

Product Risk Management Restaurant Services

Minimizing the risk and impact of a crisis, through training, consulting, and response.

Operate Globally with Confidence

Protect your restaurant/s by being prepared for dealing with a crisis and get expert support and guidance in managing your business through an incident. To offset potential damage, WorldAware's Product Risk Management arm offers a wide range of crisis management services to help you minimize the risk of a foodborne illness outbreaks and reduce the impact of such events on your business, should they occur.

We help your business with the following crisis management services:

- Audits and Assessments
- Food Safety Training
- Restaurant HACCP
- Standard Operating Procedures
- Consumer Complaints
- Security Risk
- Product Recall
- Crisis Management
- Incident Response
- 24/7 Outbreaks
- Investigations
- Customized Services

If an incident does occur our multi-disciplinary team is available to help you, either on-site or remotely, to function efficiently throughout a foodborne illness crisis and to prevent the crises from becoming a reputational disaster.

Food poisoning outbreaks in your establishment/s can cause extensive reputational, profit, and legal repercussions if not managed properly.



Contact us for more information at USassist@worldaware.com

