Management System

A Management System is the framework of processes and procedures used to ensure that an organisation can fulfil all tasks required to achieve its policies and objectives Documented information ensures that everyone is not just "doing his or her thing", that there is a defined way to complete each of the business process organization has planned effectively and efficiently utilizing available resources. Management system ensures that all personnel are aware of their roles, responsibility and authorities for effective implementation of process including continual improvement.

Food Safety

Food safety has become a topic of increasing importance as the consequence of unsafe food can be serious and poses a global health threat, endangering everyone. Keeping food, safe from farm to fork by ensuring hygienic practices and traceability at every step are essential tasks of a food industry, as food can become contaminated at any point of production and distribution, and the primary responsibility lies with food producers. Food safety is not only a legal requirement, but a useful tool to ensure safe practices are put in place in order to ensure that the food we consume are safe. Thus safe food supplies support national economies and underpin sustainable development. Urbanization, change in consumer habits, globalization has triggered a growing consumer demand, resulting in longer and complex food chain. Food borne illnesses are usually infectious or toxic in nature caused by bacteria or viruses or parasites entering the body through contaminated food or water one consume. Chemical (naturally occurring toxins and heavy metals) contamination can lead to poisoning or long-term disease. This has led organizations to adopt a systematic approach to Food safety by implementing food safety management systems with the aim of reducing the food safety risks & hazards, threats and has a system in place to prevent, detect and control so that the complete system of food processing gives confidence to all stake-holders in the consumer supply chain.

Regd.& Corp Off: Platinum City, G/13/03, Site No: 02, Next to CMTI, HMT Road, Yeshwanthpur Post, Bengaluru- 560 022, India Tel: +91 80 41172752 / 41277353 / 41280347 Email: iqccorporate@iqcglobal.com, Website: www.iqcglobal.com

Ver.#01, Dt.: 07.06.21

FOOD SAFETY MANAGEMENT SYSTEMS

With global food industry constantly developing, the need for a generic food safety management system standard being the need, ISO 22000 provides a framework for planned Food Safety Management Systems with a focus on minimizing food hazards and risks by adoption of risk based approach, implementing HACCP principles, pre-requisites programmes, putting in place operational pre-requisites, and complying to applicable legal requirements including Codex Alimentarius and last but not the least, defining food safety policies.

Planned Food Safety Management System (FSMS) provides comprehensive requirements for an organization to implement and improve food safety performance. ISO 22000 is applicable to all organizations (directly or indirectly), regardless of size, which are involved in any aspect of the food chain, wherein to prevent food-borne hazards in the food supply chain comprising feed producers, primary producers through food manufacturers, transporters, food storage operators, pest control, laundry, subcontractors like retailers, equipment manufacturers, packaging material manufacturers, cleaning agents, additive manufacturers, food business operators – restaurants & catering and food service outlets and up to the point of final consumption.

ISO 22000 requires all hazards associated with the process and facilities to be identified, control measures planned and implemented to ensure food safety in the complete food chain up to the point of consumption.

ISO 22000 has been designed to be compatible and harmonized with other international standards, including ISO 9001 which makes it ideal for integration with existing management systems and its processes.

100% food safety as a long term strategy to be achieved by being transparent, accountable and by adopting good practices such as GMP, GHPs, HACCP, GAPs, PRPs and OPRPs which aims at improving the food safety culture within the organization.

Regd.& Corp Off: Platinum City, G/13/03, Site No: 02, Next to CMTI, HMT Road, Yeshwanthpur Post, Bengaluru- 560 022, India Tel: +91 80 41172752 / 41277353 / 41280347 Email: iqccorporate@iqcglobal.com, Website: www.iqcglobal.com

Ver.#01, Dt.: 07.06.21

Thus, a planned Food Safety Management System (FSMS) provides comprehensive requirements for an organization to implement and improve food safety compliance with the contractual, statutory and regulatory requirements as applicable for their sector of operation and reduce food hazards in the food supply chain.

Implementation of Food Safety Management System are assessed, certified and monitored by independent organizations through the process of Certification.

HACCP - HACCP is the acronym for Hazard Analysis & Critical Control Point. It is a Preventive process and a food safety tool developed by the food industry for the food industry. HACCP examines every step in a food operation, identifying specific hazards (Physical, Chemical and Microbiological) as well as implementing effective control measures and verification procedures. HACCP is not a zero risk system. It is designed to minimise risk and as such it is a risk management tool designed for food safety. The HACCP methodology is mandatory in several countries, including the EU and the USA. Independent certification demonstrates your commitment to fulfil legal requirements, achieving effective results in the framework of a sound company management System

Prepared by Technical Committee (ISO/TC) 34 and sub-committee 12, ISO 22000 – Food Safety management system standard has earned a global recognition as the basis for establishing food safety system and supporting sustainable Development Goals by reducing foodborne diseases and supporting better public health.

ISO 22000 is a generic food safety management system that specifies requirements to protect safety of food, eliminate food hazards by adopting certain food safety principles and good practices (hygienic) as applicable to their product / process / services and assure that the food being processed (from farm) and consumed (to table) are safe.

Regd.& Corp Off: Platinum City, G/13/03, Site No: 02, Next to CMTI, HMT Road, Yeshwanthpur Post, Bengaluru- 560 022, India Tel: +91 80 41172752 / 41277353 / 41280347 Email: iqccorporate@iqcglobal.com, Website: www.iqcglobal.com

Ver.#01, Dt.: 07.06.21

Requirements serve as framework for establishing and maintaining Food Safety Management System and compliance applicable legal requirements.

