



**HOSPITALITY
GROWTH
& CULINARY
CONSULTING**

HEALTH & SAFETY COMPLIANCE

In today's food and hospitality industry, health and safety compliance aren't optional, it's essential. Whether you're opening a new restaurant or managing an existing operation, staying compliant with local and international food safety standards protects your reputation, prevents legal risks, and builds customer trust. We help food service businesses meet and maintain compliance with all health codes, food safety regulations, and sanitation protocols—from daily kitchen practices to emergency response plans.



FOOD SAFETY SYSTEMS & SOPs

We design and implement clear food safety systems and standard operating procedures (SOPs) that ensure consistency, hygiene, and quality across all areas of food handling and service.



HEALTH DEPARTMENT COMPLIANCE

Our team helps you stay fully compliant with local health department regulations, ensuring your business is always prepared for inspections and meets the highest safety standards.



STAFF TRAINING & CERTIFICATION

We provide comprehensive training programs and certifications to empower your staff with the knowledge and skills needed to maintain safe food handling practices.



RISK MITIGATION & DOCUMENTATION

Through proactive risk assessment, preventive measures, and detailed documentation, we help minimize potential issues while keeping your business audit- and inspection-ready.





Mr Chef Subra is a premier hospitality advisory firm based in the UAE and India.



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