



MRS INTERNATIONAL
FOOD CONSULTANTS

“ A Complete Food Safety Solution ”



About Company

Our Mission

Our mission is striving to best food safety and provide innovative consulting company globally. To serve highest quality training and education services and to be admired by our customers and accountable by our clients.

Our Vision

Our vision is to be knowledge manager and champion of food safety
TRAINING, AUDITING AND CONSULTANCY SERVICES.

Visibility

As a professional, training and consultancy company body at the forefront food safety, the MRS needs to be visible in all our fields of operation. We need the work we do to be noticed and recognized

OUR RECOGNITION

MRS International Food Consultants is an approved and registered Food Safety Training And Consultancy Company from Dubai, Sharjah and Ajman Local Government Authorities and EHS of Jebel Ali Free Zone. MRS provides training programs and issue attested certificates from Dubai Municipality and international awarding body

OUR STRENGTH

The professionally qualified team designs the Food Safety Training Courses and HACCP Implementation procedures and documentation. Practical approach, professionalism, Food Industry experience and knowledge are our real resources/assets which includes former food safety enforcement officials

OUR VALUES

The MRS has fore core values. We aim, in everything we do, to be:

- VISIBLE
- DECISIVE
- RELEVANT
- RESPONSIVE

Our values were created following researches to identify what our customers, including Trainees, Employers and government want and expect from the MRS. We must be and be seen to be



OUR BRAND

The MRS is a multi-faceted organization, incorporate rating policy, education and Professional standards, training and education activities, supported by central services including communications, auditing and consulting. Environmental and public health.



Decisive - so we mean what we say and do what we say we are going to do, acting on hard evidence and sound market knowledge.

Relevant - to our other customers

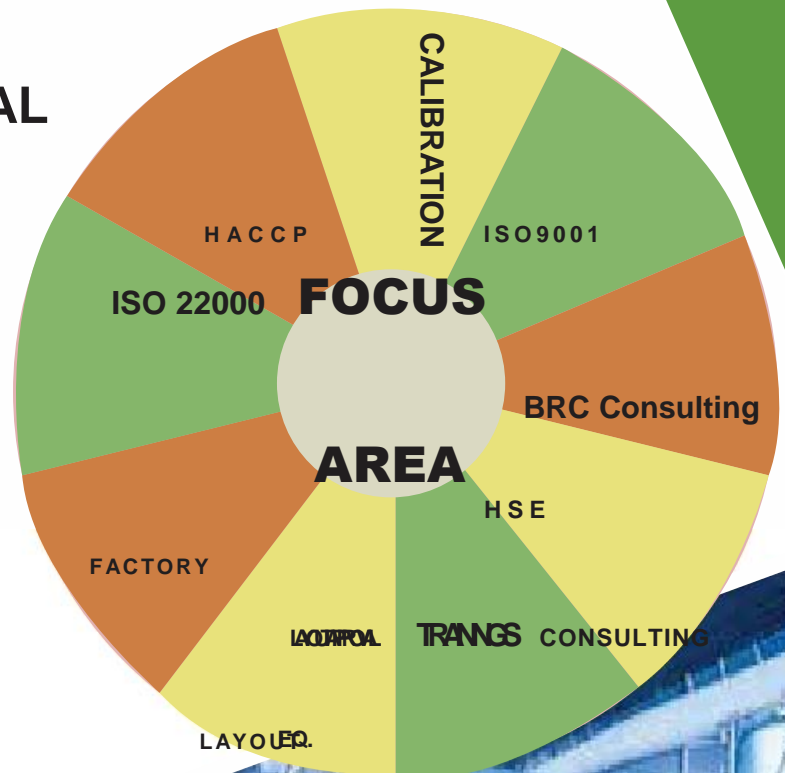
Responsive - to the changing and developing needs and expectations of all our Customers

These values underpin the M R S brand and drive our delivery in all our activities, from setting professional Standards, to providing services, to our customers

The professionally qualified team designs the Food Safety Training Courses and HACCP Implementation Procedures and documentation. Practical approach, professionalism, Food Industry experience, and Knowledge are our real resources / assets which includes former food safety enforcement officials

OUR FOCUS

- HACCP
- ISO 22000
- FACTORY LAYOUT
- EQ. LAYOUT APPROVAL
- CALIBRATION
- ISO 9001
- BRC
- HSE CONSULTING
- TRAININGS





THE MRS: WHO WE ARE AND WHAT WE DO...

MRS INTERNATIONAL FOOD CONSULTANT

is a Food Safety and Quality Consulting Company establishment in Dubai launched in the year 2005 with an ambitious vision and focus on Training and Consultancy in Food Safety Management System (FSMS) and QMS. We are operated by qualified and competent professionals with dedication and commitment to achieve its vision. We are ensuring our dedicated services to the valuable customers in the Middle East region, India, Malaysia and other part of the world. We ensure to keep abreast of the changes happening in Food Safety Scenario. We are recognized by local and international awarding bodies and registered with local entities.

