

Welcome to presentation
by



NETPECKERS CONSULTING (P) LTD.

An ISO 9001:2000 compliant organization



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ISO 9001:2000, ISO 14001:1996,

OHSAS 18001:1999,
On

**Direct & Indirect Advantages of implementing
ISO 22000:2005 in your organization**

**FOOD SAFETY
MANAGEMENT SYSTEMS
(FSMS)
ISO 22000:2005**

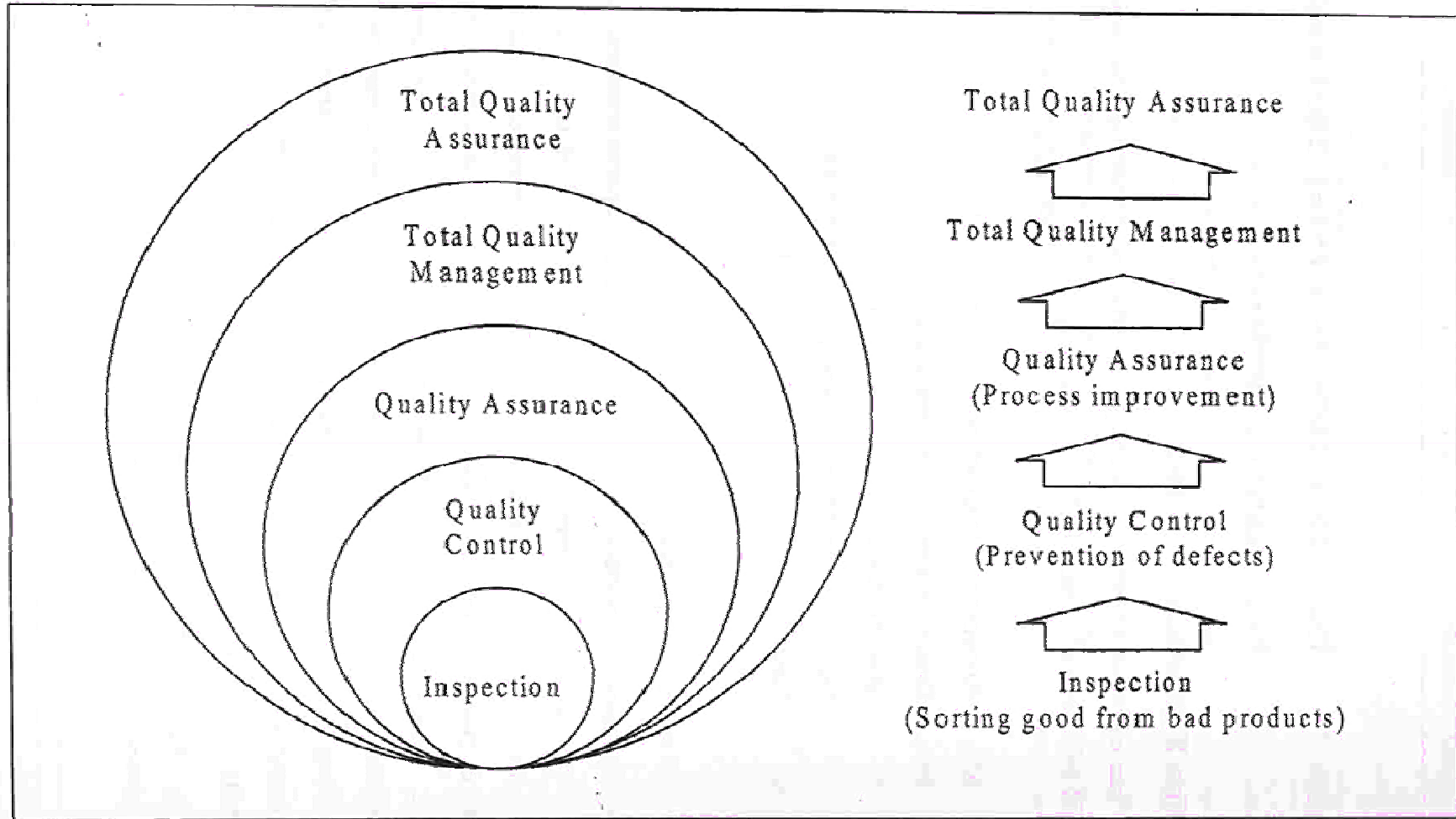
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TOPICS OF PRESENTATION

