



# ● BSI Catering Food Safety Certification



BSI Catering Food Safety Certification is a unique, global scheme specifically developed by BSI to meet an industry need for appropriate food safety criteria relevant to food prepared for immediate consumption. There are many food safety standards and certifications available however the majority of these have been written for food manufacturing and it's not one size fits all in the food industry.

Based on the internationally recognised requirements of ISO TS 22002-2:2013 Prerequisite Programs on Food Safety and ISO 22000:2018, Food Safety Management Systems, with references to Codex Alimentarius HACCP, this certification covers the essentials for:

- Prerequisite programs
- HACCP food safety plans
- Process controls
- Document and record keeping

Whether you're looking for a way to guide your business toward compliance and consistent operations or for recognition of your commitment to food safety management systems, we can provide the certification to meet your unique needs. BSI Catering Food Safety Certification is a user-friendly criteria with clear and concise requirements to give your catering or foodservice business a framework to manage food safety risks. It has everything that you need to do and nothing that you don't, with foodservice rather than manufacturing language. It's ideal for cook-fresh businesses that prepare food for immediate consumption and kitchens serving food at venues (for example: sporting stadiums, concert halls) including:

- Caterers (on-site or mobile)
- Restaurants
- Hotel kitchens
- Hospital kitchens
- Care facility kitchens
- Schools and universities
- Food trucks
- Sporting and cultural venues

## Benefits of adoption

Certification to this scheme demonstrates your commitment to a preventive 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 HACCP and ISO based food safety programs
- Regulatory compliance which is fundamental to comply with local food safety legislation
- Providing a systematic methodology to effectively identify and manage food safety risks from process interactions which are especially relevant for foods that are cooked and served for immediate consumption
- Improved employee engagement through increased awareness of food risks and promotion of safety
- Showing your commitment to food safety, providing confidence to your customers

BSI Catering Food Safety Certification takes a common sense, risk-based approach, providing organizations with a clear path towards achieving certification. It has been especially designed to meet the gap in the current food safety standards between legal compliance and manufacturing based standards.

## Training

### Popular training courses for BSI Catering Food Safety Certification

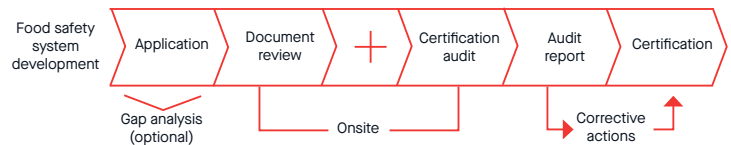
Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain food safety certification. Our food safety training courses are regularly updated to reflect current industry expectations. And, our delivery techniques will make sure that you fully understand the intent and application of the criteria of the scheme you will study as a delegate.

The one-day BSI Catering Food Safety Certification Training Course will familiarize you with the common terms associated with food handling and preparation. You'll learn how to apply food safety risk assessment methods and pre-requisite programs required to keep your foodservice and catering processes safe. We'll put your learning into context with a blend of classroom instruction, workshops and interactive sessions.

In addition to our specific catering training course, we also offer a our two-day course 'Understanding Food Safety Management Systems' that comprehensively covers ISO22000 food safety management systems and prerequisite programs to give you understanding of the core criteria.

## The journey to certification

The first step to certification to BSI Catering Food Safety Certification is to develop your food safety management system using the certification criteria and your local regulatory requirements as a guide to the level detail required in your documented system for a range of food safety related activities.



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, BSI Catering Food Safety Certification can drive meaningful change in your organization. From an initial introduction to the requirements through to training and certification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to certification or how BSI is here to help?

Email us at [food@bsigroup.com](mailto:food@bsigroup.com)

## 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](https://www.bsigroup.com)

Or talk to us about food safety management:

 [food@bsigroup.com](mailto:food@bsigroup.com)