

## NHI audits improve food safety standards

Muscat - The National Hospitality Institute's (NHI) Food Safety Academy led by consultant William Wood, has been conducting HACCP/Food Safety Management Audits across the three kitchens on a quarterly basis for the last four years.

Initially, brought in by Oxy to assist the on-site team AA Group of Catering Companies in identifying any food safety issues across the locations and to provide support and training, stated a press release.

The NHI Food Safety Academy has been instrumental in improving standards and has developed a close working relationship with both the client and the catering contractor to increase the auditing scores from 42 per cent in 2013 to a position where all three sites are consistently achieving quarterly audit scores of 90 per cent and above.

Faisal Parambadan, hygiene officer and food safety trainer, AA Group of Catering Companies said, "I am pleased to give you the feedback from NHI quar-



terly food safety audit programme which is conducted at our Oxy locations in Ibra.

"These are a refreshingly different experience in auditing as I have attended many other audits by consultants who are not as thorough or as knowledgeable of the subject matter. The different segments of the audit (more

than 90 points in the checklist for management, hygiene practices/procedures and monitoring) cover the entire scope of our food operations and enables the process to find the true gaps/weaknesses in our policies and procedures.

"In addition to this the preparation of the audit report is excel-

lent, it is 100 per cent clear about the standards that are expected and any noted deviations are explained and supported with recommendations and examples to help prepare a proper corrective action plan. Thanks for helping us to improve our food safety standards through your effective auditing."