We provide best practices food safety solutions to implement address process, technology & organizational improvements. We facilitates, enhanced competitiveness through multi-faceted interventions leading to food safety and quality standards Improvement through consulting, people, process and operational assessments, benchmarking and resource provisioning through Quality Outsourcing.

We carefully select our consultants, trainers and auditors in order to offer our customers foremost quality of expertise together with extensive experience of industry practices. Our consultants have substantial track record of executing major consulting assignments involving organization wide deployment, multi geography, and on the advisory mode for continuous process improvement.

OUR SERVICES

TRAINING

Focused on Food Safety Optimizations and Improvement Principles



CONSULTING

Focused on helping Organizations towards their journey of deploying Best Practices for Business Excellence



AUDITING

Focused towards helping Organizations towards achieving best practices



BENEFITS OF WORKFORCE DEVELOPMENT THROUGH TRAINING & CERTIFICATION

- Comply regulatory requirements
- Increased Productivity & Performance of the Workforce
- Better inspection rating
- Improved Credibility with Clients & Partners
- Reduce food waste and early spoilage of food
- Build Organization food safety Culture
- Reduce customer complaints

TRAINING OFFERINGS



FOOD SAFETY TRAININGS

We are offering the following world class Training Courses:

- **Basic (Induction) Food Safety Training Course (Level 1 & 2)**
- **Person in Charge Trainings (certification and advanced)**
- **G.H.P Training for Managers & Staff (Only Sharjah Municipality)**
- **Intermediate (Level 3) Food safety Training Course**
- **Advanced (Level 4) Food safety Training Course**
- **HACCP Awareness Training Course**
 - Menu safe Training
 - FSSC 22000 training
 - ISO 22000 training
 - Allergen Management Training
 - Intermediate (Level 3) HACCP Training Course
 - Advanced (Level 4) HACCP Training Course
 - Nutrition labelling training
 - IADT Training
 - BRC LEAD Auditor training

FIRST AID

- **Health and Safety Course**
 - HSE-Health, Safety & Environment
 - NEBOSH IGC
- **Fire & safety Training**
- **Infection control training**
 - Salon Hygiene training
 - Health & safety training in work place
 - IOSH

BENEFITS OF WORKFORCE DEVELOPMENT THROUGH TRAINING & CERTIFICATION

- Certification for Career Progression
- Increased Productivity & Performance of the Workforce
- Focused Training Spends
- Improved Credibility with Clients & Partners
- Benchmark for Hiring & Promotion
- Build Organization Quality Culture
- Attrition Control and Retention

TRAINING APPROACH

- Assess industry type and nature & identify new course
- Prepare course material & delivery through multiple channels Continuously audit & upgrade existing courses as per the nature of the business.
- Evaluation of candidates and certification
- Obtain feedback & customer satisfaction score, provide inputs in solution development program



CONTENT
CREATION

SOLUTION
DEVELOPMENT

DELIVERY

CONSULTING SERVICES

M R S is a trusted consulting partner to organizations of all sizes from small to start-ups to large multinational organization.

- **Identify & Analyze customer needs**
- **Design solutions aligned to industry standards organizations across various industries, for enterprise-wide deployment of food safety management system and quality management system such as ISO 9001 Management System, , Menu safe, Allergen management, Risk Management, HSE to name a few.**

MRS has designed its offerings, to help organizations align their strategic objectives with day-to-day business and operational goals. Our services aid companies to reduce food safety incidents, increase productivity and improve quality and customer satisfaction.

HACCP CONSULTING

We make your food production and services as safe as possible by carefully performing risk assessment assignments through a range of international best practices, we ensure that organizations have effective food safety management systems in place to protect employees, generate customer confidence and enhance your business reputation.

Where does our specialization lie?

We specialize mainly in food manufacturing, Restaurants & Cafes, Bakeries, Catering Hypermarkets, Supermarkets, warehouses, Hotels, clubs and retail food businesses.

- Gap analysis audit
- Develop corrective action plan
- Developing SOPs
- Hazard analysis and risk assessmnt analysis
- Project support - Bridging, Contractor Management, auditing and assurance;
- Develop PRPs;, Risk reviews and studies;
- HACCP plan
- Identifying CCPs
- Validation
- Verification
- Internal audit
- Develop HACCP Operational manual



KITCHEN LAYOUT / FACTORY EQUIPMENT LAYOUT DESIGNING AND APPROVAL

Our team of dedicated interior designers will do their best to work under strict budgets integrating products from around the world. Before you commence your fit out, be rest assured as we show you high quality designs and panoramic walkthroughs of your space.

