



LEAD MAX

LEADMAX FOOD SAFETY

CERTIFICATION & TRAINING

2021



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ABOUT US

Lead Max Quality & Standardization LLC (Lead Max) is an internationally accredited training and certification body for Food Safety management System **ISO 22000:2018** , **HACCP** (Hazard Analysis Critical Control Points) and other Food Safety related trainings.

Lead Max inherent strength lies in its professionalism and responsiveness in providing an objective and knowledgeable evaluation of management systems which add value to the products and /or services provided by its clients. Ensuring that food safety standards are adhered to and complied with without compromising on quality is the primary responsibility of Lead Max experts.

Our Company Motto is: **“Leading in quality, Maximizing on safety”**

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- Unsafe food containing harmful bacteria, viruses, parasites or chemical substances, causes more than 200 diseases – ranging from diarrhoea to cancers.
- An estimated 600 million – almost 1 in 10 people in the world – fall ill after eating contaminated food and 420,000 die every year, resulting in the loss of 33 million healthy life years.
- US\$110 billion is lost each year in productivity and medical expenses resulting from unsafe food in low- and middle-income countries.
- Children under 5 years of age carry 40% of the foodborne disease burden, with 125,000 deaths every year.

IMPORTANCE OF FOOD SAFETY

As per World Health Organization (WHO)

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WHY LEADMAX

- **Clarity and consistency** in the conduct of audits specifically in food safety.
- **Client friendly and professional approach** for a hassle-free auditing experience-fully responsive to Client concerns.
- **Auditor with experience** and knowledgeable interpretation of standards applicable to specific industry sectors.
- Economical, expeditious and **internationally recognized accredited certification** to provide a competitive edge to your business operations.
- Our **expert trainers** can train your staff and enhance their knowledge in ensuring that your organization's food safety standards and quality goals are met.

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LEADMAX SERVICES

CERTIFICATION

- Certification for Food Safety Management System - **ISO 22000:2018**
- Certification for Hazard Analysis Critical Control Points (**HACCP**)

TRAINING

- Basic Food Hygiene Training
- Person in Charge (PIC) Level 2 & 3
- Advance Food Safety Level 4
- HACCP Level 3
- HACCP Awareness Training
- ISO 22000:2018 Awareness Training
- ISO 22000:2018 Internal Auditor Training

ISO 22000:2018

ISO 22000 family of International Standards addresses food safety management. The consequences of unsafe food can be serious and ISO's food safety management standards help organizations identify and control food safety hazards. As many of today's food products repeatedly cross-national boundaries, International Standards are needed to ensure the safety of the global food supply chain.

ISO 22000 in short is a combination of HACCP & ISO 9001 principles.

BENEFITS OF ISO 22000:2018

- Ensure food safety in the entire food industry chain
- Delivers a food safety audit by an independent third party
- Increases trust of the community and auditing body
- Provides complete and efficient control of food health and safety
- Reduces the incidence of health-risks in food



HACCP

The HACCP system can be applied throughout the food chain from the primary producer to the final consumer. Besides enhancing food safety, other benefits in applying HACCP include more effective use of resources and more timely response to food safety problems. In addition, the application of the HACCP system can aid inspection by food control regulatory authorities and promote international trade by increasing buyer confidence in food safety.

A HACCP plan is specific to a particular food and processing application. The HACCP system is capable of accommodating change, such as advances in equipment design, processing procedures or technological developments.

BENEFITS OF HACCP

- Enhance food safety and quality standards
- Ensure adherence with local laws
- Generates planned process to produce food safely
- Endorse teamwork and proficiency among staff
- Cost effectiveness for the business in the long run

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BASIC FOOD HYGIENE TRAINING

Basic Food Hygiene Training course is designed for all food handlers, stewarding staff and any person involved directly with food who works in the food and food-related industries such as catering companies, food processors, restaurants, packing houses, farm and hotels.

