



PHISTREAM
CONSULTING PRIVATE LIMITED



PHISTREAM

ENSURING HYGIENE EXCELLENCE WITH
TRUSTWORTHY AUDITS



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ABOUT PHISTREAM

Step into the realm of excellence with Phistream Consulting, a distinguished and accredited powerhouse that specializes in Third Party Inspection and IT Support Services, with an unwavering dedication to quality assurance. Our illustrious journey began 18 years ago with a humble team of five visionaries. Since then, we have experienced exponential growth, now boasting a formidable workforce of over 450 seasoned professionals, collectively amassing a staggering 2500+ Man Years of invaluable expertise.

As trailblazers in the industry, we proudly hold the prestigious ISO 17020:2012 'Type A' Inspection Body (IB) and ISO 9001:2015 certifications, and with empanelment with prestigious bodies like QCI, NABCB, and PNGRB, reflecting our unwavering commitment to unwavering quality and compliance. With a multifaceted proficiency spanning diverse sectors, including food safety, oil & gas, telecom, education, infrastructure, and manufacturing, we guarantee nothing short of top-tier quality in our services.

Having served renowned corporations and cutting-edge startups in the oil & gas, technology, and telecom sectors, we have cemented our status as pioneers in the realm of quality assurance and third-party inspection services. Accredited for IAF Scopes 26, 31, and 39, with accreditation for IAF Scopes 03, 17, 28, and 29 well underway, we are at the forefront of industry standards. Additionally, we proudly stand approved by PNGRB as a Third-Party Inspection Agency for CGD Network audits and empaneled as Hygiene Rating Audit Agency by QCI (owned by FSSAI).

Our company thrives on an illustrious track record, having successfully completed over 250 projects with utmost client satisfaction. This success can be attributed to our meticulous implementation methodology, which fosters strategic thinking and unwavering impartiality, ensuring the highest standards are met. Join forces with us for independent, impartial, and unrivaled inspection and audit services that redefine the benchmark of excellence.



OUR SERVICES PORTFOLIO



Inspection Services

- Pre-production inspection
- Pre-shipment Inspection
- Raw materials Inspection
- Site Inspection
- Inline Inspection
- Inspection of Works



Manpower Services

- Technical Manpower Outsourcing
- Non-Technical Manpower Outsourcing
- Field Marketing Process Outsourcing & Staffing



Technical Audit Services

- Electrical Audit
- Food Safety Audit
- T4S Audit



Survey Services

- Staffing Services for Customer Satisfaction Survey
- Staffing For Impact Assessment Survey
- Staffing for Mystery Shopping Services



IT Services

- Application Development
- Website Development
- Mobile App Development
- Application Maintenance & Support



Phistream is the leading HRAA (Hygiene Rating Auditing Agency) in food safety compliance and hygiene standards. As an accredited agency, we conduct transparent hygiene rating audits, certifying food businesses based on FSSAI and QCI norms. With our online process, consumers can confidently make informed choices about where they eat, while our prominent hygiene rating stickers and certificates boost your business's reputation



Benefits

- **Consumer Confidence & Improved Reputation:** A high hygiene rating instills trust among customers, assuring them of strict hygiene standards and enhancing the business's reputation. Positive feedback attracts new customers and builds a loyal base.
- **Compliance with Regulations & Support During Inspections:** A favorable hygiene rating showcases compliance with health and safety regulations, ensuring smooth operations without interruptions. It simplifies food quality inspections, saving time and resources.
- **Differentiation & Enhanced Business Opportunities:** A high hygiene rating sets the business apart from competitors, becoming a unique selling point for health-conscious customers. It opens doors to new business opportunities and collaborations with event organizers and catering agencies.
- **Food Safety Awareness & Healthier Work Environment:** The hygiene rating process promotes food safety awareness among owners and staff, ensuring safe food handling at all times. Emphasizing hygiene fosters a healthier work environment, reducing the risk of foodborne illnesses.
- **Reduced Food Waste & Compliance with Industry Standards:** Adhering to proper hygiene practices lead to reduced food spoilage and wastage, positively impacting the bottom line. Having a hygiene rating demonstrates a commitment to industry standards, essential for building partnerships with suppliers and stakeholders.



Requirements for Businesses

To be eligible for a hygiene rating, food businesses must have an active FSSAI license or registration. They should also follow the hygiene requirements specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011. Furthermore, food service establishments are required to display Food Safety Display Boards (FSDBs) at their premises.



Improving Hygiene Rating

If a food business desires to improve its hygiene rating, it can take the following steps: identify non-compliant practices through self-assessment, address the identified issues, seek verification from the HRAA, and obtain a new verified rating certificate.



Eligible Businesses

The Hygiene Rating Scheme is open to hotels, restaurants, cafeterias, dhabhas, sweet shops, bakeries, and meat retail stores, ensuring safe and hygienic experiences for customers.



Process for Obtaining Hygiene Rating

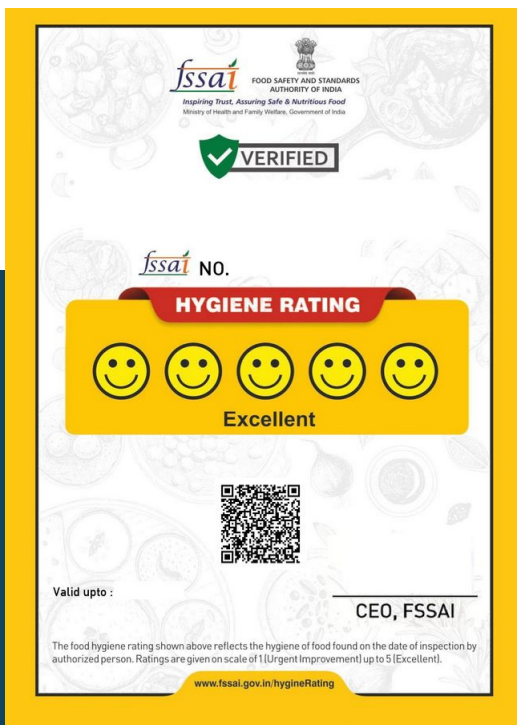
The food business seeking a hygiene rating needs to select a Hygiene Rating Auditor Agency (HRAA) and schedule an audit to verify compliance with the Hygiene Rating Scheme. The HRAA then assigns a Hygiene Rating Auditor, who visits the food premises and conducts an assessment to evaluate compliance with hygiene standards. The auditor submits the audit report to the HRAA, who approves it. Once approved, the HRAA issues the hygiene rating certificate to the food business.



WHY CHOOSE US?

When it comes to Hygiene Rating Audits, the decision to choose a third-party inspection company is a crucial one. We understand that you might be pondering over this choice, and allow us to shed light on the compelling reasons that set us apart:

- **Unbiased Evaluation:** Choosing a third-party inspection agency like Phistream Consulting ensures impartiality and objectivity in the evaluation process.
- **Extensive Expertise:** Our inspectors are knowledgeable in the latest food safety regulations and industry best practices, guaranteeing a comprehensive and reliable assessment.
- **Compliance Assurance:** We stay up to date with evolving regulations to guide you through complexities and ensure compliance with FSSAI standards.
- **Commitment to Excellence:** Partnering with us grants you access to our vast knowledge and experience in the field of food safety. We prioritize long-term relationships with our clients and provide ongoing support to maintain the highest food safety standards



Audit Fees - Contact Us For Best Offers

Number of Food Handlers	Onsite Manday Efforts
0-25	0.5
26-50	1
51-100	1.5
101-150	2



PHISTREAM

**TRANSPARENCY. TRUST.
IMPARTIALITY.**

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