

NEW STANDARD ON FOOD SAFETY

International certification services (Asia) Pvt. Ltd is please to bring a standard on **Food Safety** Management System.

INTRODUCTION:

The Specification Requirement for risk base codex plus Food Safety Management System is governed and under the authority of Technical Advisory Committee of International Certification Services (Asia) Pvt. Ltd. The specification is used by ICS (Asia) Pvt. Ltd. to assess the continuous compliance of risk based Food Safety Management System using HACCP : Hazard Analysis Critical Control point as a tool.

This document is available to ICS (Asia) Pvt. Ltd. Clients specifically for Food Processors, Retailer and Food chain organization. Certification and repetitive Surveillance Audit are to be conducted by ICS (Asia) Pvt. Ltd., which is an independent institution, which has been accredited by RvA (Netherlands) to operate a certification System under this normative Document.

It is not the intention of this document to guarantee Food Processor's continuous Food Safety Performance. The value added to Food processor lies in the efforts made by the organization certified to risk based Codex plus FSMS and the organization commitment to improve its Food Safety Performance.

Standard Applicable to:

Codex Plus Food Safety Management System can be applied throughout the Food Chain from the Primary producer to final / end consumer and its implementation shall be guided by the scientific evidence of risks to human health. The application of the codex plus FSMS can help inspection / Survey by regulatory authority, certification agency and promote international trade by enhancing confidence in Food Safety.

Effective application of Food Safety Management. System shall require total commitment and involvement of management system and work force.

Scope :

This normative document sets the requirements against which the food processor applying for certification shall be assessed and the application of the standard depends on assessed identity, the organization size of the product / process and the risk identified and monitored . Food processors shall apply the principles of HACCP including Food Hygiene, relevant codes of practice and the food safety regulations.

The requirements are intended for the use by suppliers and / or service companies to Food Processes like suppliers of Packaging material, Food equipment, industrial cleaning services etc.

THE ABOVE STANDARD AVAILABLE FOR SALE.

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