



COMPANY PROFILE

the **food
bench**TM

Mitigate Risks . Improve Performance . Improve Profitability

About us

The Food Bench Limited was founded and incorporated in 2015. The Food Bench Limited provides hygiene and food safety training, consultancy, automation and quality assurance solutions for food suppliers, growers, producers, manufacturers, distributors, retail/food service customers and other highly regulated industries. We have also diversified to offer integrated solutions for Environmental sustainability, Occupational Health and Safety Management, Industrial Health & Hygiene, Healthcare systems as well as Internal Audit and Compliance. Ensuring we bring a rich blend of industry knowledge and experience at every step of the way.

Our Goal

At The Food bench Limited, we are passionate about helping businesses mitigate risks, improve performance and profitability. We are supported by a strong team and network comprising of people with relevant technical experience, to help you to increase flexibility and efficiency and reduce total costs of operation. Our solutions provide you with the tools, a framework and guidance to build your business success.

Our Services and Products

Our company offers solutions with an experienced team across several industries. Our team has deep expertise in their given industry, which we bring to each engagement with our client. We believe that systemic approaches to business excellence transcend industry boundaries and a deep understanding of a particular industry can be useful for certain types of engagements.

Our services will help you enhance the success, as it covers the fundamental areas of food safety, handling and preparation practices for all traceability systems and establishments. They include;

- Food safety system Software.
- Food Safety Consultancy and training.
- Quality assurance services.
- Environmental monitoring & air quality services.
- Commercial supplies





Food safety system Software.

SecureFood™ software is a trusted application that manages food safety, facility safety and sustainability programs. Ensure compliance with HACCP and ISO 22000, streamline key business processes, manage suppliers, traceability and guarantee the highest quality products for your customers while reducing risk and losses and maintaining safe, environmentally responsible facilities.

SecureFood™ key components;

- HACCP management
- Supplier Quality management
- Personnel management
- Asset management
- Audit management
- Incident and occurrences management
- CAPA management
- Document management



Consultancy

The Food Bench Limited provides consultancy for all your food safety and hygiene scope. In partnership with industry experts, we provide consultations for OSHA, GMP, Food Safety and Hygiene, Environmental and ISO audits, ensuring we offer specialized expertise, individualized attention and training /certification programs. We bring a unique perspective to food safety by combining extensive, practical hands-on experience, with a clear understanding of the business imperatives that are crucial to your success.

We also offer consultancy on specialized programs on;

Development and Implementation of Food safety management system including;

- Hazard Analysis and Preventive Controls Program
- Hazards Identification and Risk Assessment
- Good Manufacturing Practices Program
- Prerequisite programs.
- Development, review, verification and validation.
- Sanitation Inspections.
- Environmental Monitoring.
- Hygienic zone mapping.
- Recall Support.





Training

Understanding proper food handling practices is crucial within the food and beverage industry. With our Food Safety training, you will learn the systems and procedures necessary to maintain a top quality food business. The Food Bench offers training in Food Safety and Hygiene, ISO and GMP related areas. These trainings are handled by experts with experience in respective areas for beginners, employees and managers. We also offer consulting and integrated training to an extensive array of service and industry sectors.



Quality Assurance

The Food Bench Limited is committed to delivering the best QA practices to organizations worldwide. The Food Bench Limited offers the perfect solution for companies seeking the ideal balance between managing development costs while improving quality, in an effort to release products into the market in a timely, efficient manner.

Our qualified personnel can deliver expert advice and audits in close collaboration with you along with on-the-spot inspections. Our team develops customized quality management systems with you to secure operational hygiene and to ensure compliance with regulations. We can assist on the following areas; Audits, hygiene checks, site inspections, sampling, due diligence etc





Environmental monitoring & Air Quality services


We serve major industries including pharmaceuticals, food and beverages, hospitals and other related industries. Environmental monitoring is critical to a company's overall functioning. We perform in industries, cleanrooms and other associated controlled environment to comply with relevant standards and regulations like ISO 14644, ISO 8573, DOSHS, NEMA etc.




The Food bench limited comprehensive environmental monitoring and air quality services include:

 **Industrial** – we provide air quality and monitoring technologies for the control of airborne contaminants of all kinds including dust, water, oil, toxic and corrosive chemicals and odours. We get you the benefit of our unrivalled knowledge of the applicable standards and compliance.

 **Pharmaceutical** – we perform in cleanrooms or any other associated controlled environment including Containment Air Filtration Systems, HEPA Filters and terminal HEPA Housings which comply with ISO 14644, cGMP and all applicable standards and guidelines. We offer specialist functions as particle counting, air change rate measurement etc.

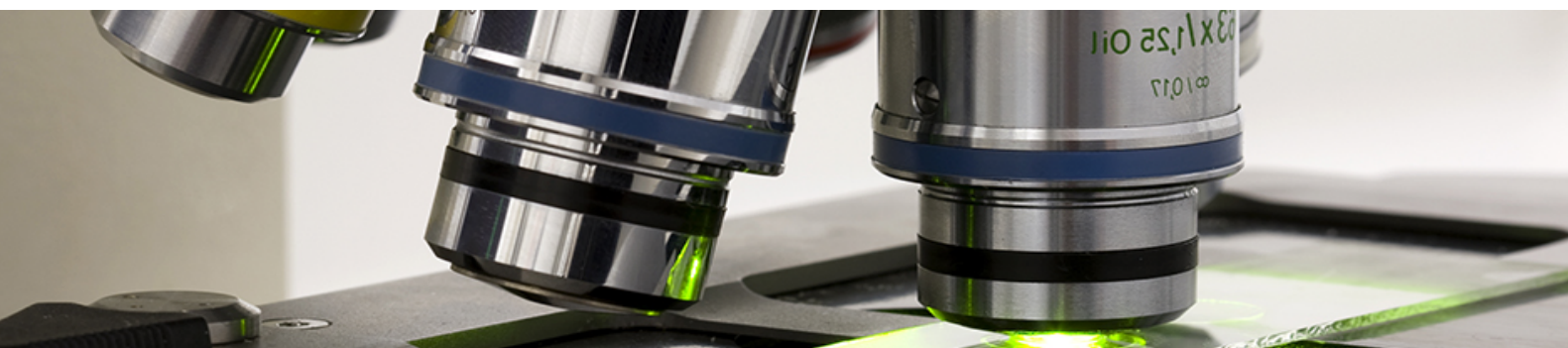
 **Environmental** – we provide services for waste water facilities, sewerage and water treatment plants and industrial process exhausts and are aimed at effective chemical release prevention and odour control with compliance to environmental standards and guidelines.

 **Health and Health Science** – We provide infection control services for hospitals, surgery rooms, clean rooms and laboratories to control airborne contaminants, and meet and exceed mandatory air quality standards for critical care environments.



Commercial supplies

We help source and procure quality products for various businesses and industries in Kenya and regionally, by utilizing our network of vetted and ISO certified complying companies both locally and internationally. We supply air samplers for both viable and non-viable samples, particulate counting, commercial air conditioning filters, and filters for odor control and VOC removal. We supply HVAC systems for exhaust applications, and can help you become compliant.



Our core Values

- Excellence
- Professionalism
- Innovation
- Integrity

Some of the industries we serve include:



Automotive



Hospitality



Chemical



Manufacturing



Construction



Medical Devices



Environmental



Oil & Gas



Healthcare



Telecommunications

Why Choose Us

We not only assist you with flexible and affordable solutions, our outstanding support team will also walk with you throughout the journey of continuous improvement. With our unique strategic partnership we will allow you to deliver superior solutions.

Our Contacts

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