

bsi.

...making excellence a habit.™

A guide to HACCP & GMP

Including the 12 steps to developing
your HACCP Plan



What is the BSI HACCP and GMP standard?

The BSI HACCP & GMP Standard focuses on the safety and legality of food production. These two key essential concepts of safety and legality form the core of the standard's requirements, structured around the principles of HACCP (Hazard Analysis and Critical Control Points) and GMP (Good Manufacturing Practices).

HACCP in Food Production

HACCP is a systematic and preventive approach to food safety from biological, chemical, and physical hazards in production processes. HACCP analysis aims to monitor and control hazards that can cause a finished product to be unsafe, and designs measurements that may be combined with GMP to reduce and manage risk. An effective HACCP system identifies, evaluates and controls hazards which are significant for food safety.

GMP in Food Production

GMPs, Good Manufacturing Practices, are implemented procedures and best practices undertaken to remove, reduce and control physical, chemical and biological hazards in the processing environment.

What are the Hazards in Food Production?



Biological hazards include those from pathogens such as bacteria, mould, viruses and yeasts. Bacteria such as Salmonella and E-coli are present in many inputs and need to be managed carefully.












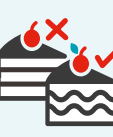


Physical hazards include foreign matter such as glass, metal, wood and plastic being left in food from the production process.



Chemical hazards can be caused through the misuse of antibiotics, contamination of sanitizers or cleaning agents, or environmental contamination from hydraulic fluids.



12 steps to developing a HACCP Plan:

-  **1 Assemble the HACCP team**
-  **2 Describe the product**
-  **3 Identify intended use**
-  **4 Construct a flow diagram**
-  **5 On-site confirmation of flow diagram**
-  **6 Conduct a Hazard Analysis (Principle 1)**
-  **7 Determine Critical Control Points (CCP) (Principle 2)**
-  **8 Establish critical limits for each CCP (Principle 3)**
-  **9 Establish a monitoring system for each CCP (Principle 4)**
-  **10 Establish corrective actions (Principle 5)**
-  **11 Establish verification procedures (Principle 6)**
-  **12 Establish documentation and record keeping (Principle 7)**

Benefits of Certification

BSI HACCP & GMP certification is a great way for food manufacturing and food service companies to operate to a standard that is focused on customers receiving safe and legal food. Companies certified to the BSI HACCP & GMP standard also get to use the associated Assurance Mark. BSI Assurance Marks are internationally recognized symbols of quality, reliability and continual improvement, providing the companies awarded them with a powerful marketing advantage over their competition.

Assessment and Grading

Certification is available in two levels; essentials and excellence depending on the requirements of your organization. Some organizations will aim to achieve the highest grading of 'Excellence in HACCP & GMP', whilst others may choose to aim to meet 'essentials' criteria in year 1, and progress towards achieving 'excellence' criteria in year 2, as a means to demonstrate continual business improvement as their QMS (quality management system) advances.

Your Business

Smaller organizations or new food businesses considering programmes such as SALSA may utilize BSI HACCP and GMP as a stand-alone certification to demonstrate their competency in food manufacturing, in addition to the associated marketing benefits.

Larger organizations and food businesses that undertake GFSI accredited food audits such as BRC Food Safety or FSSC 22000, may still utilize the BSI HACCP & GMP certification for the associated marketing benefits.

A BSI HACCP & GMP audit is provided free of charge when booked alongside your FSSC 22000 or BRC Global Food Safety Standard Audit*.



Grow your business with a worldwide recognition of premium quality

Our Assurance Marks provide an internationally recognized symbol that represents quality, reliability and continual improvement. This provides you with a powerful and valuable marketing tool to promote your certification, offering your company a competitive advantage.

The HACCP & GMP Assurance mark can be combined with other existing BSI assurance marks, to demonstrate your food safety achievement to customers and stakeholders. Both B2C and B2B food businesses enjoy the benefit of displaying the BSI HACCP & GMP Assurance Mark on their secondary product packaging.



Make the most of your competitive advantage in/on:

- Secondary Packaging
- Marketing literature and collateral
 - Advertising
 - Stationery
 - Your website
 - Your office
- Vehicles
- Internal communication
- Press releases
- Social media
- Annual reports

Product Packaging

The BSI HACCP & GMP Assurance Mark can be used on the secondary packaging (i.e. outer packaging) of a product.

Combining the assurance mark:

If you have more than one standard or scheme with us you're able to use the personalized multi-scheme BSI Assurance Mark. The multi-scheme BSI Assurance Mark consolidates all of your standards within one logo, like the example shown here.

Email brand@bsigroup.com with your certificate numbers of each standard for your multi-scheme BSI Assurance Mark.



XXXXXXXXXXXXXXXXXX
Manufactured/produced under a
BSI certified HACCP & GMP system



Your journey to BSI HACCP & GMP Certification

There are two paths you can take to achieve your certification to HACCP & GMP. Smaller sized organizations who don't require or who aren't ready to undertake a full GFSI certification audit, but want to demonstrate their efficiencies in producing safe, legal food may find path B more useful.

Path A

- 1 Undertake a complementary BSI Business Review with one of our Client Managers
- 2 Decide which GFSI food safety scheme is right for you with the help of your Client Manager
- 3 Ask your Client Manager to add the BSI HACCP & GMP certification to your audit, on a complementary basis
- 4 Read the standard, and perform any actions and/or training necessary to comply to the clauses of the standard before your audit. (Your Client Manager can assist you with booking this training, or putting you in touch with a consultant if necessary)
- 5 Undertake an audit to GFSI Certified Standard & the BSI HACCP & GMP Standard
- 6 Successful completion and certification to BSI HACCP & GMP Standard, certificate awarded
- 7 Utilize Assurance Mark pack and start promoting your achievement to clients and prospects, in line with usage guidelines

Complementary, when booked and audited at the same time as your BRC Food Safety or FSSC 22000 certification*

Path B

- 1 Undertake a complementary business review with one of our Client Managers
- 2 Ask your Client Manager for details and quotation for BSI HACCP & GMP certification
- 3 Read the BSI HACCP & GMP standard, and perform any actions and/or training necessary to comply to the clauses of the standard before your audit. (Your client manager can assist you with booking this training, or putting you in touch with a consultant if necessary)
- 4 Undertake an audit to the standard
- 5 Successful completion and certification to BSI HACCP & GMP Standard, certificate awarded
- 6 Utilise logo pack and start promoting your achievement to clients and prospects, in line with usage guidelines

Ask your Client Manager for details

Want to attend a BSI award ceremony and pick up your certificate in front of the industry?

Let your Client Manager know...



Why BSI?



We believe the world should be supplied quality food that is both safe and sustainable. We're a leading food safety certification provider with extensive auditing for a wide range of food safety and business standards across the entire food and beverage supply chain – including Global Food Safety Initiative (GFSI) recognized standards.

Our services for the food sector include certification, training, assessment and supply chain solutions. Combined, they can help assure your customers

and make your organization more resilient by enabling you to manage the risks and opportunities associated with your products, processes, people and respective supply chains.

With over 2,800 food and agri-food standards in our portfolio, we are well positioned to support the industry and the challenges faced by the supply chain including food safety, food security, sustainability, land usage, energy, water, business risk and corporate social responsibility issues.

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For more information on how we can help you with food safety management,

visit: bsigroup.com/en-ae
email: bsi.me@bsigroup.com