- The Evolution Of Food Safety.
- What Do You Mean By ISO 22000 Food Safety Management System ?
- Who can apply?
- Different parts of the standard.
- Objectives of ISO 22000
- Benefits of ISO 22000 Certification/Registration
- Food Safety Legislation & Standards
- Prerequisite Programs & HACCP
- ISO 22000:2005 Requirements
- Food Safety Policy
- FSMS Planning
- Communication
- Management Review
- Resource Management
- Hazard Analysis, Establishing PRPs
- HACCP Plan
- Other steps for Interpretation of ISO 22000
- Actions for Continual Improvement.





EVOLUTION OF FOOD SAFETY



What Do You Mean By ISO 22000 Food Safety Management System Standard?

- The new standard ISO 22000 for food safety management systems is intended to provide security by ensuring that there are no weak links in the food supply chain. By ensuring integrity of food supply chain, it helps to minimize the failures in food supply which can be dangerous and cost plenty.



Who can apply?

- ISO 22000:2005 applies to all organizations, regardless of their size, that impact the food chain. This includes ingredient suppliers, equipment manufacturers, package suppliers, service providers, farmers, food processors, and catering and retailing organizations.



PARTS OF THE STANDARD

The standard has three parts

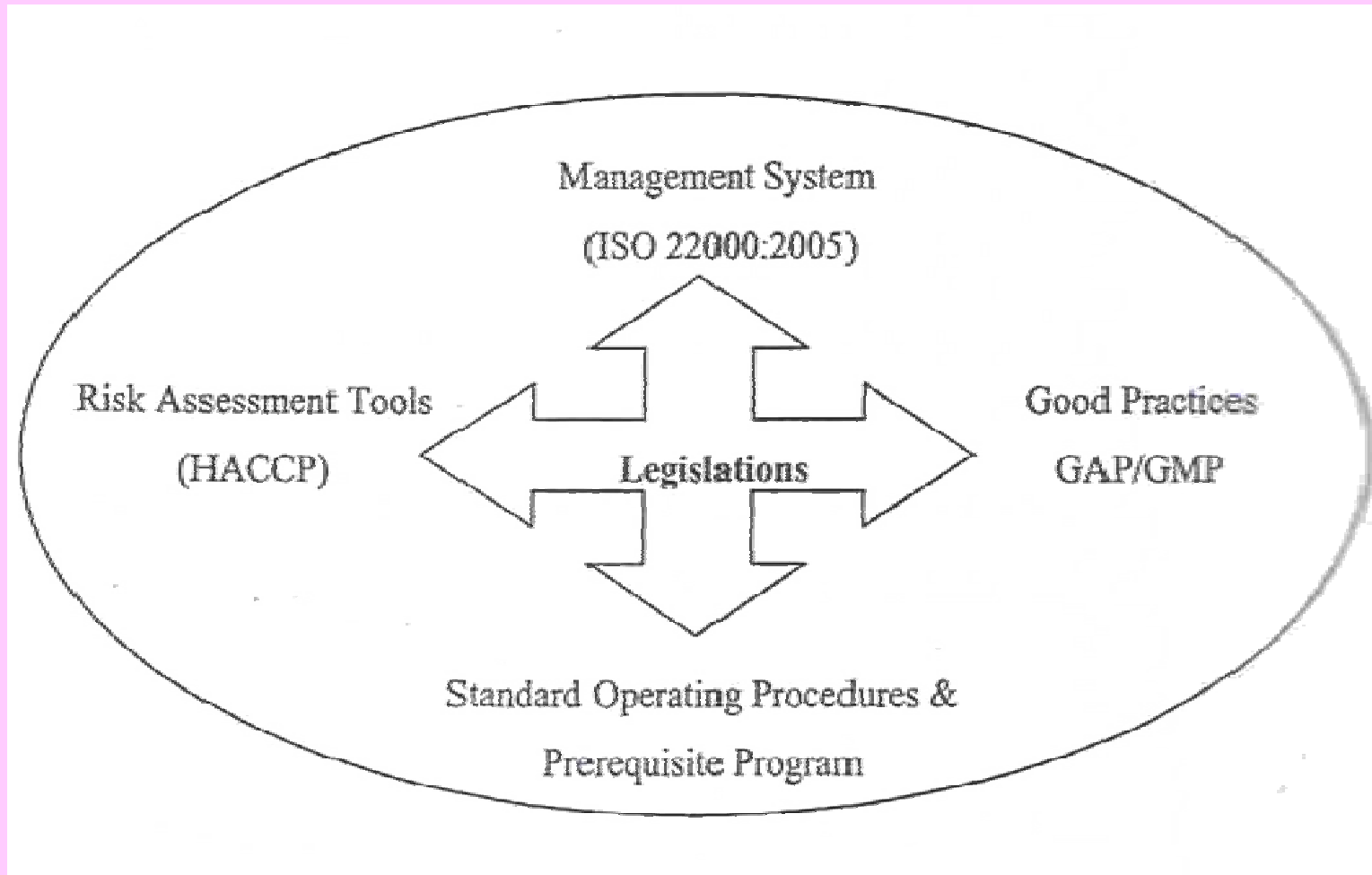
- Good manufacturing practices (GMP) or pre-requisite programs requirements
- HACCP principles
- Management system requirements



