

Understanding

ISO 22000: 2005

FOOD SAFETY MANAGEMENT SYSTEM



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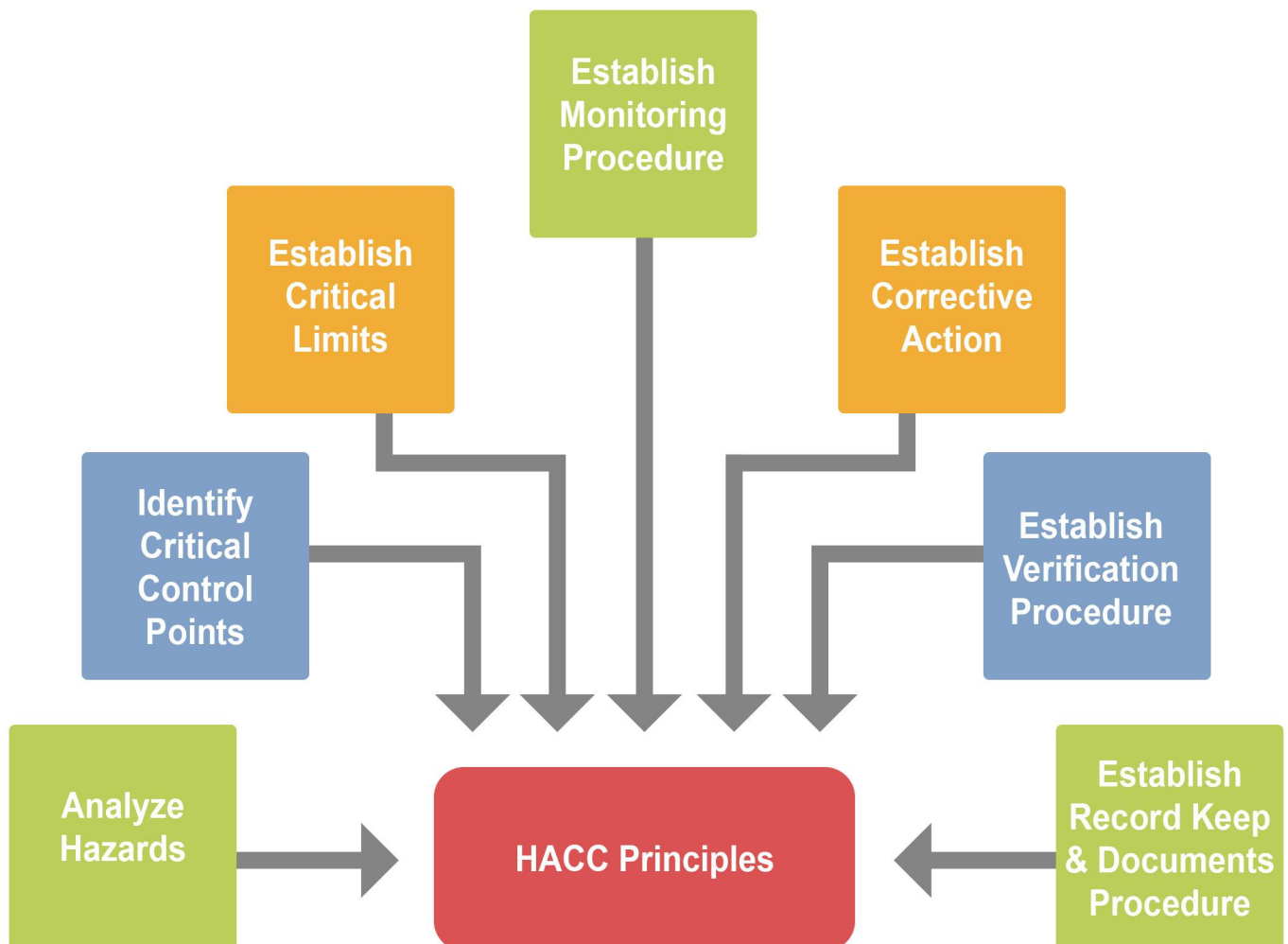
Introduction

The ISO 22000 family of International Standards addresses food safety management. The consequences of unsafe food can be serious and ISO's food safety management standards help organizations identify and control food safety hazards. Many of today's food products repeatedly cross national boundaries, and International Standards are needed to ensure the safety of the global food supply chain. ISO 22000 incorporates HACCP (Hazard Analysis Critical Control Point) into its standard.