Food safety begins at the earliest planning stages. The correct fit-out will assist in providing food premises that are easy to clean and maintain and will facilitate the production of safe food. There are cost advantages to the business in installing features to assist food safety practices at the time of construction.

CALIBRATION SERVICES FOR MEASURING TEST EQUIPMENT

Calibration services for measuring test equipment to ensure that your instruments always perform as expected.

Calibration of measuring test equipment or electrical test equipment such as data loggers, thermometers, weighing scales required to ensure that your measuring instruments always perform according to expected specifications and standards.



Robust calibration plays a key role in ensuring the quality and reliability of the measuring test equipment you use, which in turn, is very important in ensuring that your products and processes meet international and regional regulations. Various standards such as KOMO approval, as well as quality assurance systems such as HACCP, ISO 17025, ISO 9000 series also require regular check-ups and calibration of measuring test equipment.

With MRS Sister Concern of Jubilant calibration as your partner for qualified calibration management of measuring test instruments, you do not need to invest in expensive calibration instruments and the technical resources needed to do this in house. Our comprehensive EIAC-accredited certification and calibration services ensure that your products meet all relevant regulations and are recognized with ISO 9001 certification, valid for 12 months.



FOOD SAFETY AUDITING ACTIVITIES

FOOD SAFETY AUDITING Purpose

A process audit is conducted by reviewing procedures and documents, and asking questions of individuals directly involved with the process who perform work that is linked to the process. Next, the auditor determines if the responses are consistent and in alignment with documented policies, objectives, procedures, and records.

1. Supplier audit

We assist food manufacturers, retailers, wholesalers, distributors and food service operators to conduct a food supplier audit program on behalf of the clients. We perform independent assessment to ensure suppliers meet companies standard and legal compliance across the supply chain. Our experts are highly competent to evaluate the compliance and performance of your suppliers against your chosen criteria and code of practice in addition to international standards.

Our auditors also have the relevant expertise in food industry and food service sector to perform comprehensive audit and verifies that your suppliers meet your organization's quality, food safety, environmental, occupational and social responsibility requirements.

Our food supplier audit program helps your organization to:

- Validate or qualify your suppliers
- Achieve an increasingly compliant and consistently performing supplier network
- Meet your customer expectations
- Protect and enhance your brand(s)
- Develop more sustainable supplier and customer relationships
- Build a comprehensive traceability system

2. UNANNOUNCED AUDITS

M R S auditor shall ensure that for each location at least one surveillance audit is undertaken unannounced after the initial audit and within each year period thereafter

The organization can voluntary choose to replace all surveillance audits by unannounced annual surveillance audits. Follow up audits may be conducted unannounced at the request of the organization. The initial audit (stage 1) cannot be performed unannounced. MRS will sets the date of the unannounced audit typically between 1-12 months after the previous audit.

Requirements for the certification process FSSC 22000, CODEX HACCP

The site shall not be notified in advance of the date of the unannounced audit and the audit plan shall not be shared until the opening meeting. The unannounced audit takes place during normal operational working hours including night shifts when required. Blackout days may be agreed in advance between the auditor and the auditee. The audit will start with an inspection of the production facilities commencing within one hour after the auditor has arrived on site. In case of multiple buildings at the site the auditor shall, based on the risks, decide which buildings/facilities shall be inspected in which order. All Scheme requirements shall be assessed including production or service processes in operation. Where parts of the audit plan cannot be audited, an (announced) follow-up audit shall be scheduled within 4 weeks. The auditor decides which of the surveillance audits shall be chosen for the unannounced audit. The audit of separate Head onces controlling certain FSMS processes pertinent to clients requirements separate to the site(s) will be announced. Where Head Once activities are part of a site audit, they shall be unannounced. Secondary sites (off-site activities) and off-site storage, warehouses and distribution facilities shall also be audited during the unannounced audit. REMOTE AUDITS Computer aided audit techniques (CAAT) may be used as a remote audit tool during FSSC 22000 audits provided the requirements of IRCA are met.

AUDIT TEAM

All audit team members are with relevant competence requirements set out by the auditee. The audit team will have the combined competence for the food chain sub-categories supporting the scope of the audit and following the requirements of ISO/IEC 17021-1. 3) The FSSC 22000-Quality audit is a fully integrated audit and the audit team shall meet the competence requirements set out by the auditee. Audit teams conducting integrated FSSC 22000 and ISO 9001 audits (FSSC 22000-Quality) will have collectively meet the relevant FSSC 22000-Quality auditor specifications. The lead auditor will be always be a FSSC 22000 qualified auditor.

