



Control Point

Food Safety Liaisons for communities

New York City Tri-State Area— 4/10/20 — Reflecting on the state of current affairs, Control Point is announcing two commitments. First we are transitioning our focus to building educational content for our website and social media for the community. We are offering consumer-oriented, educational culinary lessons to inspire all of us to have fun and play with our food! Second, Control Point is committed to guiding our customers in food safety and operational excellence at the workplace—and in the home.

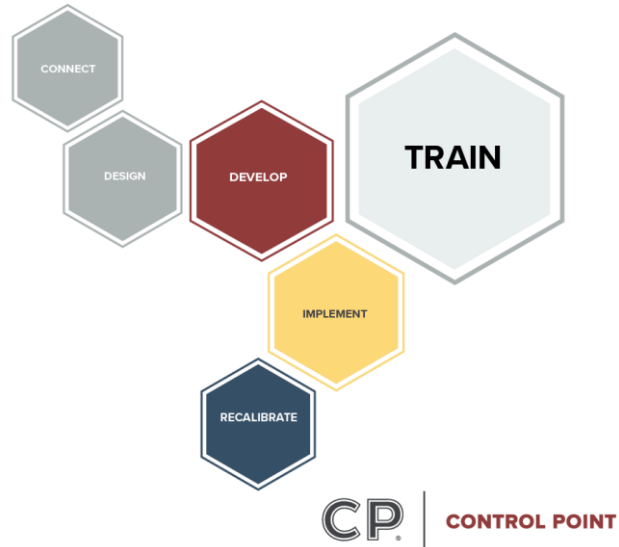


What are we doing for our Community?

Over the years, we have built a community of subject matter experts, industry professionals and customers. Our virtual community will highlight chefs, manufacturing leaders, and food safety experts on our website and social media in an effort to positively impact our customers during this turbulent time. For example, Jeff, a culinary artisan from New York, will be featured giving advice for the home chef. Many of our customers regularly use the references featured on our website library.

“The Control Point Food Costing exercise is what I am using to build my family’s model,” said Lead cook, Mark.

“I often reference materials from Control Point for our project or home kitchen.”



How are we supporting our Community?

Our focus is driven by clients' requests and needs. That is why Control Point is committed to generating the latest home food safety resources for you. These resources are available immediately at www.controlpoint.consulting/library.

Founded in 2015, Control Point is the worldwide leader in food safety and operational excellence. We offer onsite and offsite education, training, design, development, and implementation. Our mission is to guide the crafters and creators through the compliance journey.

Want to know how Control Point can help you?

At Control Point, we believe the value of food safety has grown exponentially in a short period of time, and we will only continue to see the same forward trajectory.

How can we help you?

- 1. Create Emergency and Business Continuity Plan
- 2. Generate the road map for to-go and delivery options during shelter in place
- 3. Guide you in creating a plan that keeps your business profitable
- 4. Operate within compliance to generate a strong continuity and sustainability plan for your company

Control Point is prepared to help brands navigate challenges such as COVID-19. We are operational experts at designing, developing, educating, training, and implementing processes for F&B foodservice and manufacturers.

With a positive mindset and focus on cultural change, operations must implement an Emergency and Business Continuity Plan. This is an unprecedented opportunity to review and adjust your plan to adapt to the rapidly changing environment.

Restaurants, hotels, cafes, resorts, and other food service businesses are not required to have emergency plans. However, our current situation is proof that we need to start operating from the gospel of food safety, today. This is an excellent example of how crisis management programs and plans are invaluable to our company’s sustainability.

How do you start an Emergency and Business Continuity Plan?

<ul style="list-style-type: none"> 1. Signature Page, <ul style="list-style-type: none"> 1.1. Pages numbers 1.2. Revision dates 1.3. Revision note space 1.4. Implementation date 	<ul style="list-style-type: none"> 2. Purpose <ul style="list-style-type: none"> 2.1. Scope 2.2. Responsibilities 2.3. Definitions 2.4. Procedure(s)
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	2.5. Records/Documents 2.6. Resources
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What does the roadmap look like?

1. Similar to the preliminary steps of HACCP – Who is your team? Who are the consumers? What product(s) are offered? What is the packaging? What is the flow (diagram)?
2. Using the flow, give process step details. Use the opportunity to make changes

How do I operate in times of shutdown, like a pandemic?

1. A – B – C: **A**lways **B**e **C**ompliant to set the culture and mitigate downtime
2. Cutting corners increases cost and decreases the margins
3. Follow the plan you generate based on the operation.

It is Control Point's unwavering commitment amidst these global changes sharing the value of food safety to our food and beverage community.

Let Control Point guide your team through this time of rapid change by developing an Emergency and Business Continuity plan. We design and develop tailored programs specific to your operation(s) needs and brand in mind. We are your ally, the Food Safety Liaisons!

Go have fun with food and continue to support our culinary communities globally!

For more information, press only:

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For more information on Product:

<https://controlpoint.consulting/profile/>