Bureau Veritas Certification **Services**

ISO 22000 CERTIFICATION

Proving your commitment to food safety.

BUSINESS CHALLENGE

Many standards have been developed within 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

Food Expertise - Bureau Veritas Certification can help every player in the food supply chain to meet the highest standards of Quality, Health & Safety and Environmental compliance. Bureau Veritas Certification has already issued more than 500 certificates worldwide.

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. We can also provide locally accredited certification in 9 countries.

Network - We operate in more than 100 countries. This 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.

Mark of global recognition - The Bureau Veritas Certification Mark is a globally recognized symbol of your organization's ongoing commitment to excellence, sustainability and reliability.

OUR CERTIFICATION PROCESS

Key steps in our certification process are:

- Definition of certification scope;
- 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.

After each step, a straightforward and complete report is quickly delivered allowing your company to continually improve its food safety management performance.

FAQ

What does IS0 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.

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

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

If your company is certified in compliance with the British Retail Consortium (BRC) or the International Featured Standards (IFS), work will be necessary on in-house and external communication, documented HACCP analysis and the underlying documentation, as well as commitment from top management.

If certified against DS3027, Dutch Criteria for HACCP or similar standards, you will need to focus on in-house and external communication, GMP-like management measures, and acceptable levels for critical parameters.

Should I train internal auditors on ISO 22000?

ISO 22000 standard requires that internal audits shall be performed by competent auditors. Bureau Veritas Certification offers IRCA registered training sessions from 3 to 5 days which could be arranged in-house.

CASE STUDIES

Arla Foods, is the largest dairy company in Northern Europe.

Challenge

To lift the standards of food safety in the company.

To be on the forefront of developments within food safety.

To live up to – and if possible exceed – the food safety demands of the retailers around the world.

Solution

To revitalize the risk analysis of the production flow according to the HACCP-principles.

To implement ISO 22000 on all relevant production sites.

Benefits

An easy-to-explain food safety solution that encompasses all employees' Clearer communication – both internally and externally through food chain. Keeping up client confidence in the capability within the food safety area.

CONTACT

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FOR MORE INFORMATION

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