



## Inspection

- ✓ Floors
- ✓ Repair
- ✓ Staff

# FOOD SAFETY SERVICE



## About us

Regional subsidiary of the Apave Group, created in 1867, APAVE Liban is active in Lebanon since 1994 and presents today a global offer of technical and intellectual services, the most complete on the market, in order to satisfy the needs of its customers in all sectors of the economy.

APAVE Liban is structured into 4 divisions, covering together five fields of activity :

- Technical Control of Buildings
- Inspection and Technical Assistance
- Consultancy
- Trainings
- Testing and Measurement

With more than 15 years of presence in the Lebanese market and the expertise of its engineers and consultants, APAVE Liban continues to prove its efficiency through both a positive return from its clients and social base paralleled to a constant progression of its turnover and number of employees.

APAVE Liban succeeded to adapt to its environment while constantly delivering its quality products in conformity with the Group ethics and level of service.

## Third Party Audit / Inspection

We provide a credible verification system for academic institutions, caterers, restaurants, hotels...etc.

Our mission covers:

- Food Plant Premises (inspection of storage, food production and processing units, assessment of equipment/utensil condition, water/sewage systems, garbage disposal, pest control and structural components - walls, floors, ceilings, lighting and ventilation).
- Good Manufacturing Practices or GMPs
- Good Hygiene Practices or GHPs

## Consultancy

We offer professional and technical services to help develop food safety and quality management systems such as:

- ISO 22000 :2005 (Food Safety Management System)
- HACCP: Hazard Analysis and Critical Control Point System
- Review of current HACCP or ISO 22000 system and advise on how to update or improve procedures as required

We assist in the implementation, training of personnel and building of the HACCP/ISO 22000 manual and documentation.

**Apave Liban undertakes  
a wide range of food  
safety training courses:**

- \* Basic & Intermediate Food Hygiene
- \* Advanced Food Hygiene
- \* Understanding HACCP
- \* Advanced HACCP
- \* Understanding ISO 22000: 2005

