

FREE FOOD SAFETY TOOLS

Many retailers and foodservice companies are requiring the production of Safe Production Manuals and Third Party Audits as a verification of food safety practices. PrimusLabs.com has developed a series of Internet based tools at **no charge** to you to help implement a food safety program from the field through the distribution point. Together, steps A, B, and C, can be used as a powerful tool in your attempt to satisfy your customer's food safety requirements.

A. DEVELOPING SAFE PRODUCTION MANUALS:

At **no charge**, food safety manuals can be developed for Growing Operations, Packinghouse Operations and Cooling Facilities Operations. Included in such manuals are Good Agricultural Practices, Good Manufacturing Practices and Standard Operating Procedures. The newest option added to our set of food safety manuals is the “Manual for Terminal Markets and Distribution Operations and food safety issues”. This Manual also contains Good Manufacturing Practices, Standard Operating Procedures and Monitoring Logs. A Trace Recall Program is also available for development.

STEPS TO ACCESS THE PROGRAM:

- 1) Log onto PrimusLabs.com's internet site at www.primuslabs.com,
- 2) Click on **“document development”**,
- 3) Click on **“ DOCUMENT DEVELOPMENT PROGRAM *ENGLISH VERSION*”**, (Move cursor to the top right corner and click on the yellow **“Spanish”** for Spanish version)
- 4) Click on **“New User”** within the text or on upper left side of menu,
- 5) Review the **TERMS AND CONDITIONS**, and click the **“Accept”** icon,
- 6) Fill in company information and password, then click **“Submit”**,
- 7) Record the access code for future use and click **“Continue”**,
- 8) Select and click on the type of manual you want to develop,
- 9) Complete the demographic information and click **“Submit”**,
- 10) Answer questions related to your operation, and
- 11) Choose the print option to obtain your customized documents.

For further assistance in creating your manuals please contact us at docdev@primuslabs.com or by phone at (805) 922-0055.