BENEFITS:

- Promote essential food hygiene awareness
- Develop a food safety commitment towards the organization
- Explaining the relation between Microbiology and food poisoning
- Demonstrate the need of Good Hygiene Practices and practical on-site practices in the food preparation areas
- Deliver adequate understanding of local hygiene regulations



PERSON IN CHARGE (PIC) LEVEL 2,3 TRAINING

This training is a Compulsory requirement for any food organization by Dubai Municipality Food Control Department. PIC training is intended for persons directly accountable for the food related operations in certain types of food establishments with direct responsibility and authority, control or supervision over employees who engage in the Food processes

BENEFITS:

- Develop and implement policies and procedures to prevent food borne illnesses
- Ensure employees are not engaged before they are trained in their respective works.
- Initiate necessary actions to mitigate the points raised during food inspections
- Schedule and execute in-house self-inspections of daily operations periodically
- Identify Hazards and Controls
- Develop, implement and monitor Management Systems
- Improve operational standards and safety
- Reduce food poisoning risk
- Reduce the number of food complaints
- Interpret the requirements of food regulation

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ADVANCE FOOD SAFETY LEVEL 4 TRAINING

Level 4 covers more in-depth training strategies for managers. Once completed, this course will provide the knowledge that you require to train other managers, supervisors and staff to enable them to maintain food safety in workplace.

Level 4 will also take a look at some of the more overlooked areas of food safety and hygiene to guarantee that you complete the course with a full understanding of how to minimize the risks.

BENEFITS:

- Identify and subsequently prevent any food safety hazards in workplace
- Understanding of how to train staffs to a higher level of food safety knowledge
- Understanding of how to communicate with team
- Ability to implement waste and cleaning practices that fit food safety guidelines
- Ability to maintain long-term food safety standards.



HACCP LEVEL 3 TRAINING

HACCP Level 3 provide adequate knowledge to senior staff, food hygiene trainers, head chefs, food course designers and others engaged in HACCP development and implementation in food manufacturing companies. HACCP Level 4 covers the importance of HACCP-based food safety management procedures, management and implementation of HACCP-based procedures, development and evaluation of procedures.

BENEFITS :

- Identify Hazards and Controls
- Develop, implement and monitor Management Systems
- Improve operational standards and safety
- Reduce food poisoning risk
- Reduce the number of food complaints
- Interpret the requirements of food regulation



HACCP AWARENESS TRAINING

This course is designed for all persons employed in food and food related businesses who are directly or indirectly engaged in implementing and maintaining HACCP. The course provide knowledge to ensure effective food safety in food and food related business.

BENEFITS :

- Understanding of Hazards
- Knowledge on Hazard Analysis Critical Control Point (HACCP)
- Prerequisites for HACCP
- 7 principles of HACCP
- HACCP implementation process



ISO 22000: 2018 AWARENESS TRAINING

This course covers the principles, requirements and practices of the ISO 22000:2018 international standard and learn how to contribute to the continual improvement of food safety management system.

BENEFITS :

- Understand the requirements of ISO 22000:2018 Food Safety Management System
- Describe the model of a hazard analysis based FSMS and risk-based approach of ISO 22000
- Understanding on role of internal audit in maintaining and continual improvement of management systems



ISO 22000: 2018 INTERNAL AUDITOR TRAINING

This course provides knowledge and skills required to perform an internal audit of part of a food safety management system based on ISO 22000 and report on the effective implementation and maintenance of the management system.

BENEFITS :

- Plan, conduct and report an internal audit of part of a Food Safety Management System





FOOD MANAGEMENT PROCESS



FOOD PRODUCTION



FOOD PROCESSING



FOOD PACKAGING



FOOD LOGISTICS



WASTE STREAMS



HEALTHY PEOPLE



FOOD DISTRIBUTION



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YOUR ROUTE TO CERTIFICATION





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OUR ACCREDITATIONS & MEMBERSHIPS



Approved HABC Centre



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OUR CLIENTELE



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CONTACT US



LEAD MAX

QUALITY AND STANDARDIZATION LLC



*M11, Dar Al Safiya Building, Abu Hail,
PO Box No.97199, Dubai, UAE*



+971 048868404

+971 588097228



info@leadmax.ae

bdm@leadmax.ae

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