



Food Safety Management

BSI provides assurance, assessment, certification and training services for ISO 22000

“Ultimately, third-party ISO 22000 certification can independently demonstrate an organization’s commitment to food safety, as well as giving them credibility in the marketplace.”

Source: BSI case study

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Overview

Managing food safety throughout the food supply chain is a global concern. As the consumer demand for safe food increases there has been a rise in the number of food safety standards which has led to confusion in the industry. Consequently, a demand for international harmonization has prompted the development of ISO 22000:2005. ISO 22000:2005 is an international standard which provides you with a framework that defines the requirements for a food safety management system to help you manage your legal obligations and commercial objectives.

Requirements

The standard combines recognized key elements to ensure food safety along the food chain, including: interactive communication, system management, control of food safety hazards through pre-requisite programs and HACCP plans, continual improvement and updating of the management system. ISO 22000:2005 is intended to define food safety requirements that allow you to exceed your legal, regulatory and commercial obligations.

Establishing a Food Safety Management System, which meets the requirements of ISO 22000, is an ideal platform for building effective food safety within the supply chain.

ISO 22000:2005 Food Safety Management

Benefits

Demonstrates commitment

You can demonstrate a commitment to supplying a safe quality food product.

Helps meet obligations

Helps to ensure you are meeting your legal and regulatory obligations.

Improves ability to meet obligations

Improves your ability to meet retailer requirements and is therefore a license to trade.

For the entire supply chain

Applies to all organizations in the global food supply chain.

Covers major requirements

Covers the majority of the requirements of the current retailer

food safety standards.

Minimizes risk

Through enhanced product safety you can minimize product liability risks and recalls.

Reduces costs

Certification can reduce both internal and external audit costs by using one uniform standard.

Enhances Reputation

Being certified to ISO 22000 can help raise your company's reputation, brand and image.

Facilitates continuous improvement

The certification process supports continuous improvement through ongoing surveillance and corrective actions.

How can we help?

Assessment and Certification

BSI is accredited to carry out certification to management system standards, and we were one of the first organizations in the world to be awarded ISO 22000:2005 accreditation. BSI's assessment capabilities are globally recognized for providing a value added service. Our auditors are qualified professionals with food industry expertise. A BSI assessment provides you with independent verification of your food safety management system while enabling you to benchmark your system against a proven standard.

Training

BSI can provide any training you may need, from a one-day introductory course to cover the basic requirements of a standard, to three-day and five-day courses, which can help you develop and audit compliant

systems. Courses can be delivered onsite, at dedicated training centers or online through e-learning.

Standards and publications

We offer a wide range of food safety guidance documents and support publications to help you through certification and beyond. Some items can be obtained free from our website or can be purchased online at: <http://www.bsigroup.ae/ISO22000>

Entropy Software

BSI's web-based management system software solution is used by leading organisations at over 14,000 sites around the world to improve their business performance and manage their risks. For further information please visit <http://www.bsigroup.ae/Entropy>

Next steps

Contact us about your needs and we can arrange the services that suit you best. There are a number of ways to move towards ISO 22000:2005 certification. If you want to know how close you are to certification, we can conduct a pre-assessment. If you are looking to integrate two or more existing management systems, we can certify your Integrated Management System to PAS 99, the world's first integrated management systems standard. If you have to comply with more than one food safety standard then we can also help you by reducing the burden of multiple audits through a combined audit solution.

BSI SERVICES SUMMARY

- Information and guidance
- Standards and publications
- Customer events
- Training – public, onsite and e-learning
- Management systems – gap analysis, second party audits, assessment, certification, continual assessment
- Business improvement tools
- Software solutions

For further information on BSI's Food Safety Management System services, visit www.bsigroup.ae/ISO22000



Contact us to find out how BSI can help your business make excellence a habit



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