Objectives of ISO 22000

- The standard has the following objectives:
 - Compliance with the Codex HACCP principles
 - Provide an auditable standard
 - Aligned to ISO 9001 and ISO 14001
 - Provide the communication of HACCP concepts internationally.





REQUIREMENT FOR AUDIT OF SAFETY LEGALITY AND QUALITY



BENEFITS OF ISO 22000 Certification /Registration

Implementation of FSMS and certification of ISO 22000 Standard shall influence companies :

1. To make their products more acceptable internationally, as there is a nearly unanimous worldwide acceptance of the ISO 22000 series as the FSMS standards
2. To enable a company to export to Europe where ISO 22000 certification is expected.

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Benefits contd....



3. To satisfy customer contractual requirements.
4. To reduce the risk of product and service liability claims.
5. To enhance communication between organizations both upstream and downstream in the food chain ensuring that all relevant food safety hazards are identified and adequately controlled at each step within the food chain, delivering safe food product to the customer.

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Benefits contd...

6. To sustain competitiveness through the continuous quality improvement loop provided by the ISO food safety management system.
7. ISO 22000 integrates the principles of HACCP and application steps developed by the Codex Alimentarius Commission to establish an effective combination of control measures within FSMS.
8. To harmonize product/ service and business practices worldwide.



Food Safety Legislation & Standards

- THE LEGISLATION OF SINGAPORE:
 - Agri-Food & Veterinary Authority (AVA) administer the following Acts on behalf of the Singapore government:
 - AGRI-FOOD AND VETERINARY AUTHORITY ACT
 - ANIMALS AND BIRDS ACT
 - CONTROL OF PLANTS ACT
 - ENDANGERED SPECIES (IMPORT AND EXPORT) ACT
 - FEEDING STUFFS ACT
 - FISHERIES ACT
 - SALE OF FOOD ACT
 - WHOLESOME MEAT AND FISH ACT
 - WILD ANIMALS AND BIRDS ACT.



PREREQUISITE PROGRAMS AND HACCP

- The ISO 22000 Standard specifies the requirements for a food safety management system that combines the following generally recognized key elements to ensure food safety along the food chain, up to the point of final consumption:
 - Prerequisite programmes
 - HACCP principles
 - Interactive communication
 - System management

