7.4 Drains and drainage			X	X
8 Equipment suitability, cleaning and maintenance	8.1 General requirements			X	X
	8.2 Hygienic design			X	X
	8.3 Product contact surfaces			X	X

	8.4 Temperature control and monitoring equipment			x	x
	8.5 Cleaning plant, utensils and equipment			x	x
	8.6 Preventive and corrective maintenance			x	x
9 Management of purchased materials	9.1 General requirements			x	x
	9.2 Selection and management of suppliers			x	x
	9.3 Incoming material requirements (raw/ingredients/packaging)			x	x
10 Measures for prevention of cross-contamination	10.1 General requirements			x	x
	10.2 Microbiological cross-contamination			x	x
	10.3 Allergen management			x	x
	10.4 Physical contamination			x	x
11 Cleaning and sanitizing	11.1 General requirements			x	x
	11.2 Cleaning and sanitizing agents and tools			x	x
	11.3 Cleaning and sanitizing programmes			x	x
	11.4 Cleaning in place (CIP) systems			x	x
	11.5 Monitoring sanitation effectiveness			x	x
12 Pest control	12.1 General requirements			x	x
	12.2 Pest control programmes			x	x
	12.3 Preventing access			x	x
	12.4 Harbourage and infestations			x	x
	12.5 Monitoring and detection			x	x
	12.6 Eradication			x	x
13 Personnel hygiene and employee facilities	13.1 General requirements			x	x
	13.2 Personnel hygiene facilities and toilets			x	x
	13.3 Staff canteens and designated eating areas			x	x
	13.4 Workwear and protective clothing			x	x

	13.5 Health status			X	X
	13.6 Illness and injuries			X	X
	13.7 Personal cleanliness			X	X
	13.8 Personal behaviour			X	X
14 Rework	14.1 General requirements			X	X
	14.2 Storage, identification and traceability			X	X
	14.3 Rework usage			X	X
15 Product recall procedures	15.1 General requirements			X	X
	15.2 Product recall requirements			X	X
16 Warehousing	16.1 General requirements			X	X
	16.2 Warehousing requirements			X	X
	16.3 Vehicles, conveyances, and containers			X	X
17 Product information and consumer awareness				X	X
18 Food defence, biovigilance, and bioterrorism	18.1 General requirements			X	X
	18.2 Access controls			X	X
FSSC 22000 - Additional Requirements (if applicable)					
2.5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS				X	X
2.5.2 PRODUCT LABELLING				X	X
2.5.3 FOOD DEFENSE	2.5.3.1 THREAT ASSESSMENT			X	X
	2.5.3.2 PLAN			X	X
2.5.4 FOOD FRAUD MITIGATION	2.5.4.1 VULNERABILITY ASSESSMENT			X	X
	2.5.4.2 PLAN			X	X
	2.5.5 LOGO USE			X	X
	2.5.6 MANAGEMENT OF ALLERGENS (FOOD CHAIN CATEGORIES C, E, FI,			X	X
	2.5.7 ENVIRONMENTAL MONITORING (FOOD CHAIN CATEGORIES C, I & K)			X	X
	2.5.8 FORMULATION OF PRODUCTS (FOOD CHAIN CATEGORY D)			X	X

	2.5.9 TRANSPORT AND DELIVERY (FOOD CHAIN CATEGORY FI)			X	X
	2.5.10 STORAGE AND WAREHOUSING (ALL FOOD CHAIN CATEGORIES)			X	X
	2.5.11 HAZARD CONTROL AND MEASURES FOR PREVENTING CROSS-CONTAMINATION (FOOD CHAIN CATEGORIES C & I)			X	X
	2.5.12 PRP VERIFICATION (FOOD CHAIN CATEGORIES C, D, G, I & K)			X	X
	2.5.13 PRODUCT DEVELOPMENT (FOOD CHAIN CATEGORIES C, D, E, F, I & K)			X	X
	2.5.14 HEALTH STATUS (FOOD CHAIN CATEGORY D)			X	X
	2.5.15 REQUIREMENTS FOR ORGANIZATIONS WITH MULTI-SITE CERTIFICATION (FOOD CHAIN CATEGORY A, E, FI & G)			X	X
	2.5.15.1 Central Function			X	X
	2.5.15.2 Internal Audit Requirements			X	X
SQF Standards- Food (if applicable)					
System Elements					
2.1 Management Commitment	2.1.1. Management Responsibility (Mandatory)			X	X
	2.1.2. Management Review (Mandatory)			X	X
	2.1.3. Complaint Management (Mandatory)			X	X
2.2 Document Control and Records	2.2.1. Food Safety Management System (Mandatory)			X	X
	2.2.2. Document Control (Mandatory)			X	X
	2.2.3. Records (Mandatory)			X	X
	2.3.1. Product Formulation and Realization			X	X

