



ISO 22000 Certification

Proving your commitment to food safety



BUSINESS CHALLENGE

Many standards have been developed regarding food safety: specific company standards, legal regulations, as well as standards developed by retailers. Their proliferation made their application difficult. At the same time, food safety principles have spread across the world. The safety of foodstuffs has become a major issue for all players in the food chain. A single standard with worldwide reach, and including the food safety principles, thus became necessary.

SOLUTION

What is ISO 22000?

The ISO 22000 standard is the first international standard for implementation of a certified food safety management system. It covers Interactive communication, System Management and Hazard control.

What are the key benefits?

- Greater impact on customers
- Increased transparency
- Streamlined production
- Minimization of significant food risks
- Effective control of internal processes and minimizing risk of failure
- Increased staff motivation by focusing on a job well done
- Signal sent about a proactive approach to food safety
- Focus kept on your essential challenges

WHY CHOOSE BUREAU VERITAS CERTIFICATION?

Expertise: Bureau Veritas Certification is the worldwide leader with over 80,000 certified companies in 100 countries.

Recognition: Bureau Veritas Certification was part of the technical committee which developed the ISO 22000 standard from the very beginning. It was the first international certification body worldwide to obtain ISO 22000 accreditation from DANAK. We are now accredited worldwide by the international accreditation body UKAS.



Network: Globally we are present in 140 countries. In India we have Area Offices in 10 locations and sub-offices in 19 other locations, making us one of the best networked Certification Bodies in India. Our global presence means that our clients can receive the double advantage of international expertise combined with a genuine depth of local knowledge (language, culture, laws, customs, etc.) ensuring a high quality audit.

Business understanding: Our auditors are dedicated to specific sectors which allows them to better assess your processes, and deliver a certification service meaningful to your business.

Combined services: Bureau Veritas Certification offers the possibility of combined certifications to the largest range of recognized standards, bringing consistency.

RELATED SERVICES

- Integrating standards ISO 9001, ISO 14001, OHSAS 18001, SA 8000 and ISO 22000 are built to be compatible. Bureau Veritas Certification offers the possibility of integrated certification services (Quality, Health & Safety, Environment and Food Safety). This delivers greater audit efficiency, consistency and optimization.
- Combining food safety principles The ISO 22000 Standard can dynamically combine the HACCP principles and application steps with other prerequisite programs (PRP) to ensure hazard control using a combination of control measures.
- Other services Bureau Veritas has also earned a strong reputation in the fields of Quality, Health & Safety Environment and Information Security. Whatever your needs, we can offer a complete solution.



HOME

OUR APPROACH

Key steps in our approach are:

- Contract signature;
- Pre-audit (optional); gap analysis and diagnosis of your current position against the standard;
- Initial audit to verify the implementation of the basic structure of the Management System (applying legislation and regulations);
- Certification audit (certificate issued);
- 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 food safety management performance.



FAQ

What does ISO 22000 cover?

- Interactive communication. The Standard requires the organization to proactively communicate with key stakeholders in order to understand their needs and demands, and inform them of any variances.
- System Management. The Standard builds on ISO 9001:2000 to enhance the implementation of effective food safety systems. These are designed, operated and updated within the framework of a structured management system and are incorporated into the overall management activities of the organization.
- Hazard control. An effective system that can control food safety hazards to acceptable levels in end products (or delivered to the next step in the food chain).

Already certified ISO 9001, should I replace it with ISO 22000?

- No. ISO 22000 should be seen as a necessary complement to ISO 9001, not just as a stand-alone standard:
- ISO 22000 specifically deals with food safety and addresses stringent requirements in food production. It can be considered as a license to operate by retailers and authorities.

- ISO9001 deals with organizational quality and covers areas not thoroughly covered by ISO 22000 (like Sales & Marketing, Human Resources, Development, Purchasing and Finance).

- When combined, the resulting system could deliver excellence in food manufacture & supply management system.

Already certified on other standards, what should I focus on?

- If certified against Ds3027, Danish CRITERIA or for HACCP or similar standards, you will need to focus on in-house and external communication, GMPlike management measures, and acceptable levels for critical parameters.

CASE STUDIES

INDIAN HOTEL COMPANY LTD (TAJ HOTELS) Taj hotels have always been in the forefront of providing the best dining experience to travelers and its guests. Hundreds of restaurants in various Taj properties are world renowned for its cuisine. Taj hotels also wanted to establish food safety systems so that equal focus is provided to food quality and food safety.

Many of the Taj properties have been certified for HACCP standard. There was rich awareness amongst Taj team on the importance and applicability of ISO 22000. In 2007, Taj Hotels started working with Bureau Veritas to get various properties of Taj Hotels certified for ISO 22000.

PEPSI FOODS LTD, PUNJAB.

Pepsi Foods, which manufactures the concentration for the production of Pepsi Cola in India is one of the first companies in India to be certified to ISO22000. Because of their proven competence, Pepsi Foods chose Bureau Veritas Certification to assess their Food Safety Management System and identify areas of improvement.



BUREAU VERITAS

Move Forward with Confidence

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