



EWID

FOOD SAFETY SOLUTIONS

Making food safety compliance your strength.

SERVICES CATALOGUE 2025 / 2026



Gap Audits



Training



System
Implementation



Advisory



ABOUT US



16+

Years of hands-on food manufacturing experience

100% Practical systems, built for your floor

3 Audit Types

Third-party, Customer & Internal

WHO WE ARE

A proudly South African, black woman-owned food safety services company. We build audit-ready systems that work in YOUR factory — for flavour, spice, baking, beverage and ingredient manufacturers.

WHAT'S INSIDE



01 Foundational Training



02 Operational & Specialist Training



03 SDF & Skills Management



04 FSMS Implementation & HACCP



05 Regulatory & Process Optimisation



06 Paperless System Implementation



07 Internal & Supplier Audits



08 Pre-Certification Audits



09 Why Choose Ewid & Contact



EWID
FOOD SAFETY SOLUTIONS
Building Foundations for Success

TRAINING SERVICES



Building food safety foundations that STICK.

Tier 1 – Foundational Training | On-site & Virtual

Simple. Practical. Floor-friendly. One day that changes everything.



**BASIC
FOOD SAFETY**

Production staff, packers, cleaners

R638 | 1 Day



**HYGIENE
REFRESHER**

All food handlers

Annual | 1 Day



**ALLERGEN
MANAGEMENT**

Production & supervisors

1 Day



**ALLERGEN
MANAGEMENT**

Production & supervisors

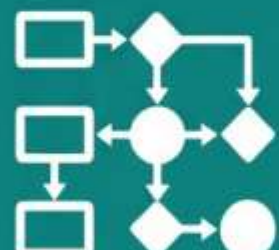
1 Day



**MAINTENANCE
STAFF**

Engineering & maintenance

Food Safety | 1 Day



**HACCP
AWARENESS**

All staff

1 Day

📞 Book a training session: 064 515 4277 | thandi@ewidfoodsafety.co.za



Deep knowledge. Real-world application.

Tier 1 — Operational & Specialist Training | 1–3 Days

For QA teams, HACCP leads and technical managers who need more than the basics.



HACCP Implementation (SANS 10330:2020) ⌚ 2-3 Days
HACCP Team Leads



Environmental Monitoring ⌚ 1-2 Days
Microbiology Lab Staff



Advanced HACCP (ISO 22000) ⌚ 2-3 Days
Senior FS Specialists



Supplier Audits Training ⌚ 1-2 Days
Sourcing & Quality Leads



ISO 22000:2018 Implementation ⌚ 2-3 Days
FSMS Project Managers



PRP Systems in Food Safety ⌚ 1-2 Days
Prerequisites Coordinators



FSSC 22000 v6 Implementation ⌚ 2-3 Days
Certified Systems Leaders



Microbiology for Non-Microbiologists ⌚ 1-2 Days
Non-Technical Managers



Root-Cause Analysis & Corrective Action ⌚ 1-2 Days
Internal Auditors & QA



Pest Control / PRPs ⌚ 1 Day
Facility & Sanitation Teams



Procedure Writing for FSMS ⌚ 1-2 Days
Technical Document Controllers



Food Defence & Food Fraud (VACCP/TACCP) ⌚ 1-2 Days
Security & Leadership



Allergen Management Programme ⌚ 1-2 Days
R&D & Production Managers



Food Safety Culture Training ⌚ 1 Day
Leadership & Key Influencers



Traceability in FSMS ⌚ 1 Day
Supply Chain & Ops



Good Laboratory Practices ⌚ 1-2 Days
Lab Technicians & QA

SDF & Skills Management

Let us handle your SETA compliance — so you can claim back what you're owed.



Annual Service

ANNUAL SDF RETAINER

- ✓ WSP Compilation
- ✓ SETA Liaison
- ✓ ATR Submission
- ✓ Grant Facilitation

For HR managers & business owners



Per Submission

WSP/ATR PER-PROJECT FILING

Once-off expert submission and follow-up for your SETA grant application.

For HR managers & operations directors



WHY IT MATTERS

Claim back your training levies through SETA grants.
We handle everything.



CONSULTING SERVICES

System Implementation | HACCP | Compliance | Process Optimisation

See pages 06–07 →



Your factory. Your system. Audit-ready. FSMS Implementation & HACCP



1: FSMS IMPLEMENTATION

Food Safety Management System Implementation

We build it from scratch. Tailored to YOUR factory, YOUR products, YOUR team.

1



SMALL FACTORY

1-2 Product Lines

ISO 22000 / FSSC 22000
/BRCCS aligned. Full
docs, SOPs, KPIs.

2



MEDIUM FACTORY

3-5 Product Lines

Complete FSMS suite
including all PRPs,
HACCP, procedures.

3



LARGE / MULTI-SITE

Complex Sites

Multi-site integration,
group quality systems,
full cert readiness.



HACCP Plan Development & Review

NEW HACCP PLAN

Process mapping, hazard analysis,
CCPs for 1-3 product groups.

HACCP REVIEW

Update existing HACCP to meet
current standards.

SECTION 1 — REGULATORY COMPLIANCE



Regulatory Compliance & Certification Readiness

R638. HACCP. ISO 22000. FSSC 22000. ISO 9001. We know them all.

A



DAILY CONSULTANT

Per Day

On-site or remote expert for compliance, facilitation, advisory.

B



SITE READINESS PROJECT

2-5 Days

Gap audits, mock audits, action plan. Get audit-ready fast.

SECTION 2 — PROCESS OPTIMISATION

Process Optimisation



On-site | 1 Week

1-WEEK LEAN PROJECT

VSM, waste reduction, factory layout, food-safety-linked process improvements.

Ideal for: Operations, Production, QA management

SECTION 3 — PAPERLESS SYSTEM



Go Paperless

BEFORE



AFTER

ASSESSMENT & ROADMAP

Tool selection, SOP gaps, change plan.

IMPLEMENTATION SUPPORT

3-6 months full digital FSMS setup.

Know before the auditor does.

Tier 3 — Independent Expert Audits

Internal Audits



PER-DAY AUDIT

Daily Rate | On-site

GFSI / HACCP / ISO 22000 / FSSC 22000 / ISO 9001



FULL FSMS AUDIT

2-3 Days | On-site

Scoring, NCs, improvement recommendations.

Supplier Audits



DESK AUDIT

Remote | 1-2 Days

Standardised checklist, risk rating.



ON-SITE AUDIT

On-site | 1-2 Days

Physical supplier inspection, risk-rated report.



MOCK CERTIFICATION AUDIT

1-3 Days | On-site

Simulate the real audit. Find the gaps first. Walk in confident.

GFSI | HACCP | ISO 22000 | FSSC 22000 | ISO 9001

Know before the auditor does.

WHY CHOOSE EWID?

16+ Years Experience



Audit-Ready Systems

3 Audit Types Covered



Proudly South African

100% Practical. Built for YOUR Floor.

We help you pass third-party, customer, and internal audits — with less stress.
Making food safety compliance your strength.

GET IN TOUCH



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www.ewidfoodsafety.co.za



Gauteng, South Africa

Thandiwe Litheko | *Founder & Lead Consultant*



Flavour



Spice



Seasoning



© 2025 Ewid Food Safety Solutions



Baking



Beverage



Ingredients