



investtrend

Food Safety Management

Protecting the Health of Your Customers and Your Business!

Food Safety Management is a crucial part of any modern food business as it not only protects its customers from unsafe practices but also protects the business from consumer claims and/or prosecutions.

In today's competitive market place, customers, the community, and regulatory bodies are increasingly demanding that organisations demonstrate a commitment to food safety, the prevention of food borne illnesses, and the promotion of safe to eat foods. To meet these requirements, more organisations are choosing to have their food safety management systems certified to demonstrate their commitment to food safety.

There are many standards that your organisation can be certified to. They are all very similar and are all based on the seven principles of HACCP (Hazard Analysis Critical Control Points). The HACCP system has been successfully applied in the food industry. The system fits in well with modern quality and management techniques.

HACCP was introduced as a system to control safety as the product is manufactured or processed, rather than trying to detect problems by testing the finished product.

The seven general principles of HACCP are listed below:

- Principle #1 Hazard Analysis
- Principle #2 Identify Critical Control Points
- Principle #3 Establish Critical Limits
- Principle #4 Monitor the CCP's
- Principle #5 Establish Corrective Action
- Principle #6 Record keeping
- Principle #7 Verification

ISO 22000:2005 - Food Safety Management Standard

ISO 22000:2005 specifies requirements for a food safety management system where an organisation in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

It is applicable to all organisations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of ISO 22000:2005 can be accomplished through the use of internal and/or external resources.

Safe Food Warranty - Food Safety Management Standard

Safe Food Warranty is a HACCP based Food Safety Management Standard that organisations around the globe are choosing to demonstrate their commitment to Safe Food. All types of organisations can achieve certification to this standard from primary producers, fruit and vegetable packing sheds, transport companies, fruit and produce agents, manufacturing companies, wholesalers, through to catering companies, restaurants and retailers. Safe Food Warranty is a very user friendly alternative to ISO 22000:2005.

HACCP Warranty - Food Safety Management Standard

HACCP Warranty is a HACCP based Food Safety Management Standard that basically incorporates the same requirements as Safe Food Warranty but the certification is supported by JAS-ANZ accreditation. All types of organisations can achieve certification to this standard from primary producers, fruit and vegetable packing sheds, transport companies, fruit and produce agents, manufacturing companies, wholesalers, through to catering companies, restaurants and retailers.