CHAIRMAN'S MESSAGE



A dream of many ideas coming together, with great passion and an opportunity seized is how MRS International Food Consultants was born. Our aim at building world class food safety training, consulting and auditing Services was to create an entity independent in all aspects of food safety and public health.

We have built our divisions in order to create the perfect utilization of our available resources and serve our existing clients in food safety services, which in turn saves great deals of time in the servicing sector.

We have been developing our divisions with immense speed and take great interest in the interests of our consumers and understanding their problems. We have designed MRS to be consumer oriented from the beginning. We are developing ourselves in order to be the one stop solution to every aspect of the food safety solutions. We have noticed major changes in our Infrastructure, division expansions and an increase in employee numbers. These changes prove a positive motion which we continue to practice and achieve. We started the year of 2005 with a clear goal to make a transformative year for MRS. I am happy to share with you that we have made significant progress towards it. FY 2005 - 2021 laid the foundation for some very important initiatives that will take MRS to its next level. We are now well positioned for FY 2021 - 2022 and beyond.

MRS working philosophy is:

- To work as an extension to your team.
- To offer a personalized service (focus on your specific needs).
- To give even small projects a full and undivided attention.
- To ensure client satisfaction in timely and cost effective manners.

With these principles, we are inviting you to look at our web pages and to contact us to discuss how we can contribute to your bottom line provide technical support to develop the HACCP plan ISO standards and beyond.

We assist clients to develop and establish the needed OPRPs, SOPs and policies pertaining to GMPs and GHPs and HACCP Plans..

Lastly, it is worth confirming that, it is our policy to conduct our business according to the highest standards of business ethics, in a manner, which is protective of human health and safety, and to comply with all applicable laws that regulate the food industry, locally and internationally. Certainly, the depth of our team expertise can be applied to fulfill your organization needs. If you need our support, we would greatly appreciate the opportunity to earn your business.

Dr. Abdul Azeez
Chairman & CEO

MEET OUR TEAM



DR. ABDUL AZEEZ
MSC, PH.D

Principal Consultant and CEO
Food Safety Expert and FSMS Lead Auditor
Specialized in HACCP and Food Safety
More than 25 years of experience in
food safety auditing and consultancy



DR. SAIFANASSOUR ALI ARABI
MSC, PHD. USA

Food scientist/microbiologist/safety
with over 10 years of experience in

- Food Safety • Microbiology
- Engineering • Chemistry



DR. GABRIEL MOOTIAN
MSC, PHD. USA

Expertise in microbiological food testing,
Food Scientist
with over 7 years of experience in



HABINS AZEEZ MSC. (CHEM)
Area Manager

Food Safety Consultant, Trainer.
NEBOSH, IOSH, DIPLOMA,
Canadian University, Dubai
11 years in Food Safety Training /
Consultancy



MS. NEETHU RAMESH
MSC. MICROBIOLOGY

Food Safety Trainer
More than 10 years experience in
food safety management



MS.HITHA BABU RAJ
BTECH. FOOD TECHNOLOGY

Food Technologist /
HACCP Co-ordinator
2 years experience in
consultancy & documentation

KEY CLIENTS

1. ABUDHABI CITY MUNICIPALITY
2. SHEIKH PLACE RAK
3. SHEIK PALACE ABU DHABI
4. GARHOUD HOSPITAL
5. SHEIKH MANSOOR PALACE ABUDHABI
6. ADNOC ABUDHABI
7. TAAZA QUALITY
8. ME DUBAI
9. TAMRAAT
10. UNITED HYPERMARKET
11. PARK N SHOP
12. KELVIN(DODACO) CATERING
13. HOT OVEN (SCHOOL OF CREATIVE SCIENCE)
14. EMIRATES BIO FARM
15. ORGANIC OASIS ORGANIC FARM
16. BURGER FUEL (AL KHAYAT INVESTMENTS)
17. DOUBLE TREE BY HILTON DUBAI
18. HILTON BEACH RESORTS RAK
19. SAUDI FOOD AND DRUG ADMINISTRATION
20. EMIRATES PETROLEUM
21. ADMA ABU DHABI
22. ADGAS ABU DHABI
23. CHEF MIDDLE EAST
24. GUYANA NATIONAL BUREAU OF STANDARDS
25. ABU DHABI NATIONAL CATERING (ADNH)
26. LIFCO
27. IFFCO
28. SUBWAY
29. DUNKIN DONUT (CONTINENTAL FOODS)
30. BULLDOZER GROUP
31. BURGER KING (FIRST FOOD SERVICES)
32. RADISSON BLUE HOTEL ,DUBAI WATERFRONT
33. MELIA ZANZIBAR
34. ROYAL ASCOT HOTEL
35. SEAVIEW HOTEL
36. MOHEBI LOGISTICS



Get in touch with us



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