

Bureau of Assessment Services

Managing Assurance with Confidence



ISO 22000 – Food Safety Management Systems

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ISO 22000 is an international standard that defines the requirements of a food safety management system covering all organizations in the food chain from “farm to fork”.

The standard combines generally recognized key elements to ensure food safety along the food chain, including:

- Interactive communication
- System management
- Control of food safety hazards through pre-requisite programmes and HACCP plans
- Continual improvement and updating of the food safety management system

ISO 22000 is a truly international standard suitable for any business in the entire food chain, including inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

ISO 22000 is also for companies seeking to integrate their quality management system, for example ISO 9001, and their food safety management system.

Benefits of ISO 22000

Certifying your food management system against the requirements of ISO 22000 will bring the following benefits to your organization:

- Applicable to all organizations in the global food supply chain
- A truly global international standard
- Provides potential for harmonization of national standards
- Covers the majority of the requirements of the current retailer food safety standards
- Complies with the Codex HACCP principles
- Provides communication of HACCP concepts internationally An auditable standard with clear requirement which provides a framework for third-party certification Suitable for regulators
- The structure aligns with the management system clauses of ISO 9001 and ISO 14001
- Enables communication about hazards with partners in the supply chain





WHY CHOOSE BUREAU OF ASSESSMENT SERVICES?

Recognition:

Bureau of Assessment Services is accredited by AIAC for ISO 22000 certification.

Business understanding:

Our success is based upon a close working partnership, focused on driving your business forward. We have specially trained auditors in the country to deliver a certification service meaningful to your business.

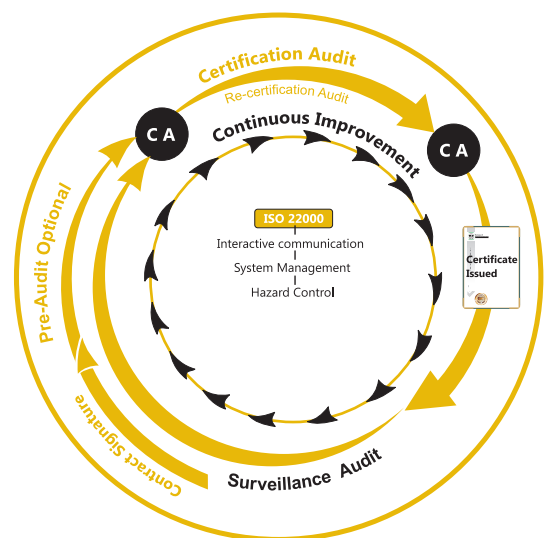
Combined services:

Bureau of Assessment Services offers the possibility of combined certifications to the largest range of recognized standards, bringing consistency, optimization and efficiency.

Key steps in our approach are:

- Contract signature
- Pre-audit (optional): gap analysis and diagnosis of your systems current position against requirements of the standard;
- Initial Audit: to verify the establishment and implementation of the basic structure of your FSMS (applying legislation and regulations);
- Certification audit (certificate issued after successful certification audit);
- Surveillance audits to follow the continual improvement;
- Re-certification after 3 years through full audit or continual assessment.

Following each step, a factual and comprehensive report is promptly delivered allowing your company to continually improve its FSMS performance.



* CA: Corrective Action (if applicable)

For more details about the services of Food Safety Management System,
Please send email to certification@bascertification.com



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www.bascertification.com