LAKSHY MANAGEMENT CONSULTANT PVT LTD

aiming excellence

ISO 22000:2005

Food Safety Management System / HACCP White Paper

WHAT IS ISO22000:2005 FSMS / HACCP STANDARD?

ISO 22000: 2005 is the international standard on Food Safety Management Systems published by the International Organization for Standardization (ISO) in September 2005.

The ISO 22000:2005 FSMS is designed to enable organizations to control food safety hazards along the food chain in order to ensure that food is safe at the time of consumption. The standard provides international harmonization in the field of food safety standards, offering a tool to implement HACCP (Hazard Analysis and Critical Control Point) throughout the food supply chain. The goal of ISO 22000 is to control, and reduce to an acceptable level, any safety hazards identified for the end products delivered to the next step of the food chain.

The ISO 22000 family of series is the emerging standard set for managing food safety. It consists of most notably the ISO 22000:2005 standard; this is the "Food Safety Management System Specification" covering the requirements for implementing ISO 22000 in any organization. Other standards included in the series are ISO 22004:2005, which provides guidelines for the implementation of ISO 22000:2005.

This standard is applicable to all organizations, regardless of size, involved in any aspect of the food chain. This includes organizations directly or indirectly involved in one or more steps of the food chain, such as:

- Primary producers (Agriculture, Aquaculture, Horticulture, Dairy etc.)
- Food processors and manufactures
- Retailers, storage facilities and transporters.
- Hospitality sector – Hotels, Restaurants, Catering institutes
- Service providers to food establishments - pest control, cleaning etc.
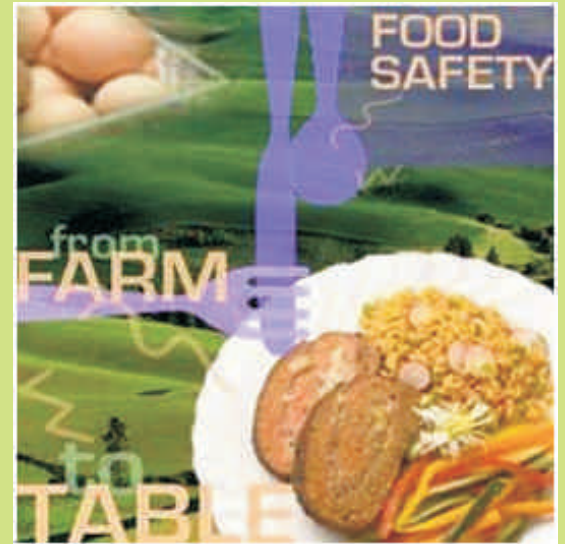
Expert ISO 22000 / HACCP Food Safety Management System consulting, Training and Certification facilitation services

BENEFITS OF ISO 22000 / HACCP

- Reduction in food safety incidents and cost
- Compliance with legal and Codex HACCP principle
- Lower risk of liability
- Reduced risk of insurance payments
- Fewer errors and customer complaints
- Continual improvement in products & processes
- Resource optimization – internally and along the food chain
- Sustainable food safety performance
- Improves consumer / supplier /regulator confidence and relationships
- Platform for process and management control and improvement
- Competitive advantage in the marketplace.
- Promotes international trade
- Improved overall performance

ISO 22000:2005 MODEL
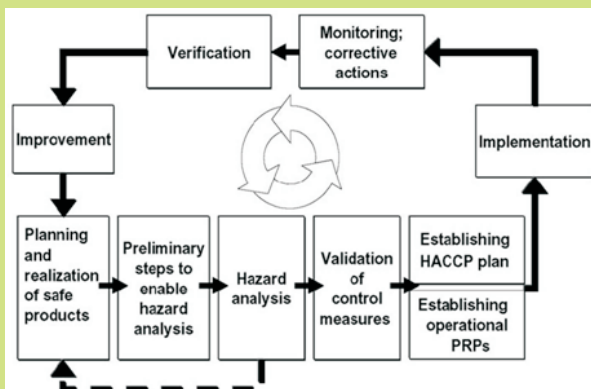
IN ORDER TO COMPLY WITH ISO 22000 AN ORGANISATION NEEDS TO:

