Certification Preparation Support Services

Specializing in FDA Regulatory Matters



As regulatory expectations rise and global supply chain demands increase, food manufacturers, processors, and suppliers face growing pressure to obtain and maintain standard food safety certifications. EAS's comprehensive services are designed to help companies prepare efficiently and effectively for certification audits and ensure long-term compliance.

Our specialists provide comprehensive certification audit preparation with hands-on support to assess readiness, address gaps, and guide organizations through varying certification processes. Get realistic, scheme-specific mock audits and gap assessment evaluations conducted by experienced consultants to simulate official audits and identify areas for improvement, as well as provide recommendations to address each. We can work develop or refine your team's customized compliant systems based on the latest schemes and regulatory requirements, and offer on-site and various virtual training and education sessions for food safety teams, quality managers, and frontline staff on audit standard expectations and protocols. You can expect to receive continued, ongoing compliance support from our team after certification to maintain systems, perform internal audits, conduct on-going training support, and prepare for surveillance or recertification audits.

Choose EAS for:

- ✓ GFSI Pre-Certification Assessments
 - » BRCGS
 - » SFC
 - » FSSC 22000
 - » IFS
- ✓ Safe Feed / Safe Food Assessment
- ✓ Good Manufacturing Practice
- ✓ HACCP
- ✓ Food Safety Assessment
- ✓ USDA National Organic Program Assessment
- ✓ Seafood and Aquaculture Assessment

Other Assessments

- Environmental Monitoring Program
- ✓ Allergen Management and Control
- ✓ Food Fraud
- ✓ Food Defense and Intentional Adulteration
- ✓ Internal Audit
- ✓ FDA Preventive Controls Mock Inspections
- ✓ FSVP Mock Inspections
- ✓ USDA Mock Inspections

EAS is uniquely positioned to support organizations at every stage of the certification journey — from initial preparation to post-audit continuous improvement. With decades of experience and a multidisciplinary team that includes former FDA and USDA officials, industry specialists, and food safety experts.



