

Food Safety Management System (FSMS) SS583:2013



The Food Safety Management System (FSMS) identifies, preventing, and reducing food-borne hazards at every stage of food preparation to ensure food is safe.

All caterers are required to submit a proper Hazard Analysis Critical Control Point (HACCP)-based FSMS with reference to the Singapore Standard SS583:2013 as a basic guide.

The Importance of Food Safety

- *Food safety is important to protect the consumer from the risk of foodborne illnesses.*
- *It also helps to prevent consumers from risks of health-related conditions like allergies and even death.*
- *It also protects food processing establishments due to unsafe products.*



Food Safety Training Includes



- *Safe procedures for each process such as*
- *receiving,*
- *re-packing,*
- *food storage,*
- *preparation and cooking,*
- *cooling and re-heating,*
- *displaying products,*
- *packaging,*
- *cleaning,*
- *transport,*
- *and delivery.*

How Dynamic Safety can help you?

Dynamic safety experts understand the need of the client in every section of Quality & Management Standard, Training and Documentation. We pride ourselves that effectively handling multiple implementations.

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