

Bureau Veritas Launches SAFEOPS Digital Service to Deliver Improved Food Safety at a Lower Cost

SAFEOPS System Cuts Employee Time Spent on Food Control by 60 Percent

FT. LAUDERDALE, Fla. (Jul. 27, 2016) – [Bureau Veritas](#) has launched a new digital service to help food retailers and restaurateurs manage food safety and operations effectively and cost-efficiently. **SAFEOPS**, powered by Eezytrace, enables retailers and restaurant chains to carry out all of the daily checks they need to deliver high quality, safe products to their customers – and quickly identify and resolve any problems that pose a threat to their reputation.

Today, restaurants and retail chains collect thousands of pieces of data each week. This information focuses principally on food safety and quality such as temperature and labels logbooks, but also cover brand conformity such as hospitality standards that define the customer experience.

The problem is that many organizations still collect this information on paper, with no effective way of tracing or tracking data. Third party audits help weed out problems, however, the vast majority of sites are compliant. This means that a large proportion of companies' audit budgets are focused on the wrong sites.

SAFEOPS provides an innovative solution to this common problem. By using the Eezytrace software, employees collect all data on customized, easy-to-use tablets. Data is centralized and made available to all concerned parties in real time: site managers, quality and operations managers at head office, and Bureau Veritas as an independent third party.

By centralizing data in this way, brands are able to optimize their audit and control plans and budgets. Improved data tracking and visualization enable both company managers and Bureau Veritas to identify sites with difficulties, thus allowing for a customized approach to helping them improve. Support typically involves more frequent controls, but is also likely to incorporate on-site training or e-learning.

SAFEOPS provides significant potential to optimize costs as with sites that are consistently compliant, the company can decide to reduce the frequency of third party audits. Pilot tests with hypermarket retailers show the paperless system cuts employee time spent on controls by up to 60 percent.

"Quality and safety are absolute priority for food retailers and restaurateurs for whom a single incident can have a devastating impact on reputation and revenue. SAFEOPS powered by Eezytrace provides an easy way to collect and track daily checks data at every site in real time, identify issues, and address them rapidly. It also helps our clients with profiling risks and saves money by avoiding a blanket approach to auditing, instead, channeling spend where it is truly needed. Being built on the same risk-based methodology, our solution is 100 percent FSMA ready," said Vincent Bourdil, Global Food Director at Bureau Veritas.

For more information visit: <http://safeops.bureauveritas.com>.



About Bureau Veritas

Bureau Veritas is a world leader in laboratory testing, inspection and certification services. Created in 1828, the Group has around 66,700 employees located in 1,400 offices and laboratories around the globe. Bureau Veritas helps its clients improve their performance by offering services and innovative solutions in order to ensure that their assets, products, infrastructure and processes meet standards and regulations in terms of quality, health and safety, environmental protection and social responsibility.

*Bureau Veritas is listed on Euronext Paris and belongs to the Next 20 index.
Compartment A, ISIN code FR 0006174348, stock symbol: BVI.*

For more information, visit safeops@bureauveritas.com, www.bureauveritas.com

Media Contact:

Jack Cochran

Bureau Veritas North America

Director of Marketing

(954) 233-0254

Jack.cochran@us.bureauveritas.com