This work involved eight small medium enterprises (SME’s) that manufactured different products ranging from dairy, meat, sorghum flours and veldt products. The aim of the project was to provide assistance to the SME’s towards promoting the application of international food hygiene standards. Mission one allowed a technical introductory seminar on Hygiene Assessment System (HAS) and Pre-requisite Programmes (PRP’s) to be conducted for each of the selected 8 SME’s. This was followed by site audits to each of the selected 8 SME’s to determine base-line score assessment using HAS. Mission two was similar and involved a seminar and site audits. The third mission involved a 2.5 days intensive hygiene training seminar for the eight SME’s. It was observed that 6 out of the 8 SME’s have been operating under food safety risks as shown by the low HAS score. During the second mission, it was observed that the majority of SME’s showed some progress towards improvement of their hygiene management system. Two of the SME’s HAS score assessment was above 70+, and these SME’s were validated to implement a Hazard Analysis Critical Control Point (HACCP) based food safety management system. Only three SME’s scored below 60 after the second audit and these food business operators still demonstrated food safety risks. It was observed that engaging the HAS allowed verification of food safety risk reduction derived from improved SME’s knowledge of food hygiene management.