



● BSI HACCP & GMP Certification



Certifying to the BSI HACCP & GMP Certification Criteria will give you industry recognition for your HACCP-based food safety management system. This certification criteria was specifically written by BSI to provide a robust framework for the application of the Codex Alimentarius HACCP methodology to meet current food industry expectations.

The addition of Good Manufacturing Practices (GMP) acknowledges the HACCP prerequisite/support programmes implemented to demonstrate the effectiveness of your HACCP Food Safety Management System.

The certification criteria has three separate modules covering management systems, HACCP and GMP giving you the flexibility to select the modules that best suit your business. Whether you seek recognition for HACCP and GMP or standalone HACCP or GMP, we can provide the certification to meet your unique needs.

Benefits of BSI HACCP & GMP

If you're in the business of food manufacture and supply then you already have the basis of a food safety management system. Certification to the BSI HACCP & GMP Criteria is the next step towards a formalized food safety certification and is a stepping stone to GFSI standards with the same industry best practice intent for product validation, approved supplier programmes, foreign matter controls, allergen management and training.

This standard will allow you to demonstrate your commitment to a preventative hazard and risk-based food safety management system with the added benefits of:

- Recognition for implementation of a food safety management system based on globally recognized Codex Alimentarius preliminary steps and HACCP principles
- Demonstrating your commitment to food safety and providing confidence to your customers
- Providing a systematic methodology to effectively identify and manage food safety risks
- Promoting the review and continual improvement of your food safety management system

Criteria Modules

Management system

Consisting of six criteria the management system is the foundation of your food safety management system and requires consideration and documentation to support aspects like the commitment of your senior management to safe food production and your food safety policy to setting out roles and responsibilities and required documentation and document control.

HACCP

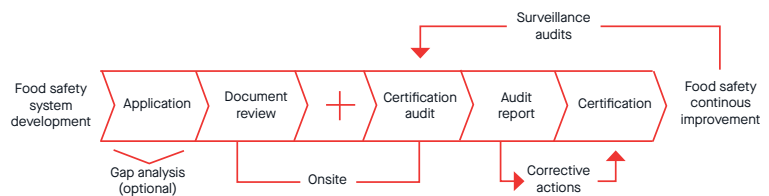
The HACCP module focuses on products and processes from the perspective of identifying hazards and critical control points as well as then how to reduce the risk associated with the hazards to help ensure your products are safe for consumers to enjoy.

GMP

This module requires consideration of operations to ensure elements like workers, equipment and the general environment don't impact the safety of your products. It also focuses on the control of foreign materials and chemicals as well as the management of allergens, waste and pests.

The journey to certification

The first step to certification to the BSI HACCP & GMP Certification Criteria is to develop your food safety management system against the preliminary steps and principles of HACCP using the certification criteria as a guide to the level of detail required in your documented system for a range of food safety related activities. Once your food safety management system has been documented and implemented, you can use our free self-assessment checklist to determine if you are audit-ready. We can also conduct a gap audit to help identify and prioritize the issues that you'll need to address prior to a certification audit.



Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers or protecting consumers, certifying to the BSI HACCP & GMP Certification Criteria can drive meaningful change in your organization. From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey.

Email us at food@bsigroup.com

Training

HACCP Refresh Training Course

This course is for those who've previously trained in HACCP and would like to refresh their knowledge. It's particularly relevant for anyone involved in food safety planning, development, implementation or revision; working directly in food production (technical or quality assurance, engineering or production); or supporting food production – management, procurement, purchasing, supply or distribution.

Guide to Writing a HACCP Plan

This course details the CODEX HACCP methodology for the five preliminary steps and seven principles required in the development of HACCP plans. Specific insight will be gained in:

- Application of HACCP methodology to meet the expectations of GFSI Food Safety Standards
- Verification activities required to maintain an effective HACCP based food safety management system
- Through references to current food product and process examples, you'll develop practical skills and confidence to participate or lead a HACCP team in your workplace

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

 [bsigroup.com/en-au](https://www.bsigroup.com/en-au)

Or talk to us about food safety management:

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