



# HACCP MS

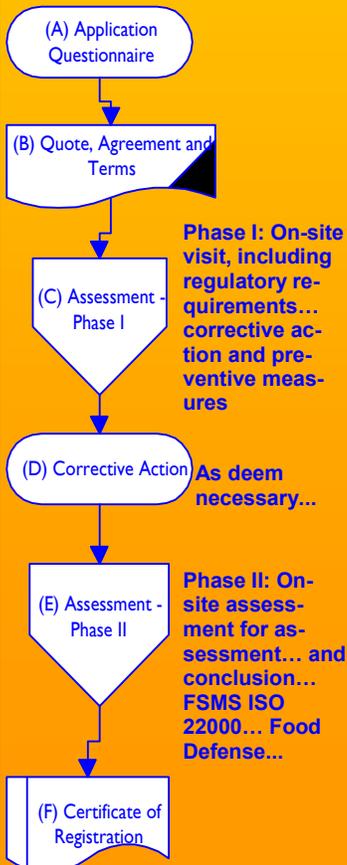
Quality Management System

HACCP MS

## Special points of interest:

- HACCP MS, a process Approach
- Adding-Value-Assessment
- Documents and Documenta-tion...
- Competency
- HACCP and Food Defense

## HACCP MS | HARPC Certification & Registration "Pipeline", overview



## Process Approach Compatible with Business Structure for HACCP MS, Basic Food Safety Management System FSMA HARPC

HACCP MS (Management System) provides a specification instrument within the food safety. HACCP MS assessment address FSMA HARPC regulatory requirements for safe foods applicability .

HACCP MS takes the process approach as best relates to the nature of organization processes and business objectives that addresses point-of-origin and point-of-sales.

The process approach makes true sense to assist in the identification and control of hazards and to update and improve safer foods and nutritional performance.

Consumer safety and customer satisfaction is one of the focus of attention within the process approach and promoting continuous im-

provement in the relation and expectation with consumers and the market when implementing HACCP MS. Further, challenges brought about the reality of epidemics such as SARS, Mad Cow, E. coli, inclusion of melamine, swine... Challenges that can be tackle with the mandatory application of Hazardous Analysis Risk-based Preventive Controls (HARPC) Food borne illness and other epidemics.

HACCP (CODEX) 7 principles include:

- Conducting a hazard analysis through a competent team;
- Identifying the critical control points;
- Defining and implementing the limits to the critical

points;

- Establish and maintain the monitoring requirements;
- Take corrective action...
- Verify the effectiveness of the implemented HACCP...
- Keep data for analysis, improvement and objectively demonstrating responsible prudence.

And HARPC takes focus in accordance to regulations.

### ISO/TS 22003 and FSMA

Through BRS, TS 22003 provides guidance for third-party certification, such as the International registration Body BRS. ISO/TS identifies competence per food supply chain category and provides guidance to determine reasonable assessment times.

## HACCP—HARPC, what is and how applies to my business?

**H**azard **A**nalysis and **C**ritical **C**ontrol **P**oint compatible with HARPC is a set of methodologies to systematically identify, evaluate, qualify and control risk elements (hazards) resulting from the services or products that your organization provides, affecting consum-

ables and markets.

HACCP applies to any organization operating within the food supply chain including manufacturers of utensils, restaurants, hotels, airlines, packers, truckers, vessels—maritime...

Implementing HACCP MS (management system) pro-

vides not only internally within the organization a higher level risk managements but equally a higher degree of confidence to the market.



## Introduction to Analysis...

In order to analyze specific risks, organizations identify hazards as chemical, physical and biological, and to PERM (Prevent | Eliminate | Reduce | Mitigate) inclusion. This applies to the food supply chain from agriculture to the fork.

Food safety relates to the ever presence of food borne hazards at consumption. Inclusion of a hazards may occur anywhere in the supply chain, and this requires that the controls are appropriate to PERM food borne inclusion. HACCP MS is a pillar for food safety (as ISO 9001-ISO 15161 for food quality and ISO 22000 full blown MS). HACCP MS specifies the requirements for a fundamental and basic food safety management system combining acceptable fundamentals to food safety from the farm to the fork including:

• Effective—Interactive Communication (at least *one-up and one-down*),

- A management system focus throughout the food supply chain,
- That processes, activities and specifications be under control,
- Through Pre Requisites Programs (PRP), and
- Application of CODEX—HACCP Principle, 21 CFR 110 and 120... FSMA HARPC

- Effective—Interactive Communication (at least *one-up and one-down*),

A concern as a USA based certification body, BRS can include "Food Defense".

## Communication...

Throughout the food supply chain is essential to that relevant food hazards are identified and effectively controlled. This communication requires that information effectively flows upstream and downstream, as the situations may require. Communications must flow through the food supply chain to the consumer.

Recognition of organizations

impact and effect over foods is to ensure that this communication is and remains effective.

At BRS we act with integrity to provide a honorable and moral purpose to protect consumers.

Validation that controls and verifications are effective and kept up to date, is the purpose that HACCP MS

certifications seeks.

HACCP MS (HARPC) requires, minimum, that CODEX *Alimentarius, 21 CFR 110, 120 be addressed* and driven for compatibility as there are many other non-harmonized food safety protocols worldwide.

Further, BRS has developed standards for product mark that integrates best food safety practices based on international standards, experience, and integrity.



## BRS and HACCP MS Certification

Organization need to earn BRS HACCP MS (HARPC) and FSMS ISO 22000 certification status; often HACCP MS is taken as a first step to FSMS ISO 22000.