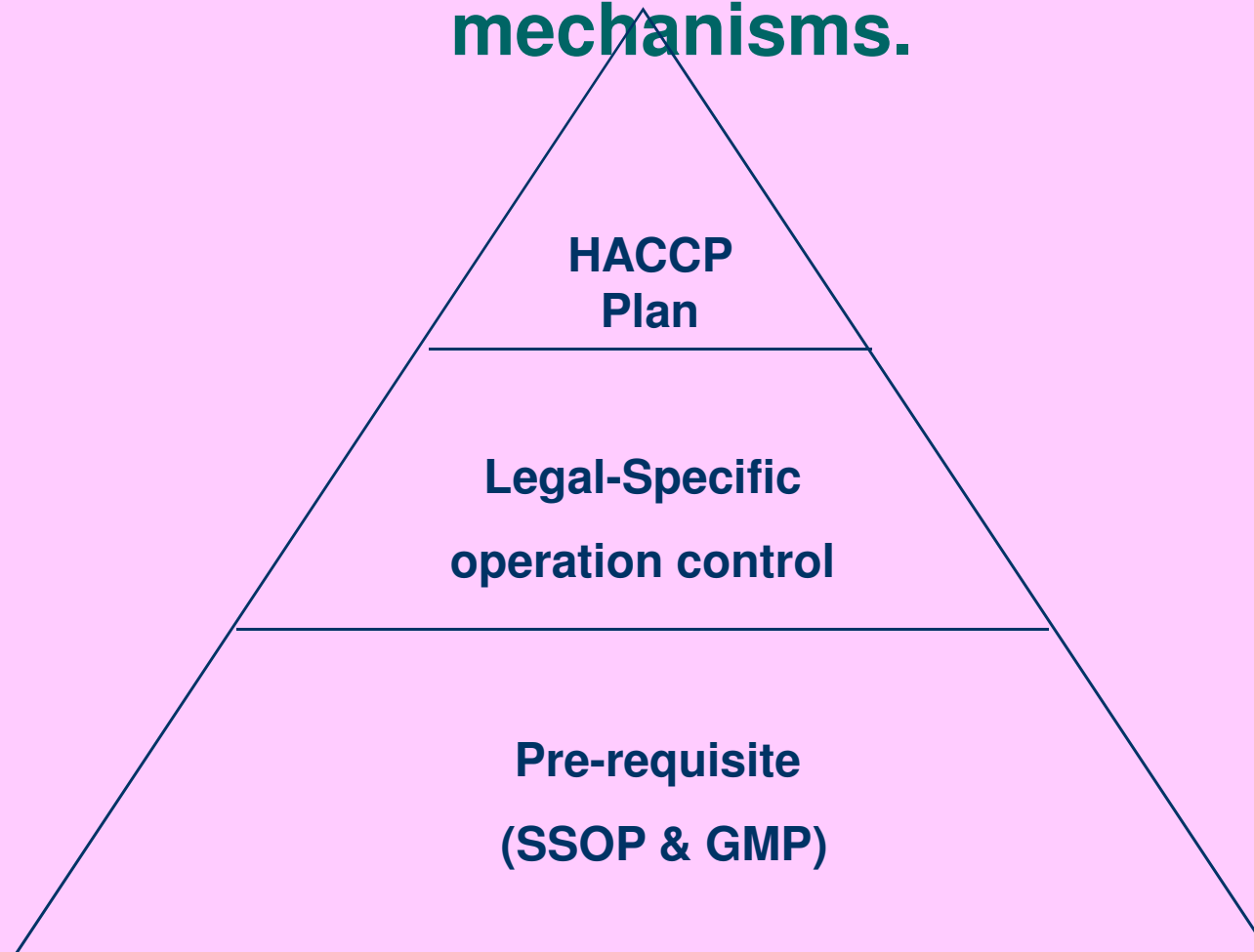


How does it do?

- The ISO 22000 standard integrated the principles of the Hazard Analysis and Critical Control Point (HACCP) system and application steps developed by the CODEX Alimentarius Commission. By means of auditable requirements, it combines the HACCP plan with prerequisite programmes (PRPs).



The relationship between the key control mechanisms.



GMP- Good Manufacturing Practice

SSOP – Sanitation Standard Operating Procedure

HACCP – Hazard Analysis and Critical Control Point



ISO 22000:2005 Requirements

- This specification applies to any organization, regardless of size, with a desire to:
 - Plan, implement, operate, maintain and update a food safety management system to provide products safe for the consumer according to their intended use.
 - Demonstrate compliance with applicable statutory and regulatory food safety requirements.
 - Evaluate and assess customer requirements and demonstrate conformity with those mutually agreed customer requirements related to food safety to enhance customer satisfaction.

