FOOD SAFETY MANAGEMENT SYSTEM

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Companies are now aware of their food safety responsibilities with the ability to demonstrate appropriate health and hygiene outcomes being a modern challenge for management. By ensuring the safety of your food supply chain, consumer confidence is being guaranteed. Through setting up a structured framework of a Food Safety Management system, it can enhance food safety processes, minimize your liability, improve business efficiency and achieve cost savings whilst positively enhancing your company image.

DAS Certification provide the following food safety solutions which include audit certification against ISO 22000 Food Safety Management Systems and HACCP Hazard Analysis and Critical Control Points.

WHAT IS THE ISO 22000 STANDARD

ISO 22000 specifies the requirements for a food safety management system that an organization must fulfil to demonstrate its ability to consistently produce food products which are safe for their end consumers. ISO 22000 integrates the principles of the Hazard Analysis and Critical Control Point (HACCP) system by means of auditable requirements that it combines the HACCP plan with prerequisite programmes. ISO 22000 requires that all hazards that may be reasonably expected to occur in the food chain, including hazards that may be associated with the type of process and facilities used, are identified and assessed. Therefore it provides the means to determine the strategy to be used to ensure hazard control by combining the prerequisite programmes and the HACCP plan.

PRINCIPLES OF ISO 22000 STANDARD

The ISO 22000 International Standard specifies the requirements for operating an effective Food Safety Management System that combines generally recognized key elements to ensure food safety along the food chain as follows:-

Provides interactive communication: Clear communication along the food chain (with customers and suppliers) is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step.

Systems management: The most effective food safety systems are designed, operated and updated within the framework of a structured management system and incorporated into the overall management activities of the organization. This provides maximum benefit for the organization and interested parties.

Prerequisite programs: Production of safe products requires a detailed HACCP plan and the integration of two categories of prerequisite programmes under infrastructure and maintenance programmes to address basic hygiene requirements and practices; and operational prerequisite programmes to control identified food safety hazards.
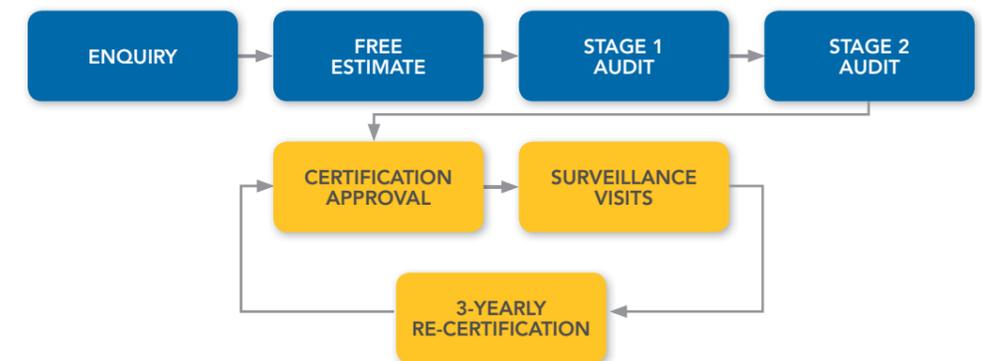
HACCP principles: ISO 22000 complies with the Codex Alimentarius HACCP (Hazard Analysis and Critical Control Points) principles and application steps, developed by Codex Alimentarius, with prerequisite programmes. It uses the hazard analysis to determine the strategy for hazard control. HACCP is also designed for use in all areas of the food industry (from primary production of growing, harvesting, processing, manufacturing, distributing, and merchandising to final food consumption)

as it includes adopting steps to prevent problems before they occur and correct variations upon detection. Both HACCP and ISO 22000 system are able to be aligned with ISO 9001 (Quality Management System) to ease integrated implementation.

BENEFITS OF FOOD SAFETY MANAGEMENT SYSTEM STANDARD

- Increase awareness of food safety hazards
- Proper documentation and record keeping and enhance internal and external communication
- Demonstrate organization's commitment to food safety thus boosting confidence in stakeholders

YOUR ROUTE TO CERTIFICATION

ENQUIRY → FREE ESTIMATE → STAGE 1 AUDIT → STAGE 2 AUDIT → CERTIFICATION APPROVAL → SURVEILLANCE VISITS → 3-YEARLY RE-CERTIFICATION

SERVICE TAILORED TO YOUR BUSINESS

At DAS, we provide a certification service to satisfy your business by:
- Programming audit dates to suit your business requirements;
- Matching auditor skills to your company, products, processes and services;
- Utilising our own independently certified Food Safety Auditors and Technical Specialists;
- Applying an open-book approach to auditing; and
- Identifying the areas within the Food Safety system that add most value to your organisation.

WHY DAS?

At DAS, we believe in certification service with a partnership approach. Building and sustaining a positive and supportive relationship with our clients is at the heart of our working principle.

With a team of highly competent system auditors , we provide the confidence that organizations are implementing a framework for taking a systematic approach to manage their business processes meeting customer and regulatory requirements.

"...it can help minimise your liability, improve business efficiency and achieve cost savings..."