2.3 Specification, Formulations, Realization, and Supplier Approval	2.3.2. Specifications (Raw Material, Packaging, Finished Product and Services)			x	x
	2.3.3. Contract Manufacturers			x	x
	2.3.4. Approved Supplier Program (Mandatory)			x	x
2.4 Food Safety System	2.4.1. Food Legislation (Mandatory)			x	x
	2.4.2. Good Manufacturing Practices (Mandatory)			x	x
	2.4.3. Food Safety Plan (Mandatory)			x	x
	2.4.4. Product Sampling, Inspection and Analysis			x	x
	2.4.5. Non-conforming Materials and Product			x	x
	2.4.6. Product Rework			x	x
	2.4.7. Product Release (Mandatory)			x	x
	2.4.8. Environmental Monitoring			x	x
2.5 SQF System Verification	2.5.1. Validation and Effectiveness (Mandatory)			x	x
	2.5.2. Verification Activities (Mandatory)			x	x
	2.5.3. Corrective and Preventative Action (Mandatory)			x	x
	2.5.4. Internal Audits and Inspections (Mandatory)			x	x
2.6 Product Traceability and Crisis Management	2.6.1. Product Identification (Mandatory)			x	x
	2.6.2. Product Trace (Mandatory)			x	x
	2.6.3. Product Withdrawal and Recall (Mandatory)			x	x
	2.6.4. Crisis Management Planning			x	x
2.7 Food Defense and Food Fraud	2.7.1. Food Defense Plan (Mandatory)			x	x
	2.7.2. Food Fraud (Mandatory)			x	x
2.8 Allergen Management	2.8.1. Allergen Management (Mandatory)			x	x
2.9 Training	2.9.1. Training Requirements			x	x

2.9 Training	2.9.2. Training Program (Mandatory)			X	X
Food Manufacturing				X	X
	11.1.1. Premises Location and Approval			X	X
	11.1.2. Building Materials			X	X
	11.1.3. Lightings and Light Fittings			X	X
11.1 Site Location and Premises	11.1.4. Inspection / Quality Control Area			X	X
	11.1.5. Dust, Insect, and Pest Proofing			X	X
	11.1.6. Ventilation			X	X
	11.1.7. Equipment and Utensils			X	X
	11.1.8. Grounds and Roadways			X	X
	11.2.1. Repairs and Maintenance			X	X
11.2 Site Operation	11.2.2. Maintenance Staff and Contractors			X	X
	11.2.3. Calibration			X	X
	11.2.4. Pest Prevention			X	X
	11.2.5. Cleaning and Sanitation			X	X
	11.3.1. Personnel Welfare			X	X
11.3 Personnel Hygiene and Welfare	11.3.2. Handwashing			X	X
	11.3.3. Clothing and Personal Effects			X	X
	11.3.4. Visitors			X	X
	11.3.5. Staff Amenities (change rooms, toilets, break rooms)			X	X
11.4 Personnel Processing Practices	11.4.1. Staff Engaged in Food Handling and Processing Operations			X	X
	11.5.1. Water Supply			X	X
11.5 Water, Ice, and Air Supply	11.5.2. Water Treatment			X	X
	11.5.3. Water Quality			X	X
	11.5.4. Ice Supply			X	X
	11.5.5. Air and Other Gasses			X	X
	11.6.1. Receipt, Storage and Handling of Goods			X	X
	11.6.2. Cold Storage, Freezing and Chilling of Foods			X	X

11.6 Receipt, Storage, and Transport	11.6.3. Storage of Dry Ingredients, Packaging, and Shelf Stable Packaged Goods			x	x
	11.6.4. Storage of Hazardous Chemicals and Toxic Substances			x	x
	11.6.5. Loading, Transport, and Unloading Practices			x	x
11.7 Separation of Functions	11.7.1. High-Risk Processes			x	x
	11.7.2. Thawing of Food			x	x
	11.7.3. Control of Foreign Matter Contamination			x	x
	11.7.4. Detection of Foreign Objects			x	x
11.8 Waste Disposal	11.8.1. Waste Disposal			x	x
Certificate of Analysis (Requirements)					
Microbiological	Raw Material Receiving Protocol				x
	Raw Material Sampling Protocol				x
	Raw Material Testing Protocol				x
Physical	Raw Material Receiving Protocol				x
	Raw Material Sampling Protocol				x
	Raw Material Testing Protocol				x
Heavy Metals	Raw Material Receiving Protocol				x
	Raw Material Sampling Protocol				x
	Raw Material Testing Protocol				x
Pesticide Residue	Raw Material Receiving Protocol				x
	Raw Material Sampling Protocol				x
	Raw Material Testing Protocol				x
Product Specification	Raw Material Specification				x
	Ingredient Specification				x
	Chemical Specification				x
	Packaging Specification				x
	Specification Drafting				x
	Specification Regulatory Alignment				x
Regulatory Compliance (CFR, FDA, USDA, USDC, FTC) - Requirements					

Regulatory Review	Regulatory Assessment				x
	Label Content Review				x
	Website Content Review				x
	Marketing Materials Content Review				x
Recall Assistance Services- Compliance	Assessment				x
	Drafting				x
	Review				x
	Verification				x
	Validation				x
Recall Actual Assistance	Virtual Support				x
Import Services- Compliance	Assessment				x
	Drafting				x
	Review				x
	Verification				x
	Validation				x
Export Services- Compliance	Assessment				x
	Drafting				x
	Review				x
	Verification				x
	Validation				x
FSMA Requirements	Assessment				x
	Drafting				x
	Review				x
	Verification				x
	Validation				x
GRAS Application	Assessment				x
	Drafting				x
	Review				x
	Verification				x
	Validation				x
	Assessment				x
	Drafting				x