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Contd.. ISO 22000:2005 Requirements

- Effectively communicate food safety issues to their suppliers, customers and relevant interested parties in the food chain.
- Ensure that the organization conforms to its stated food safety policy.
- Demonstrate such conformity to relevant interested parties and
- Seek certification or registration of its FSMS by an external organization, or making self-assessment or self-declaration of conformity.

Documentation requirements

- The FSMS documentation includes:
 - Documented statements of a food safety policy and related objectives
 - Documented procedures and records required by FSMS and
 - Documents to ensure the effective development, implementation and updating of the FSMS.

FOOD SAFETY POLICY

THE COMPANY SHALL ENSURE THAT ALL PRODUCTS ARE SAFE AND WHOLESOME IN WHICH CUSTOMERS HAVE TOTAL CONFIDENCE.

The Company shall

- Comply with all relevant regulatory requirements
- Meet customer specification
- Comply with Regulation for Hygiene in the Food Retailing and wholesaling
- Comply with Regulation for Food Safety Management incorporating HACCP

The company will document a food safety management system which shall consist a HACCP and supporting good manufacturing management procedures.

An appointed Food Safety Team Leader with the authority and responsibility shall ensure that this policy is adhered to and communicated throughout the entire company.



Food Safety Management System planning

- Planning of the FSMS is carried out to meet the standard requirement as well as the objectives of the organization that support food safety, and
- The integrity of the FSMS is maintained when changes to the food safety management system are planned and implemented.