- Plan, implement, operate, maintain and update its food safety management system.
- Demonstrate compliance with applicable statutory and regulatory food safety requirements.
- Evaluate, assess and conform customer requirements related to food safety.
- Effectively communicate food safety issues to its suppliers, customers and relevant interested parties in the food chain.
- Conforms to its stated food safety policy.
- Demonstrate such conformity to relevant interested parties.

KEY ELEMENTS FOR IMPLEMENTING ISO 22000 FSMS

- HACCP principles
- Prerequisite programmes
- Communication
- System Management

HIGHLIGHTS OF ISO 22000: 2005 FSMS

- The ISO 22000 standard defines the requirements of a food safety management system covering all organizations in the food chain from "farm to fork". The ISO 22000 standard requires organization to establish food safety policy and objectives, establish Prerequisites programmes (PRP), perform hazard analysis, establish operational PRPs and HACCP, tracking performance through monitoring and measurement, implement corrective action and conducting management review. The standard especially highlights on:
- Establishment of prerequisite programs (PRPs), which define the basic conditions and activities needed to maintain a hygienic environment, both within the organization and throughout the food chain.
- Identification and control of food safety hazards, and the determination of an acceptable level of risk.
- Establishment of a HACCP plan, including the identification and monitoring of critical control points: process steps at which controls can be applied to prevent or eliminate a food safety hazard, or reduce it to an acceptable level.
- Establishment of a food safety team responsible for tasks such as hazard analysis, selection of control measures, establishment of PRPs, and planning of internal audits.
- Information and characteristics needed for both raw materials and end products to ensure that a proper hazard analysis can be conducted.
- Establishment of a communications plan with external parties – such as suppliers, customers, and regulatory authorities – to ensure that food safety information is available to all.
- ISO 22000 is therefore designed to allow all types of organizations within the food chain to implement a Food Safety Management System, helping them to better accomplish legal and food safety requirements, build process-based food safety management systems, and focus on continuous improvement.

WHAT DOES LAKSHY MANAGEMENT CONSULTANT PVT. LTD. OFFERS FOR ISO 22000:2005 FSMS / HACCP CERTIFICATION ?

Lakshy Management Consultant Pvt. Ltd. is one of the largest consulting companies with clients in more than 30 countries with   highly skilled and qualified consultants and trainers having vast industrial experience. We partner organizations across the world to implement and achieve ISO 22000:2005 FSMS and HACCP 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 India, USA, UK, Saudi Arabia, UAE, Europe and African countries.

Lakshy offers comprehensive services that will help you to achieve ISO 22000:2005 FSMS certification.

We provide assistance to :-

- Thoroughly review organization's existing programs and systems in the food chain (gap analysis)
- Identify food hazards (hazard analysis) and applicable laws and regulations
- Establish food safety policy and objectives
- Develop prerequisite and HACCP programme
- Identify documentation requirements
- Train personnel
- Implement new programs such as internal audit and management review
- Help you seek certification for ISO 22000:2005 FSMS

In addition to consulting (online & onsite), we provide following training:-

- ISO 22000: 2005 FSMS overview training
- ISO 22000: 2005 FSMS for the SME
- Developing FSMS documentation
- FSMS internal auditor training
- ISO 22000 Lead Auditor Training

Contact us at info@lakshy.com to get your organization get ISO 22000:2005 FSMS / HACCP certified.
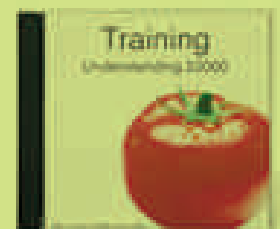
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FOOD SAFETY MANAGEMENT SYSTEM
HACCP WHITE PAPER

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