

Certification of Food Safety Management System based on ISO 22000:2018



FOOD SAFETY MANAGEMENT SYSTEM (ISO 22000:2018)

Food, of course, is a critical aspect of all human lives. Consumers worldwide are increasingly demanding improved availability, suitability, and safety of food. With the liberalization of trade and globalization of the world's economies, food itself has become an international "commodity" and as such is being traded across borders and seas to contribute to a nation's development and growth. Managing food safety is imperative for each country and its food industry.

Food Safety

Food safety is the "concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use." ISO 22000:2018 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

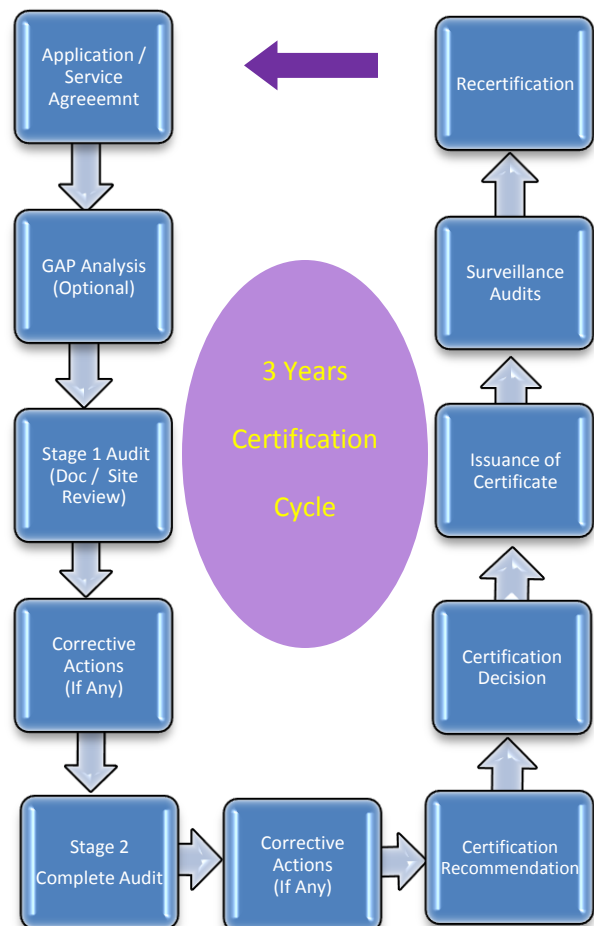
ISO 22000 is a truly international standard, suitable for any business in the entire food chain, including inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

BENEFITS OF ISO 22000:2018

- Internationally acceptable standard for food safety
- Applicable to all organizations in the global food supply chain
- All control measures are subjected to hazard analysis
- Complies with the Codex HACCP principles

- Systematic management of prerequisite programmes
- Dynamic communication on food safety issues with suppliers, customers, regulators and other interested parties
- A systematic and proactive approach for identification of food safety hazards and development and implementation of control measures

CERTIFICATION PROCESS FOR ISO 22000:2018



CERTIFICATION PROCESS (Contd.)

1. **Application** is filled by the client and **Certification Service Agreement** is finalized with the client.
2. **GAP Analysis:** An optional analysis may be performed if agreed by the client in the Service Agreement.
3. **Stage 1 audit (Document Review)** is conducted to assess the organization's readiness for the stage 2 audit. Auditor executes a facility PRPs inspection, review the key process, and review the organization's identified food safety hazards and plans. This stage will involve a limited number of personnel, including the food safety team leader. Audit report is provided at the end of Stage 1 audit identifying audit findings/observed non conformances (if any). The client is required to take corrective actions so that stage 2 audit can be planned.
4. **Stage-2 Audit:** This second stage is conducted to determine the extent of implementation and effectiveness of the food safety management system. The auditor(s) will execute an extensive review of records and interview a significant portion of the employees – at all levels of the organization. Audit findings are provided at the end of Stage 2 audit identifying observations, non conformances and opportunities for improvement (if any). The client is required to close the non conformances within agreed time frame. After closing of non conformances the independent technical review of audit is conducted and certificate is issued to the client.
5. **Surveillance Audits** are conducted as per defined frequency as specified in Service Agreement (minimum annually), to observe the ongoing assessment for maintenance of certification requirements and continual improvement.

Recertification Audit is conducted before expiry of certification as per revised Service Agreement. Surveillance visits will then continue, as before, on a 3-year cycle.

Why CeSP

Certification Services Pakistan is established with a view to develop and excel as internationally recognized Pakistan's leading Conformity Assessment Body to assess companies in all areas of manufacturing and services. Based on impartiality, confidentiality, responsibility competence, openness and customer focus as guiding principles, our success depends on honesty, courtesy and

professionalism leading towards the consistent delivery of high quality third party accredited and non-accredited certification, inspection and training services. Under the guidance of experienced lead auditors and technical experts, having wide expertise in system implementation and assessment, CeSP strives to provide the best certification services in Pakistan.

Related Services

- GAP Analysis

Certifications

- EMS ISO 14001:2015
- OH&SMS 45001:2018
- QMS ISO 9001:2015
- ISMS ISO 27001:2013

Trainings Courses

- IRCA-UK registered Lead Auditor
- Internal Auditing
- Awareness & Introduction to Certification Standards
- Lab Management as per requirements of ISO/IEC 17025:2017
- Measurement Uncertainty, Method Validation, Quality Control of Testing & Calibration Labs as per ISO/IEC 17025:2017



Certification Services
Pakistan (Pvt) Ltd.

Certifications, Trainings, Inspections

Web Site: www.cesp.com.pk

E-mail: info@cesp.com.pk