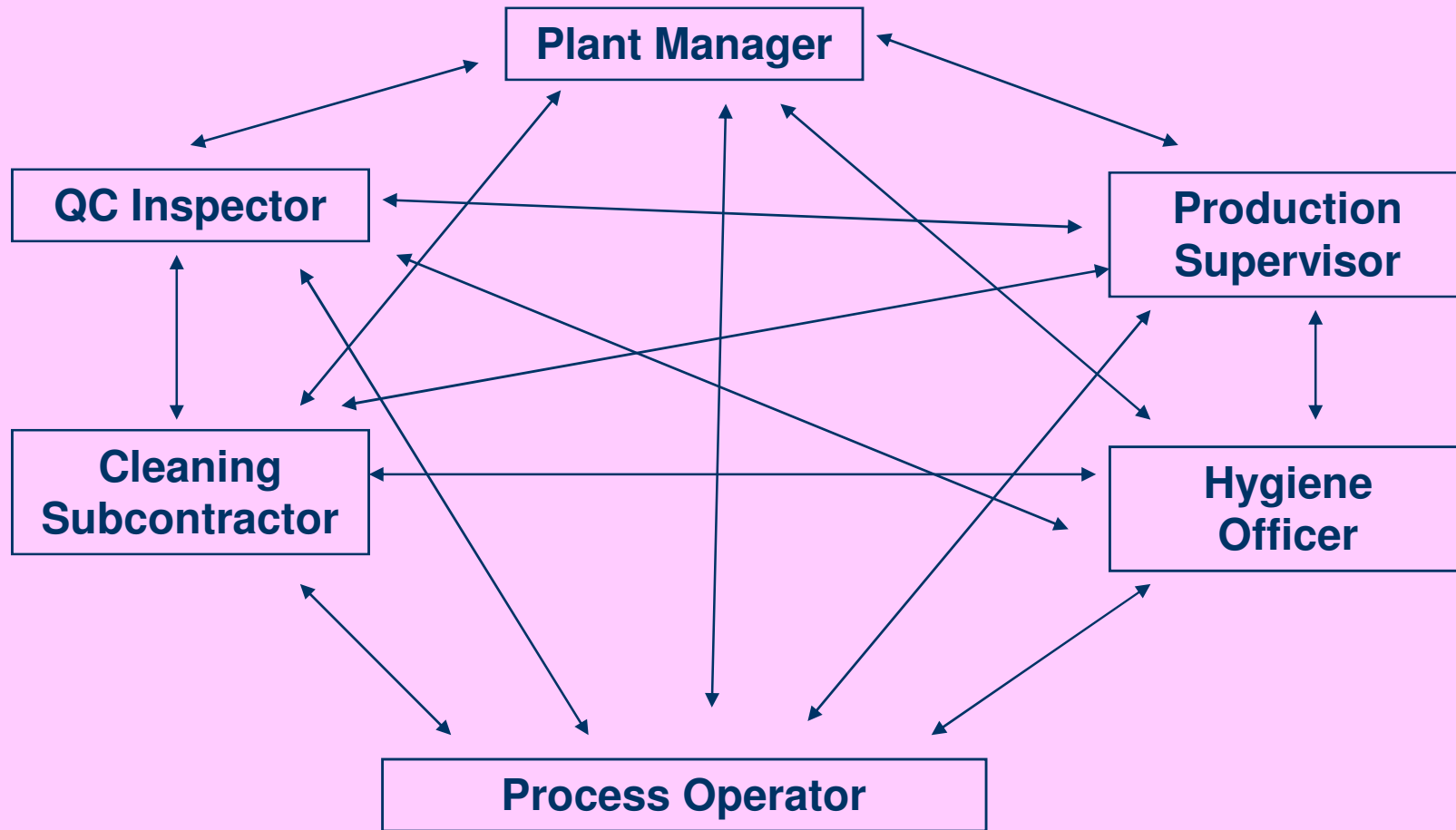


Communication

- External communication is essential and important to ensure that sufficient information on issues concerning food safety is available throughout the food chain.
- Internal communication is essential in establishing an effective food safety management system in an organization.



A typical example of Cross-functional communication – Internal Communication



Management review

- The organization's FSMS at planned intervals to ensure its continuing suitability, adequacy and effectiveness is reviewed by the top management , which includes assessing opportunities for improvement and the need for change to the food safety management system, including the food safety policy.



Resource Management

- Resource Management consists of
 - Provision of resources
 - Humana Resources with competence awareness and training
 - Infrastructure &
 - Work environment



Planning & realization of safe products

- An organization has to plan and develop the processes needed for the realization of safe products by implementing, operating and ensuring the effectiveness of the planned activities and any changes to those activities which includes PRPs as well as operational PRP(s) and /or HACCP Plan.



Preliminary steps to enable hazard analysis

- Preliminary steps consist of :
 - Food safety team with multi-disciplinary knowledge and experience in developing and implementing the FSMS
 - Product characteristics consisting of raw materials, ingredients and product contact materials.
 - Identification of statutory and regulatory food safety requirements with frequent updates.
 - End product characteristics consisting information like product name, its composition, biological-chemical & physical characteristics relevant for food safety , intended shelf life and storage conditions , packaging, labeling relating to food safety, instruction for handling, preparation, usage & method(s) of distribution.
 - Intended use
 - Flow diagrams, process steps & control measures.

Hazard Analysis

- A hazard analysis is conducted to determine and assess all hazards (biological, chemical and physical) that need to be controlled to the necessary degree, and the appropriate control measures for each product or process type. This consist of:
 - Hazard identification and determination of acceptable levels.
 - Hazard assessment
 - Selection and assessment of control measures



Establishing the operational prerequisite programmes (PRPs)

- This includes:
 - Food safety hazards to be controlled by the programme
 - Control measures
 - Monitoring procedures including records that are required to demonstrate that the operational PRP(s) are in place.
 - The corrections and corrective actions to be taken if monitoring records show that the operational PRP(s) are not in control
 - Responsibilities and authorities
 - Record of monitoring.



What is a HACCP Plan

- HACCP plans includes information on:
 - Food safety hazards to be controlled at the CCP
 - Control measures
 - Critical limits
 - Monitoring procedures
 - Corrections and corrective actions to be taken if critical limits are exceeded
 - Responsibilities and authorities
 - Records of monitoring



Establishing the HACCP Plan

- For establishing the HACCP Plan below points are to be taken care:
 - Identification of critical control points
 - Determination of critical limits for critical control points.
 - System for the monitoring of critical control points
 - Actions when monitoring results exceed critical limits.



