



# Keeping Food Safe, Sustainable and Socially Responsible



# Managing your food safety and quality risks is the path for successful business now

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As the world's population increases, the quality and sustainability of our food supply must be safeguarded. The world must be supplied with safe, quality food which has been produced in a sustainable and ethically responsible way.

Whether you are a food producer, manufacturer, retailer or supplier, you have a responsibility to ensure that the products you grow or manufacture are of the highest quality. Companies must realize the importance of food safety and sustainability, and ensure compliance to guidelines and regulations.

The benefits are measurable and will:

- **Drive growth**, improve trust and protect against reputational risk
- **Provide reassurance** to key stakeholders that food safety risks are being mitigated
- **Protect your supply chain** with third party verification
- **Protect brand** and corporate reputation
- **Reduce costs** and improve efficiency

A recent survey by KPMG<sup>1</sup> reported that 58% of executives cite quality as the top attribute when selecting a supplier. This coupled with the serious implications of quality failures within the food sectors means that an organization must have robust systems in place to reduce risk and improve trust.

The BSI services outlined in this brochure address the fundamental issues facing food producers, manufacturers, suppliers and retailers today and into the foreseeable future. The food sector falls into 6 key areas:

## Agri-food

production of plantation crops, horticulture, agriculture and animal farming



## Food Manufacturing

processing of raw products, packaging and labelling



## Food Service

meals prepared outside the home including fast food chains, hotels, restaurants, catering and institutions



## Food Retail

supermarkets and retail food outlets



## Logistics and Storage

warehousing, transportation, cold storage and logistics of raw materials and food products



## Wholesale/Export

brokers, co-packers, co-operatives and group procurement



# Food Safety and Quality

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## Implement effective food safety and quality management systems to successfully manage your risks and improve quality

Increasing population growth, trans-continental movement of food and changing eating habits are placing huge pressures on the global food sector. Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. Certification to globally recognized standards increases the credibility of an organization.

### Key Facts

- The world's population is predicted to reach 9.6 billion by 2050<sup>1</sup>
- 2 million people die from diarrhoeal disease each year globally, many acquired from eating contaminated food<sup>2</sup>
- Food production will need to rise by 60% from 2005-2007 levels by 2050 to keep pace with population growth<sup>3</sup>

Management systems can help an organization fully evaluate its performance and demonstrate leadership and credibility to employees, key stakeholders and customers.



## BSI Services

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### BSI HACCP Criteria

A comprehensive HACCP criteria for food producers, manufacturers and food service organizations demonstrating a system of food safety controls covering biological, chemical and physical hazards as well as good manufacturing practices.

### Food Safety Management - ISO 22000

This international standard is suitable for any food business including inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients integrating their quality management and food safety systems.



### Food Safety System Certification – FSSC 22000

This internationally recognized scheme was developed for the certification of food safety systems of organizations in the food chain and food packaging material manufacturing industries.



### BRC Global Standards

These standards assure the standardization of quality, safety and operational criteria and ensures that manufacturers fulfil their legal obligations and provide protection for the end consumer.



### SQF (Safe Quality Food)

SQF provides independent certification that a product, process or service complies with international and domestic food safety regulations, and enables a supplier to provide assurances that food has been produced, prepared and handled according to the highest possible standards.



By Royal Charter

# BSI – an industry thought leader

## BSI is the world's first National Standards body with over 100 years' experience

BSI has pioneered the development of many of the world's leading standards and we have extensive experience shaping global standards to facilitate trade and improve business.

The majority of the most widely used and implemented international standards were originally shaped by BSI, for example ISO 9001 for Quality Management, ISO 14001 for Environmental Management and ISO/IEC 27001 for Information Security.

Our standards developers, assessors and trainers include some of the world's leading food safety experts who can assist your business.

We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sectors and have led all these initiatives:

- **ISO 22000 the international standard for Food Safety Management** was based on ISO 9001, the world's most widely adopted standard which was originally developed by BSI
- **BSI has led the way with developing pre requisite programme (PRPs) standards** including PAS 220 – food safety for food manufacturing and PAS 223 – design

requirements for food safety in manufacture and provision of food packaging. Both these documents were used to develop ISO 22002-1 and ISO 22002-4

- **BSI pioneered the development of PAS 85**, a standard for the integrity and traceability of primary products in the agri-food chain
- **BSI pioneered the development of PAS 72**, a specification for responsible fishing and good practice for vessel operators
- **BSI pioneered the development of PAS 96**, guidance for the deterrence, detection and defeat of malicious attack on food and drink and their supply arrangements

With over 2,800 Food & Agri standards in our portfolio, we are well positioned to support the industry and supply chain challenges which include food safety, food scarcity, sustainability, land usage, energy, water and CSR issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help any organization, large or small make a difference not only to their business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.



...With **65 offices** worldwide, we have the **global reach** to help any organization, large or small make a difference...