BRS leads the way in developing and receiving approval of HACCP MS and FSMS ISO 22000 certification and raising the competence level of professionals through

assessment team leader training in Asia, Asia Pacific, Europe, and America.

Görgülü is the first organization in Euro Asia to achieve FSMS ISO 22000 as well EMS ISO 14001 becoming good neighbor and providing safe foods. And in achieving certification Görgülü demonstrates they are pro active and moving in the direction

to demonstrate competence before the rest of the region and industry.

By focusing on safe food, ISO 22000, provides an verifiable structure to assess controls and competence of people as well as equipment, infrastructure, work environment, and raw materials., *et al* coming together under BRS approach to an effective food safety configured management system.



Industry is moving toward FSMS ISO 22000 certification as a basis to supply. BRS ISO 22000 integrates food quality, safe foods and can include "food defense".

## Documents and Documentation



On the issues of documentation and HACCP MS, business is benefiting from the requirement changes in documentation. For guidance obtain the HACCP MS Specification wherein HACCP-HARPC becoming an integral component to businesses in the food supply chain. Is essential to analyze the technical management system specification not only from a clause-by-clause but from a regulatory and business perspective. The contemporary

QMS 8 principles include:

- Customer-focused organization
- Leadership
- Involvement of people
- Process approach
- System approach to management
- Continual improvement
- Factual approach to decision-making
- Mutually beneficial supplier relationships

Organizations opting for HACCP MS will truly benefit by implementing an effective basic an fundamental Food Safety Management System (FSMS) by identifying hazards and managing risks concurrent with meeting market and consumer expectations... and improving performance. HACCP MS HARPC assists in your organization by helping to manage risk and to heighten competence systematically. Further, HACCP MS provides a very effective and efficient mean to demonstrate competence in identifying, analyzing and acting on food hazards whether inadvertently (or worst advertently).



## HACCP MS Competency; Applicable Sectors

Investing in training and awareness, HACCP MS explicitly invokes, competence of individuals conducting process activities, formulation, laboratory... Thereof, competence is a basis to maintain the HACCP Management System and improve practices and methods of processes and managing risks (hazards) to satisfy the

needs of the market, protection of consumer, user, or clients and as a mean to continue raising the level of competence.

The requirements to obtain, analyze and act upon market and customer *data* is such that needs flowing into *information* and information flowing into *knowledge* is one of the challenges that organiza-

tions face. Implementation of HACCP MS provides on-going benefits to the control of hazards and risk.

HACCP MS apply equally and as effective to sectors in the food supply chain...

Airlines, Tourism Cruisers, Food producers, nutritional supplements, Hospitals, Hotels & Restaurants, Packaging Producers...Agriculture... processors... Warehousing...

transporters... retail... (and consideration needs be given to HIPAA)

**“... the combination of training, awareness, implementation, analysis, actions... all build toward the competency of the organization. “**

## Why Choose BRS HACCP MS (HARPC)



BRS is helping the food supply chains through HACCP MS, ISO 22000 and ISO 9001. We are accredited worldwide by a an authoritative accreditation platform with worldwide jurisdiction. We provide conformity assessment with certification status in America, Euro Asia, Asia Pacific and Europe. Our

exclusive network of professionals only carries BRS activities, (we do not subcontract professionals and call them employees). This global presence in adhering to a legally binding charter by a non profit authoritative entity means that consumers not only can trust BRS but that diversity is integral part to understand, cultures, faiths, and needs of world

population.

The seal of BRS represents trust and this symbolizes our ongoing commitment to provide a noble and moral purpose before money. On this basis our commitment extends to sustainable and reliable excellence.

For BRS exclusively certified professionals continuously reach higher level of competency for the completion of assessments, through BRS approved training and evaluation experience, and discussions prior to performing assessments.

## BRS... taking the Process Approach since 1984



Our network of exclusive professionals is highly competent in the process approach assessment method as part of managing risk and identifying competitiveness, we have been providing process focus, competitiveness, and management of risk as an integral scheme to the management systems since

inception of our network of professionals in 1984.

The process approach assists in BRS systematically establishing the adding-value-assessment methodology to assessment—audits.

*BRS fuses adding-value-assessment to the process approach which requires, as deemed necessary and concurrent with client-*

*organization that includes methods, principles and techniques concurrent with FSMS, FMEA, JIT, Kaizen, Six Sigma, ERP, and others for the food industry. BRS has developed and fuses components of exclusive assessment protocols also leading toward application of new concepts that derive from our own "PERM" principle.*

Management System Registration Services



BRS provides HACCP MS specification document and companion auditing check-sheets; based on Codex HACCP and Federal Regulations (FSMA), and Food Defense upon request to client-organizations.

## BRS HACCP MS Services on becoming ISO 22000:2005

BRS provides certificate of registration to HACCP MS for organizations wishing an intermediate advancement to FSMS ISO 22000... or ISO 9001...HARPC.

**Phase I Analysis**—provides the basis to assess companies to the portal of HACCP MS and to increase the probability to achieve recommendation to certification in Phase II.

BRS assess the current status of your processes and activities through a deliverable report and discussions stating current status against HACCP MS HARPC allowing management to assess and identify the resources and fulfill requirements to proceed, and to develop a strategy for implementation to achieve effective and effi-

ciently HACCP MS transition.

Note—BRS, as an accredited certification and assessment body adheres to ISO/IEC 17021 and TS 22003. We divide the total assessment days for registration into a protocol with a Phase I and Phase II. This allows for the organization preparedness for advancing.



Food Safety address issues of unintentional harm through foods...

Food Defense address issue of intentional harm through foods...

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