



INTERNATIONAL CERTIFICATION SERVICES

FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

Why do I need FSMS (ISO 22000:2005) ?

Food Safety Management System certification gives 100% confidence at all times that an organization has the very best system in place to ensure that nothing could leave factory that could be harmful to the consumer

The fundamentals of best practices in the food industry starts with a good Hazard Analysis Critical Control Point (HACCP) plan.



Who Need it ?

It is useful for all types of organization within food supply chain. These range from feed producers, food manufacturers, transport storage operators and subcontractors for retail & food service outlets- together with related organizations such as producers of equipment, packing material, cleaning agents, additives and ingredients.

Food Safety Management Systems an overview ?

ISO 22000 series Global standards for safe food supply chains launched on 1st September 2005, developed by ISO technical committee ISO/TS 34 (Food Products), along with representatives of specialized international organizations and in close cooperation with the Codex Alimentarius Commission, the body jointly established by the United Nation's Food & Agriculture Organization (FAO) and World Health Organization (WHO) signalled the arrival of a truly global option for ensuring safe food supply chains.

ISO 22000:2005 is the first in a family of standard & that will include the following documents:

- ☞ ISO /TS 22004 – Provides Guidance on the application of ISO 22000:2005
- ☞ ISO/TS 22003 – Requirement for Bodies providing audit & certification
- ☞ ISO 22005 - Traceability in the feed and food chain

Relationship to with ISO 9001(Quality Management System)

Both the process approach & continual improvement were derived from the ISO 9001 (Quality Management System) Relationship to HACCP (Hazard Analysis & Critical Control Point)

Major benefit of ISO 22000 is that it provides a framework for organization worldwide to implement HACCP system for food hygiene in a harmonized way, which doesn't vary with the country or food product concerned.

How to go about ISO/TS 22000:2005 Certification for Food Safety Management System ?

Six Key Steps to go about ISO 22000:2005 Certification :

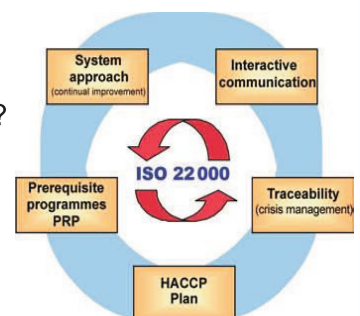
1. Determine the scope of your Food Safety Management System

Answering these questions will help you determine the scope of your FSMS:

- ☞ Which products, processes or services are included in the scope of your FSMS?
- ☞ Which production facilities and locations?
- ☞ Which Statutory and Regulatory requirements apply?

2. Commit to a food safety policy and objectives

Top management should be committed to the development & continual improvement of the effectiveness of the system through food safety policy , which is fully supported by the business objectives of the company and indeed is the main strategy for sustainable growth.



3. Plan your project

Once you have your list of requirements that you need to address, you can start planning your realization of safe food. Using teams to implement the FSMS is a very efficient and effective approach.

4. Design and document your system

With the team approach to implementation, there is a team assigned for each of the processes that must be documented. A team assigned to work on the document control system and procedures will work together to make any changes to the current system to bring it into compliance. Then they will document the procedures as well as any necessary work instructions or forms.

5. Train employees and an internal audit team

In order to complete the implementation of the system, employees must be trained, both any new processes that have been implemented and on the requirements of the standard. You will also need to train an internal audit team. Train enough auditors so you will be able to maintain your audit schedule.

6. Continual Improvement

For continual improvement review, validate & verify the system on regular basis. Analyse the individual results obtained. Evaluate combined results and do formulation of recommendations for further improvements.

Benefits of Food Safety Management System

Certifying your Food Safety Management System against the requirements of ISO 22000:2005 will bring the following benefits to your organization :



Commercial Credibility, Trust and Confidence

Greater confidence for safety of food and related products served and delivered.

It is acceptable to all organizations in the global food supply chain to expand market access. Customer satisfaction - through delivery of products that consistently meet customer requirements including quality, safety and legality. Improved stakeholder relationships - including customers and suppliers proven business credentials - through independent verification against recognized standards thereby to win more business - particularly where procurement specifications require certification as a condition to supply customers receive confidence through the demonstrated implementation and ongoing maintenance of the system. It takes less time to earn your prospective customer's trust and confidence.

Cost Savings

ISO 22000:2005 creates a platform for the implementation of a Food Safety Management System at a minimum cost, helping industry players to implement proper control measures required to ensure an acceptable level of food safety. Reduced operating costs & marketing cost - through continual improvement of processes and resulting operational efficiencies.

Legal Compliance

ISO Certification is the perfect tool to offer guarantee that organization is complying Legal requirements

Commitment

Food safety assurance in food chain. Enables communication about hazards with partners in the supply chain

Operating Level Risk Management

Operational risk management by integrating pre-requisite programs (PRP's & OPRP's), HACCP with the Plan-Do-Check-Act philosophies of ISO 9001 to increase the effectiveness of the Food Safety Management System. Improved risk management - through greater consistency and traceability of product

Employees

When employees understand the meaning of system, implementation is smoother and cost lower. The standard includes a strong focus on communication and with effective communication, the major food safety challenges are understood on the production floor

It brings in employees from all parts of the organization to participate in the development and implementation, assuring the effectiveness of the final system as well as employee ownership of the system.

Continual Improvement

ISO certification gives continual improvement in the results of activities to customers, suppliers & other interested organizations. It would help organization "raise the bar" to a higher level.

Are you looking for FSMS Certification ?

Call for further information at :

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