# BSI Solutions

Our range of integrated services can be structured to your specific needs and help you address key food safety, quality, sustainability and general business management concerns:

- Standards and subscription services provide access to an enviable source of knowledge through standards and publications including access to over 1,800 food industry and 1,000 agricultural related standards
- Training introduces you to standards and explains how to implement and audit against them
- Independent certification and verification proves you're compliant to your stakeholders
- 2nd party verification audits, including the supply chain tool BSI VerifEye, helps protect and improve your suppliers performance
- Business Improvement Software powered by Entropy™ helps you effectively manage your systems and processes to drive performance

Using our decades of experience and innovative development in this field, our expert teams can work with you to identify and share the key standards which address your concerns. Best practice is underpinned by embedding the right disciplines within your organization, which can be achieved through management systems training, certification and verification.

## Our solutions



## A simple guide for your Food Safety Management journey with BSI

|                          | Understanding  |   | Implementing the solution  |  | Getting certified/assessed  |  | Making excellence a habit  |
|--------------------------|--|---|--|--|---|--|--|
| Step                     | Information gathering  | Calculating the benefits  | Preparing the organization   | Preparing a tailored implementation plan   | Running the system  | Proving it's working   | Looking for opportunities for continual improvement  |
| Action                   | Understand the standard, certification and your business requirements  | Understand how adopting the system will benefit your business                               | Train your team, ensure the organization understands the principles and review current business practice | Compare your activity with your chosen standard, then prepare a gap analysis report  | Review the system to ensure it meets the standard's requirements  | BSI will carry out a system and document assessment plus a system effectiveness assessment | Celebrate and promote your certification, then review the systems and processes  |
| BSI services to help you | Your BSI contact<br>BSI's website and brochure<br>Food Safety Standard/subscription services<br>Case studies | Your BSI contact<br>Food Safety training courses<br>Free personalised ROI online calculator | Your BSI contact<br>BSI's Entropy™ Software helps you understand the requirements and track progress     | 'Food Safety Standards' training<br>BSI Gap Analysis<br>BSI's Entropy™ Software helps you identify the gaps in your system | Your BSI contact<br>BSI's Entropy™ Software helps you effectively manage your systems and drive performance<br><br>Client specific audit program provided 2-4 weeks ahead of the audit date to assist with preparation for your audit | BSI Certification Assessment   | 'Food Safety Management Systems Lead Auditor' training<br><br>BSI's unique client portal helps you to market your success<br><br>BSI's unique Excellerator report provides even more detail on the performance of your system<br><br>BSI's Entropy™ Software helps you effectively manage your systems and drive performance |

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# Food Safety Management System Training Courses

## Food Hygiene Handling

Course duration: 1 day

This course provides basic food and hygiene concept such as food risk, cross contamination, good personal hygiene practices and basic documentation requirements. It is suitable for food operator who is new to the food industry.

## Introduction of General Food Hygiene for Food

**Operations** Course duration: 1 day

This one-day course teaches you about the basic hygiene requirement including concept of food poisoning, local food code, hygiene practice on human, equipment, work environment, food material criteria as well as proper method on handling food and the benefits of having it implemented in your organizations.

## Hygiene in Food Production

Course duration: 1 day

This course focuses on food safety risk control in the entire food production process including the process control, product control, equipment management, raw material management as well as food legislation requirements which allow you to have a better idea on food safety management.

## Introduction to Food Good Manufacturing Practice

Course duration: 1 day

Gain a solid understanding of the Codex requirement of the Good Manufacturing Practice for food operation with our Introduction to Codex HACCP, CAC/RCP 1-1969, rev 4-2003 standard. Understand how you can use the Codex Food GMP to reduce food risk and enhance client confidence.

## HACCP Internal auditor

Course duration: 2 days

This training course focuses on how organizations can conduct food safety management system verification activity base on auditing the Codex HACCP, CAC/RCP 1-1969, rev 4-2003, the HACCP principles within an organization and understand how organization can use its internal auditing tools to strengthen their food safety risk management system, utilize its resources for continuous improvement.

## Introduction to ISO22000

Course duration: 1 day

BSI's introduction to ISO22000 course provides an insight into the use of ISO22000 as the basic for an establishment of Food Safety management System. Time is spent reviewing the requirements of ISO22000, Food code, documentation on food as well as the pathway of getting an ISO22000 certification.

## Implementation of ISO22000

Course duration: 2 days

BSI's implementing ISO22000 course provides you with the knowledge and process steps to effectively implement a food safety management system in line with the requirement of ISO22000 certification. The course introduces the concepts needed to understand, develop, and implement a food safety management system.

## ISO22000 Internal Auditor

Course duration: 2 days

BSI's Internal auditor ISO22000 course is intended for food safety risk management professionals aiming to build on their current knowledge of ISO22000 and evaluate the effectiveness of the food safety management system in their organization. This intensive course teaches the principles and practices of effective food safety management systems process audits in accordance with the ISO22000. The tutor guides students through the internal audit process from planning to reporting, then follow up on corrective actions.

## ISO22000 Lead Auditor Course

Course duration: 5 days

BSI's Lead auditor ISO22000 course teaches the principles and practices of effective food safety management systems and process audits. Tutors guide students through the entire audit process, from managing an audit programme to reporting on audit results.

## Talk to BSI

We believe excellence should follow in everything we do, so if you would like to find out more about BSI QMS solutions, please call or email us for an initial conversation



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## British Standards Institution

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