The new ISO 22001:2018 FSMS, building upon ISO 22001:2005 adopts Annex SL, providing a shared framework with other ISO standards by aligning as per the HLS – High Level Structure, ISO 22001:2018 is now more compatible and easy for integration with other management system standards.

ISO 22001:2018 specifies requirements for a food safety management system for any organization operating in the food supply chain and adoption of the concept of Risk-based thinking enables an organization to determine the factors that could cause its processes to deviate from the planned results, to put in place preventive controls to minimize negative effects and to make maximum use of opportunities as they arise.

Risk being the effect of uncertainty, thus (any uncertainty) results in having positive or negative effects. A positive deviation arising from a risk can provide an opportunity, but not all positive effects of risks results in opportunities.
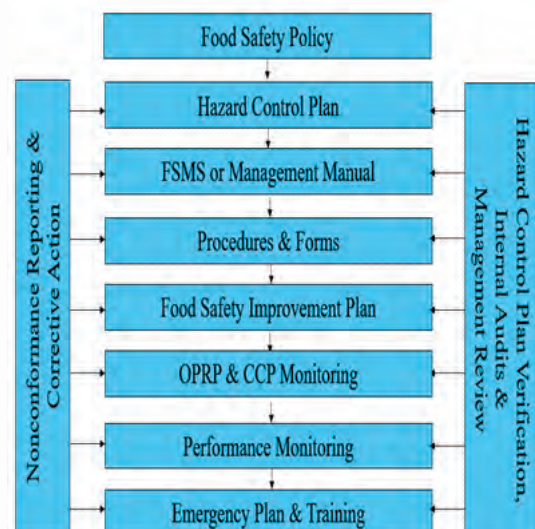
When implemented and certified to ISO 22001:2018 FSMS requirements, organizations demonstrate their commitment to provide a safe food product / service which is deemed fit for human consumption and thereby complying to statutory and regulatory requirements and fulfilling all stake-holders requirement of sustainable development goals by reducing food safety hazards.

Context of the Organization, Leadership & Planning – Food Safety Policy, OH&S objectives and compliance obligation

Support – resource, competence, awareness and communication

Operation – Planning – Hazard analysis, PRPs, OPRPs, Traceability, defining and monitoring CCPs, emergency preparedness and response, control measures and its validation, verification and handling of unsafe products including evaluation of release, disposition, recall or withdrawal.

Performance Evaluation and Improvement – Evaluation of compliance, Audit results, Management review, non-conformity and corrective action, and continual improvement

Regd.& Corp Off: Platinum City, G/13/03, Site No: 02, Next to CMTI, HMT Road, Yeshwanthpur Post, Bengaluru- 560 022, India Tel: +91 80 41172752 / 41277353 / 41280347 Email: iqccorporate@iqcglobal.com, Website: www.iqcglobal.com

Ver.#01, Dt.: 07.06.21

Benefits of ISO 22000 Certification:

Benefits in Accomplishing ISO 22000

1 Enhanced Customer Satisfaction
2 Compliance with International Standards
3 Reduce Immunization Time
4 Reputation
5 Traceability of Products
6 Improve Performance & Minimize Risks

BENEFITS IN ISO 22000

- Prevent food safety hazards and incidents
- Improves company reputation in the market
- Effective framework for regulatory compliance
- Continual improvement process: Plan – Do – Check – Act
- Documented information and processes for consistence
- Last but not least ISO 22000 supports the UN Sustainable Development Goals by reducing foodborne diseases and supporting better public health.

ISO 22000 provides an opportunity for adoption of RBT in all their processes and improve organization food safety performance, enhance confidence of all stake-holders and demonstrate compliance obligations.

When developed, implemented and certified to ISO 22001 requirements, organizations demonstrate their commitment to meet the requirements of all interested parties, statutory and regulatory requirements and the continual improvement of food safety performance by eliminating food hazards and compliance to legal requirements on a continued basis and thereby reducing risk and liability, which enhances market image – market share – interested parties confidence.

Any organization seeking to improve organizational food safety, seek marketplace recognition, ISO 22001 is a valuable tool.

IQC's global network of auditors allows organisations to work with experienced audit resources; to add value and mitigate the food safety hazards / risks and have an authenticated and credible IAF recognized food safety management system certification.

IQC has the edge and thus provides advantage of using the wide-pool of resources and contacts for delivering cost effective and competent certification services through IQC which is an independent entity for providing accredited, value added, independent and impartial management system certification services.

- IQC Global Engineering LLC (IQC GE), registered in Abu Dhabi and accredited under EIAC for 17020, for offering Third party independent inspection, expedition and project services to oil & gas, power, engineering and industrial projects.

- IQC Global Engineering Private Ltd, registered in Bengaluru, Karnataka – INDIA, for Third party independent inspection, expedition and project QA-QC services to oil & gas, power, engineering and industrial projects.

- Neutrality for Inspection and Testing FAHHS with registered office in Amman, Jordan for offering Inspection, expediting and auditing services.

Regd.& Corp Off: Platinum City, G/13/03, Site No: 02, Next to CMTI, HMT Road, Yeshwanthpur Post, Bengaluru- 560 022, India Tel: +91 80 41172752 / 41277353 / 41280347 Email: iqccorporate@iqcglobal.com, Website: www.iqcglobal.com

Ver.#01, Dt.: 07.06.21