

## Food Safety

All Argent Food Safety Consultants have vast experience in both the public and private sectors having previously been employed as Environmental Health Officers, consultants and trainers.

Our consultants are supported by a team of technical officers enabling us to provide a cost effective and appropriate response to meeting the individual needs of our clients.

## Key Services

Argent provides professional and confidential services that are sufficiently flexible to meet your needs, including:

- Food safety audits relevant to the operation in hand and coupled with comprehensive action plans.
- Hazard Analysis and Critical Control Points (HACCP) advice, documentation and monitoring in accordance with internationally recognised standards.
- Investigation service to follow up on complaints and incidents of food poisoning.
- Cost effective solutions to food safety problems.
- Expert witness service in support of due diligence defence.
- A system to check out suppliers by audit following the principles of hazard analysis and risk assessment.
- Infection control policies and outbreak procedures for Norovirus and other viral illnesses.
- Training in food safety and management to approved national standards.

## Additional Benefits

In addition we can advise on:

- Legionella
- Cryptosporidium
- Swimming Pool Safety and hygiene
- Kitchen Design and Layout
- Catering at outside venues
- Cruise Ship hygiene

## Contact Us

For further information about Argent's **Food Safety Services** and to discuss your individual requirements please contact:

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