

ALLSAFE®

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Issue 14 - April 2009

[Free workwear training download](#)[Allsafe Academy](#)[Internal Audit](#)[Allergen Course](#)[Contact Us](#)[Mailing List](#)**Dear Allsafe Customer,**

This month we have a link to a free DVD download on the subject of workwear and handwashing. We have also re-launched our Allsafe Academy.

FREE DVD Download!

This is an excellent resource for training staff in the correct method of putting on workwear and handwashing - both requirements of the BRC Standard. Produced by the Seafood Training Academy for the fish industry, but is suitable and applicable for any food manufacturing or catering company. *Click on **Free workwear training download** on the menu for a link to the download page then click on **'Hats and Hairnets'**.*

The **Allsafe Academy** is available again and now not only includes the Level 2, Level 3 and HACCP courses but also includes the recently updated H&S in the Workplace, Managing Food Allergens and the new Internal Audit distance learning courses. This is great value for anyone considering improving their career prospects or re-training for the food industry.

*Click on **Allsafe Academy** for full details and to order securely online.*

The CPD certificated **Internal Audit** Distance Learning course provides the necessary internal auditing training for companies who are working towards or who are already certificated to BRC Standards. *Click on **Internal Audit** on the menu for a link to more information and secure on-line ordering.*

Next open courses:

Effective Allergen Control 20th May 2009.

*Click on **Allergen Course** on the menu for a link to full course details.*

We have just completed a Level 4 Food Safety course. The next course dates will be posted on the website soon.

Congratulations to our following clients!

Congratulations go to **Moore & Buckle** another BRC Global Standard for Packaging client who, on their first audit, achieved the certification with no non-conformities!

Tupkaraganborg

Our client providing catering services both on and off shore to oil facilities in Kazakhstan. They have become the first local company in Kazakhstan to achieve ISO22000 accreditation.

Aitchison Topeka achieved the BRC Standard for Storage and Distribution on their first inspection.

BLS Foods achieved A grade BRC Global Standard for Food Safety on both of their production sites.

If there are any products or services your require or are finding difficult to obtain, just email your requirements and we will try to assist.

If you have found this Newsletter useful why not send it to your colleagues?
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