

**G&L Consulting Group, LLC**  
**- Food Industry Consultants –**  
**“From Farm to Fork”**



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**QUALITY ASSURANCE – We Know What To Look For & What To Do**

Assist in the assessment, optimization, development, implementation and integration of prerequisite programs by working with all departments and levels within a company

- Good Manufacturing Practices (GMP)
- Good Agricultural Practices (GAP)
- Standard Operating Procedures (SOP)
- HACCP Plan Reviews
- Identify and Solve Spoilage Issues
- Recall Planning
- Crisis Planning and Testing
- Development of Specifications
- Allergen Control
- Supplier Approval
- Complaint Assessment and Trending
- Hold Release Programs
- Code Dating
- Foreign Materials
- Validation and Verification Activities
- Food Biosecurity
- Troubleshooting
- Training Programs

**Some examples of what we have done.....**

- Responsible for Quality Assurance at several major corporations. This included manufacturers as well as a multi-billion dollar retailer.
- Worked with numerous manufacturers, foodservice operators, and retailers to optimize their Quality Assurance activities.
- Developed HACCP Plans for a leading foodservice operator.
- Conducted numerous training sessions, on a worldwide basis, regarding: HACCP (Principles and Applications, Implementation, and Verification); Introduction to Food Safety Systems; Food Safety Auditing; and Food Safety for Senior Management entitled “Brand Asset Protection”