Other required steps for interpretation of ISO 22000

- This include:
 - Verification planning
 - Traceability system
 - Control of nonconformity
 - Corrections
 - Corrective actions
 - Handling of potentially unsafe products
 - Withdrawals

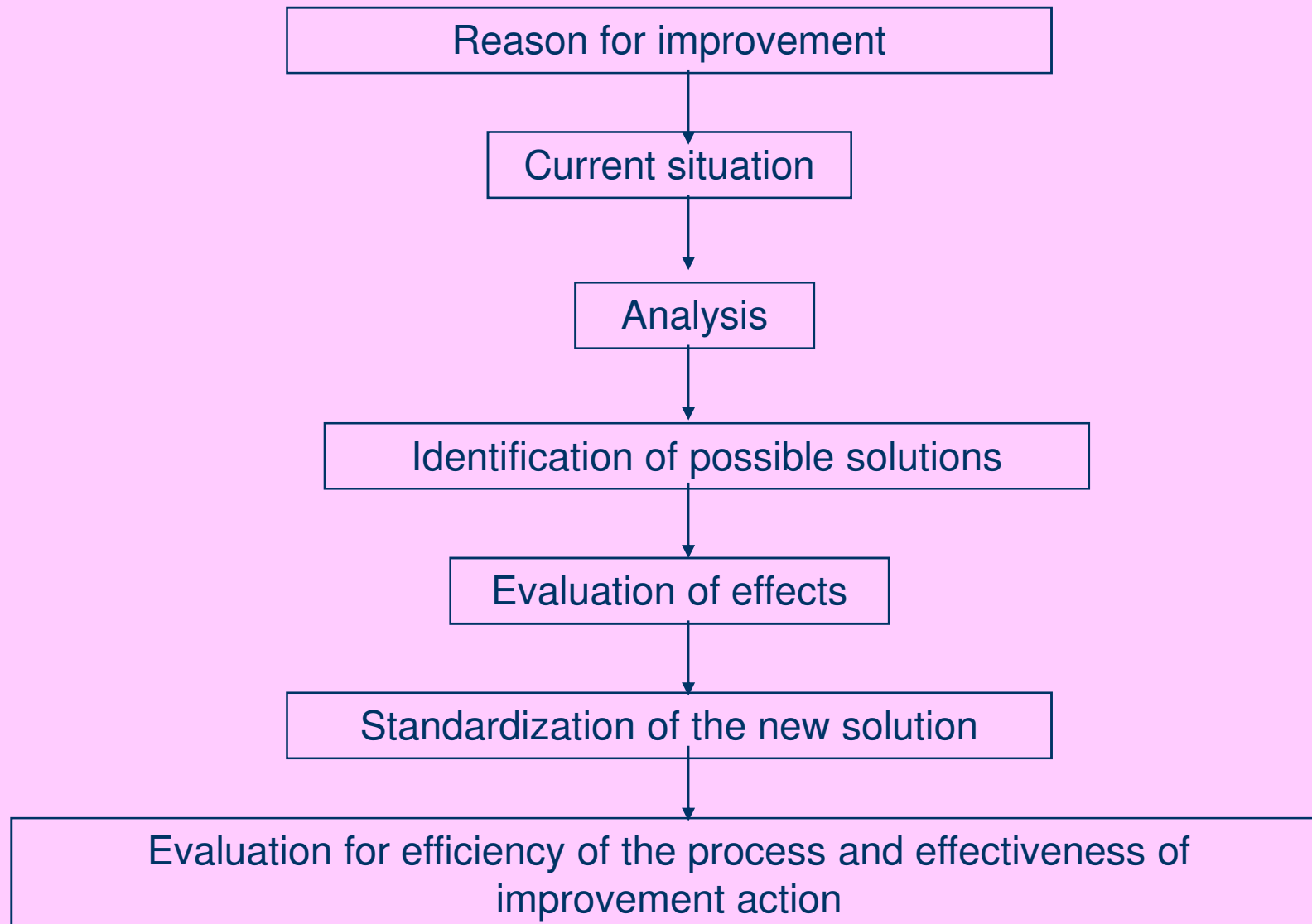


Validation, verification and improvement of the FSMS

- This include:
 - Validation of control measure combinations
 - Control of monitoring and measuring
 - Food safety management system verification.
 - Continual Improvement



Actions for Continual Improvement



**Thank you for joining in the presentation
Please fill in the feedback form
Which would help us to be more precise
In our efforts.**

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