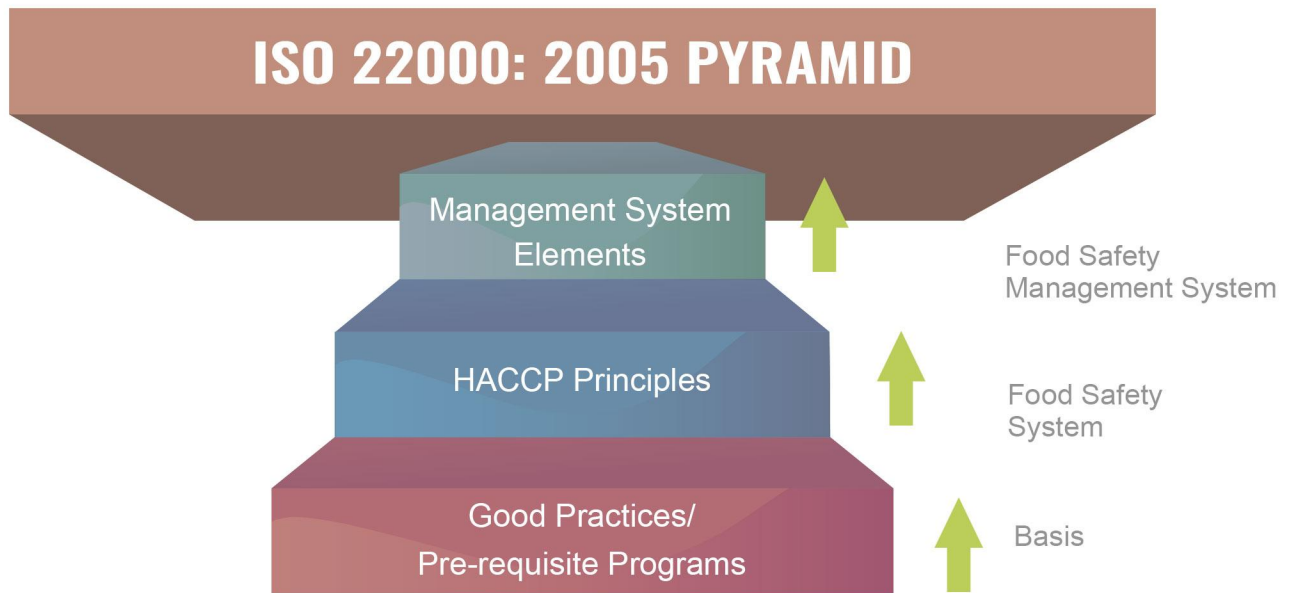
HACCP is defined by the US Food and Drug Administration as a "management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product." A HACCP plan clearly defines how the business should correctly handle food, monitor procedures and keep records to safeguard the consumer.

HACCP Principles

There are seven principles that construct a HACCP plan.



