

SANS 10330:2020 HACCP



The SANS 10330:2020 HACCP

Certification is based on the

requirements of SANS 10330 and SANS 10049. This certification is for any type of organization, which produces, manufactures, handles, or supplies food irrespective of type, size and product.

Certification to this scheme is accredited. BSI holds accreditation for this scheme with SANAS – South African National Accreditation Body. The scheme is based upon an initial certification audit (stage 1 and stage 2), two following surveillance visits and a three-year re-certification audit. This is a local scheme specific for South Africa. The SANS 10330 and SANS 10049 national standards are the requirements the sites are audited against. BSI has the expertise and knowledge to help you to get the most from SANS 10330:2020.

Benefits

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 HACCP SANS 10330 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 programs, 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
- 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

The HACCP system consists of the following seven principles:

- **Principle 1:** Conduct a hazard analysis;
- **Principle 2:** Determine the Critical Control Points (CCPs);
- **Principle 3:** Establish critical limit or limits;
- **Principle 4:** Establish a system to monitor control of the CCP;
- **Principle 5:** Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control;
- **Principle 6:** Establish procedures for verification to confirm that the HACCP system is working effectively; and
- **Principle 7:** Establish documentation concerning all procedures and records appropriate to these principles and their application.

Annex A of SANS 10330:2020 indicates cross references between the CODEX HACCP principles and the SANS 10330:2020 standard.



How to get certified to SANS 10330:2020

We make the HACCP certification process clear. After we have received your application we appoint a Client Manager who will guide you and your business through the process. Steps to obtaining accredited HACCP Certification:

- **Read SANS 10330 and SANS 10049 national standards**

To implement HACCP, you will need to purchase a copy of these standards so that you can understand the requirements.

- **Implement SANS 10330 and SANS 10049 standards requirements**

You can then implement the standards

within your organization. If you need assistance, you can attend our SANS 10330:2020 HACCP Implementation training course, which will help you implement SANS 10330's requirements within your organization.

- **Gap analysis**

This is an optional pre-assessment service where we take a closer look at your existing food safety management system and compare it with the requirements of SANS 10330. This helps identify areas that need more work before we carry out a formal assessment, saving you time and money.

- **Certification**

This happens in two stages. A stage 1 and stage 2 assessment

When you have closed out the non-conformities received during your stage 2 assessment, then you will be awarded your SANS 10330 HACCP certificate, which is valid for three years. Your client manager will stay in touch during this time.

Journey to certification



Training

Our BSI tutors provide you with the knowledge and skills you need to effectively develop, implement and maintain the SANS 10330:2020 HACCP. Our food safety training courses are regularly revised and updated to reflect current industry expectations and our delivery techniques will make sure that you fully understand the intent and application of SANS 10330:2020 HACCP.

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 and information security.



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