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national hospitality institute



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InterCon boosts food safety

MUSCAT

THE INTERCONTINENTAL Muscat has been working closely with the Food Safety Academy team from the National Hospitality Institute (NHI) for implementing a new Hazard Analysis Critical Control Point (HACCP)-based Chartered Institute of Environmental Health (CIEH) food safety management system.

The HACCP system provides an organisation with documented evidence that effective food safety management systems are in place. Full implementation of the tool kit allows an organisation to demonstrate compliance with applicable statutory and regulatory food safety requirements.

Having completed the final stages of a bespoke coaching programme, and



The team successfully implemented a comprehensive HACCP programme known as the CIEH Food Safety System.

undergone quarterly food safety audits over a two-year period from the NHI Food Safety Academy, the food and beverage operations across the site at the InterContinental Muscat, have successfully passed a post

implementation HACCP Audit conducted by a certified CIEH auditor. The pass mark was 92 per cent.

Executive Chef Pascal Etienne was delighted to announce that the 5-star hotel had passed the compliance

audit, conducted earlier this month, which means the team have successfully implemented a comprehensive HACCP programme known as the CIEH Food Safety System, he said.

Oman Tribune