ISO 22000: 2005 Food & Safety Management System



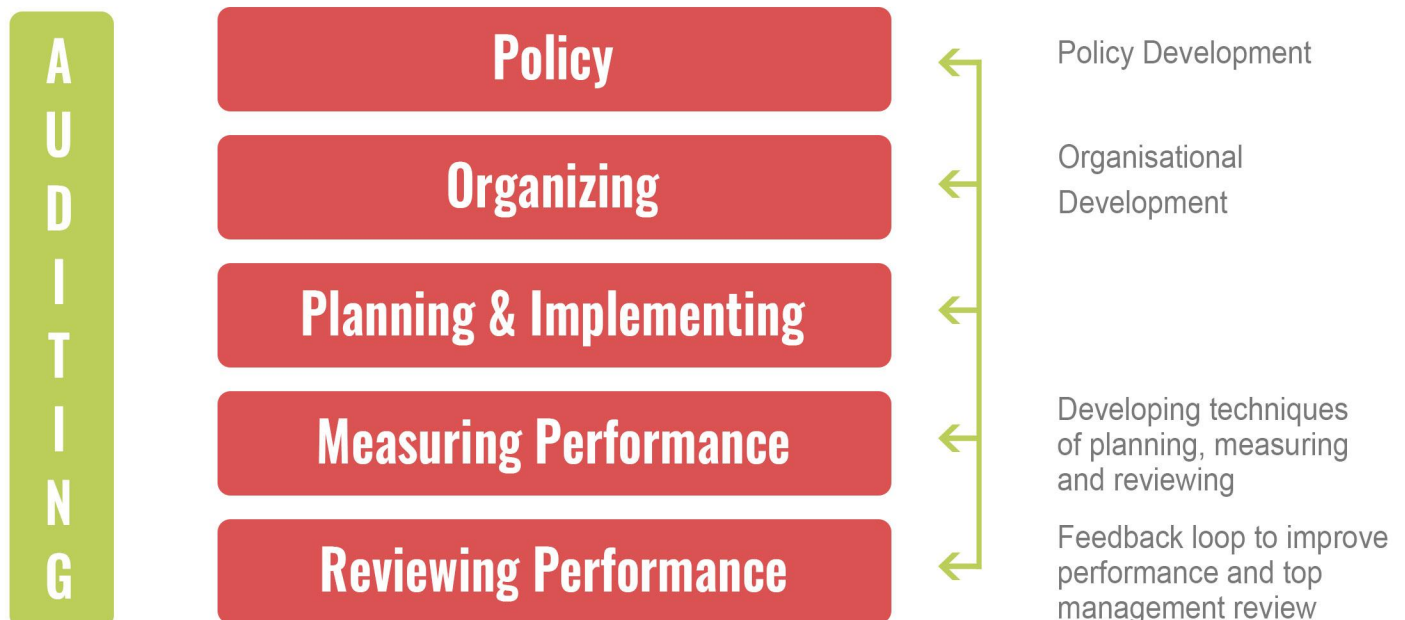
ISO 22000:2005 structure



ISO 22000:2005 Requirements:

1. Plan, implement, operate, maintain and update an FSMS, aimed at providing products that according to their intended use, are safe for the consumer.
2. Demonstrate compliance with applicable statutory and regulatory food safety requirements.
3. Evaluate and assess customer requirements relate to food safety, and demonstrate conformity with those requirements, in order to enhance customer satisfaction.
4. Effectively communicate food safety issues to their suppliers, customers and relevant stakeholders in the food chain;
5. Ensure that the organization conforms to its food safety policy.
6. Demonstrate such conformity to relevant stakeholders.
7. Seek certification or registration of the FSMS by an external organization, or make a self-assessment or self-declaration of conformity to this International Standard.

Key Elements of ISO 22000 Food Safety Management Systems



Benefits of implementing ISO 22000:2005 FSMS

Today an effective food safety management is one that inherently relies on recognizing the positive value embedding good practices throughout the organization that result in very high quality of safety norms for its products.

The adoption of an effective food safety management process has a number of benefits:

- Increase in international acceptance of food products.
- Lesser incidents of foodborne illnesses.
- Increase in consumer satisfaction.
- Assurance of food product safety.
- Increase in health protection for the consumer.
- Demonstration of conformance to international standards, regulatory requirements and legal guidelines.
- Improves competitiveness in national and international markets.

We partner with your organization to achieve ISO 22000:2005 FSMS Certification:

We at "Lakshy Management Consultant Pvt. Ltd" are a team of highly skilled and qualified consultants and trainers having vast industrial experience. We partner with organizations across the world to implement and achieve ISO 22000: 2005 FSMS certification. Our consulting approach is highly professional, time bound and effective, resulting in ease of implementation, and adds value to the business processes of the client organization. We provide ISO 22000: 2005 FSMS training, consulting implementation and certification services in more than 40 countries including India, USA, UK, Saudi Arabia, UAE, Europe & African nations.

Our dedicated approach to your success and a host of comprehensive services are all aimed towards helping your organization achieve ISO 22000: 2005 FSMS certification.

We enable organizations to align themselves for certification by:

- Systematically examining their operations and processes.
- Conducting a gap analysis and reviewing existing information and systems.
- Identifying applicable laws and regulations.
- Establishing environmental policy and objectives.
- Identify activities and respective environmental aspects and impacts.
- Identifying documentation requirements & developing effective documentation system.
- Training employees at all the levels on ISO 22000: 2005 FSMS.
- Assisting in the implementation of ISO 22000:2005 FSMS in the organization effectively.
- Provide assistance to successfully conduct an Internal audit.
- Helping the organization seek certification for ISO 22000:2005 FSMS

**In addition to consulting (online & onsite),
we provide the following trainings:**

- ISO 22000: 2005 FSMS Awareness Training
- ISO 22000: 2005 FSMS Implementation Training
- ISO 22000: 2005 FSMS Documentation Training
- ISO 22000: 2005 FSMS Internal auditor training

**Contact us at info@lakshy.com to get your organization
ISO 22000:2005 FSMS certified.**