21 CFR 117 cGMP HARPC Requirements	Review				x
	Verification				x
	Validation				x
OSHA Requirements	Assessment				x
	Drafting				x
	Review				x
	Verification				x
CAL OSHA Requirements	Validation				x
	Assessment				x
	Drafting				x
	Review				x
FDA Warning Letter	Verification				x
	Validation				x
	FDA warning letter Response				x
FDA warning letter Management	FDA warning letter Management				x
	FDA warning letter Corrective Actions				x
Customer Audit Requirements					
Kellogs					x
Trader's Joe					x
Costco					x
Amazon					x
Walmart					x
Wholefoods					x
Defense Logistics Agency					x
AAFES (Army & Air Force Exchange Service)					x
Department of Army					x
Department of Defense					x
General Services Administration					x
Certification Body Preparation Services					x
Accreditation Requirements					
Organic	QAI, USDA, CCOF				x

Kosher					x
Halal					x
Certified Vegan					x
Non-GMO Project Verified					x
Keto Certified					x
Whole30					x
Certified Gluten-Free					x
Food and Beverage Product NSF Certification					x
FSVP Certification	provided by DNV				x
Antioxidant Superfood Certification	certified by SCS Global Services				x
Third-Party Document Control Management Services					
SafetyChain	Assistance and Support if applicable				x
FoodLogiQ	Assistance and Support if applicable				x
TraceGains	Assistance and Support if applicable				x
FoodReady	Assistance and Support if applicable				x
Azule	Assistance and Support if applicable				x
ReposiTTrak	Assistance and Support if applicable				x
ESiT	Assistance and Support if applicable				x
Software Partners	Assistance and Support if applicable				x
Inmediata	Assistance and Support if applicable				x
S-CLINICA	Assistance and Support if applicable				x
ARMATURE Solutions	Assistance and Support if applicable				x
The ADEX	Assistance and Support if applicable				x
ImpTrax	Assistance and Support if applicable				x
Minotaur Software	Assistance and Support if applicable				x
Jolt	Assistance and Support if applicable				x
G2 Deals	Assistance and Support if applicable				x
Specright	Assistance and Support if applicable				x
SafeFood 360	Assistance and Support if applicable				x
Master Control QMS	Assistance and Support if applicable				x

ProdSmart	Assistance and Support if applicable				x
Wherefour	Assistance and Support if applicable				x
FoodDocs	Assistance and Support if applicable				x
SolidWorks MBD	Assistance and Support if applicable				x

Additional Services				
Enterprise RVVMP	Records Verification Validation Management Program	Additional	\$1,500	
Enterprise Operations	Operation Off-site Support	Additional	\$2,100	
Enterprise Operations	Operation On-site Support	Additional	\$2,100	Travel and Transportation not included
Enterprise On-Site Support	Internal Audit- 3 days Internal Audit Services per GFSI (SQF, BRC, FSSC 22000, PrimusGFS) standards and current Good Manufacturing Practices for applicable HARPC for Food, Dietary Supplement or Food for Animals; Seafood (Fish and Fishery Products)	Additional	\$3,500	Travel and Transportation included
Enterprise IT System Customization		Additional	\$45/hours	
Enterprise Quality Forms		Additional	\$399	
Enterprise Sales Support		Additional	\$899	per person
Enterprise Supplier Approval Program	Sourcing services (Raw Materials, Ingredients, Packaging)	Additional	\$899	
Enterprise Environmental Monitoring Program		Additional	\$899	
Enterprise Preventive Maintenance Program		Additional	\$399	
Inventory Control Management System	Development and Customization	Additional	\$45/hours	
Inventory Control Management System	Implementation and Monitoring	Additional	\$899	
Certificate of Analysis Services	Analysis, Review and Approval Support Services	Additional	\$1,199	

Export Services- Compliance	Regulatory/Legislative Processing Support	Additional	\$1,199	per Country
HACCP/Food Safety Plan Services	Assessment, Review, Development, Customization, Verification, Validation	Additional	\$1,199	per Product/Category
Label Review	Regulatory Label Review (per CFR, per intended country of sell)	Additional	\$450	per label/per intended country of sell
Website Content Review	Regulatory Content Review (per CFR)	Additional	\$150	per page
Marketing Material	Regulatory Content Review (per CFR)	Additional	\$450	per Marketing Material
Nutrition Fact Compliance Review	Regulatory Content Review (per CFR)	Additional	\$750	per nutrition fact
Supplemental Fact Compliance Review	Regulatory Content Review (per CFR)	Additional	\$750	per supplemental fact
510K Application	Assessment, Review, Drafting, Development, Customization, Submission Support Services	Additional	\$45/hours	Project-based
Generally Recognized As Safe (GRAS) Submission	Assessment, Review, Drafting, Development, Customization, Submission Support Services	Additional	\$45/hours	Project-based