

What is ISO 22000:2018 Food Safety Management System?

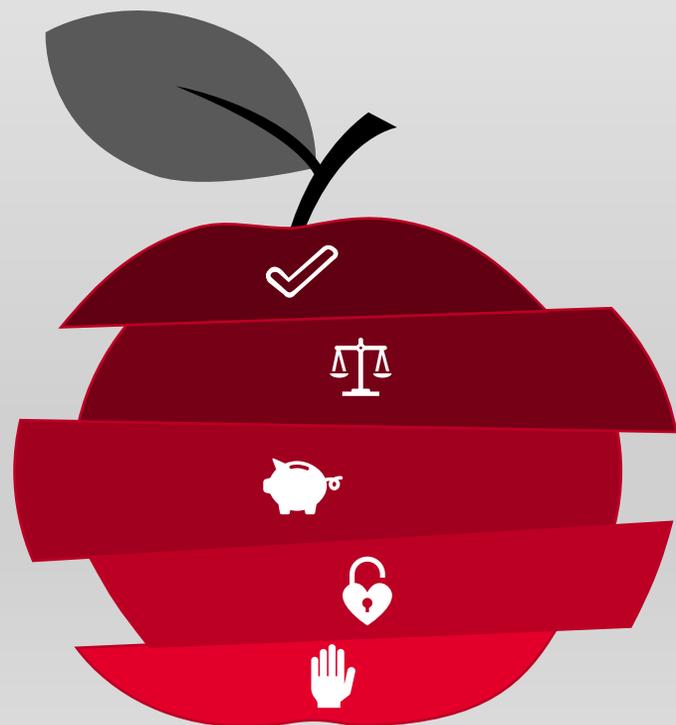
The consequences of unsafe food can be severe. An estimated 600 million people worldwide fall ill as a consequence of eating unsafe food every year. ISO 22000 is a Food Safety Management System that will demonstrate to customers that your Organisation is committed to safe food production. It will prove your Organisation to be a market leader, strengthening your position while opening up new markets.

Let us help you to implement ISO 22000 to demonstrate your Organisation's commitment to producing food that your customers can trust.

How does a Food Safety Management System apply to my Organisation?

Implementing a Food Safety Management System will enable your Organisation to identify any unsafe processes within your supply chain and help to correct these using internationally recognised best-practice methods. ISO 22000 will guide your Organisation in establishing excellent safety and health practices throughout your food chain, from the sourcing of raw materials all the way to the end consumer.

Using a management system will ensure that your Organisation is producing/handling food under maximum safety requirements, and your processes are transparent.



What are the Benefits of implementing a Food Safety Management System?

The implementation of a Food Safety Management System (FSMS) will enable you to identify any unsafe food practices throughout your supply chain and find ways to eliminate these. The implementation of an FSMS will have the following flow-on effects:

-  **Future fit your company**
-  **Demonstrate compliance with legislative and regulatory requirement**
-  **Tangible cost reduction through streamlining of processes**
-  **Verify that your Organisation is committed to food safety**
-  **Prevent illnesses and diseases caused by unsafe food by establishing best-practice processes**

Do I need to Certify my Food Safety Management System?

If your Organisation is operating in the food industry, you are required by law to comply with Hazard Analysis and Critical Point (HACCP) guidelines. ISO 22000 is based on HACCP guidelines, and therefore implementing and certifying your Organisation against ISO 22000 will fulfil your legislative requirements. The certification process consists of a third-party auditor reviewing the successful implementation of the FSMS. The auditor will provide certification if the Organisation can demonstrate compliance with ISO requirements.



Note Kaizen Consulting does not provide ISO 22001 certification.



What is the Implementation process of ISO 22001?

Kaizen Consulting will develop a Food Safety Management System (FSMS) that suits your Organisation by integrating existing processes and plans with HACCP and ISO requirements. After deciding on an approach, the system needs then to be implemented by communicating each process of the FSMS to staff at all levels of your Organisation. Internal audits will ensure that control and management mechanisms are in place, allowing for the ongoing success and continuous improvement of your FSMS. Subsequent certification will demonstrate that you are complying with current legislations.

How can a Consultant help?

Implementing a Food Safety Management System (FSMS) yourself often turns out to be inefficient and time-consuming. Using a Consultant ensures that your Organisation is getting the most of your FSMS and Standards are implemented on budget, on time.

Kaizen Consulting has a proven track record of working with diverse industries and businesses.

Contact us today to hear how our team of specialised experts can help your Organisation with the implementation of ISO 22000.

At Kaizen we offer:

