



BRAND PROTECTION SERVICES FOR RETAIL SUPERMARKETS AND GROCERY STORES

In the competitive retail market, it is imperative that the food sold in your stores is both high quality and safe to eat. NSF International provides a comprehensive suite of retail safety and quality services to help you comply with regulations and protect the reputation of your business.

With 70 years of experience in public health and safety and over 30 years working with major food retailers, NSF is the expert on managing reputational risks that can affect grocery stores and supermarkets. To address these risks, we can provide you with a plan to meet your specific needs including auditing, consulting, training and supply chain assurance. Our extensive global network of food safety experts and calibrated auditors means we can be wherever your business takes you. By leveraging our experience and reputation, we can help you protect your business and brand.

FOOD SAFETY AUDITS/REVIEWS

We can conduct reviews using standard criteria or a customized set of criteria focused on your specific areas of concern. Whichever you choose, your NSF retail food safety review criteria can include:

- > HACCP verification
- > Regulatory compliance – FDA Food Code and other global requirements
- > Allergen management
- > OSHA Occupational Health & Safety (OH&S)
- > Cook time/temperatures
- > Food defense
- > Quality of food supplies
- > Food storage, proper rotation and date marking

CONSULTING

With a highly trained and experienced staff, an international reach and several decades of experience, NSF is the place to seek expertise and proactive next steps. We can provide in-depth consulting services such as Maturity Model and Behavior-Based Training.



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Maturity Model™ is a strategic tool that benchmarks internal food safety management systems, helping to identify both strengths and weaknesses within a business. The process identifies a business' current standing compared to where it aspires to be, then provides consultation to achieve that change.

Behavior-Based Training is a unique approach to food safety training developed by NSF and workplace psychologists, which evaluates employees' understanding of safe food behaviors and their confidence in that knowledge. In other words, how likely they are to put safe behaviors into practice. Through the evaluations, NSF provides effective guidance and specific measures to correct these behaviors.

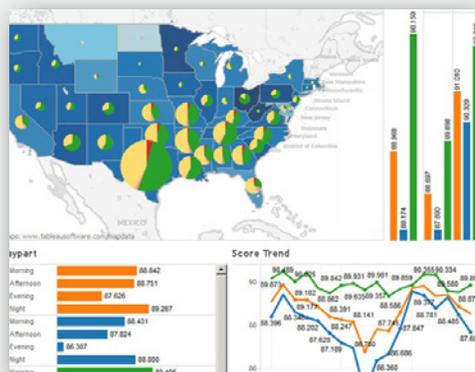
Some of our other consultation services include:

- > HACCP planning
- > Traceability
- > Supply chain assurance
- > GFSI Pre-Cert consulting
- > Risk assessments
- > Complaint management
- > Crisis management
- > Risk management

SUPPLIER CERTIFICATION

Increasingly complex supply chains make it harder for retailers to ensure safe food on store shelves. For added safety and peace of mind, consider mandating GFSI (Global Food Safety Initiative) certification for your suppliers. As a leading global GFSI certifier, NSF can help make the process smooth for food processors. We can also bundle other certifications such as organic, Non-GMO and Gluten-Free. More information at:

www.nsf.org/info/gfsi



TRAQTION

With this powerful Web-based, software-as-a-service (SaaS) solution, overseeing all aspects of supply chain auditing management and traceability has never been easier. TraQtion allows users to view, track, trend and analyze an entire supply chain. This capability continually allows you to make the reputation and safety of your business the top priority. More information at www.traqtion.com.

For more information about retail safety services, please contact us at retailinfo@nsf.org or **+1 877 893 1325**.

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