



ISO 22000:2005 & HACCP MS (and Guidance ISO 15161:2001)

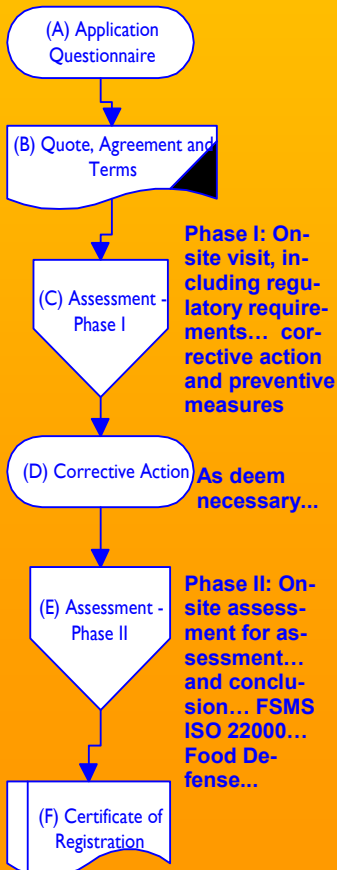
Quality Management System

HACCP MS, ISO 22000:2005

Special points of interest:

- ISO 22000 and ISO 9001 HACCP, a process Approach
- Adding-Value-Assessment
- Documents and Documentation...
- Competency
- ISO 22000... Food Defense

HACCP MS & ISO 22000 FSMS Registration "Pipeline"



ISO 9001:2008 Process Approach Compatible with Business Structure for HACCP, ISO 22000 Food Safety Management System

ISO 22000, and likewise ISO 9001:2008 | ISO 15161:2001, requires that the process approach be taken as an explicit requirement to assess the management system. The process approach best relates to the nature of organization processes and business objectives. ISO 22000 integrates HACCP principles and PRPs (21 CFR 110) compatible with ISO 9001:2000 for the industry sectors (and wherein the food-supply with reference to ISO 15161). Benchmarks FSMS ISO 22000 and HACCP MS provide a basis to comply with legal obligations and regulatory requirements.

Fusing HACCP principles, ISO 15161 and ISO 9001 into ISO 22000 with a process approach makes true sense in managing hazards

concurrent with progressively safer products.

Consumer safety and customer satisfaction is one of the focus of attention within the process approach and promoting continuous improvement in the relation and expectation with consumers and the market when implementing ISO 9001 - ISO 22000, and HACCP MS. Further, challenges brought about the reality of epidemics such as SARS, Mad Cow... *Food borne* illness and other epidemics... ISO 22000—HACCP MS (ISO 1561) just makes sense.

The 7 Principles of HACCP includes:

- Conducting analysis of hazards

- 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

ISO/TS 22004 & ISO/TS 22003

ISO/TS 22004 is a technical specification guidance document for the implementation of ISO 22000. And ISO/TS 22003 provides guidance for third party accredited certification, such as BRS.

HACCP, what is and how applies to my business?

Hazard **A**nalysis and **C**ritical **C**ontrol **P**oint is the methodology to systematically identify, evaluate, qualify and control risk elements (hazards) resulting from the services or products that your organization provides, affecting consumables to market or consumers.

While HACCP relates to the food sector it is not a unique domain of the is the food sector. HACCP can apply as well to other sectors of industry where risk is critical.

HACCP 7 principles apply to any sector whose products or services impact the safety of consumers-users-customers.

Implementing HACCP over a management system like ISO 9001 (or any of its variants) customers—users—consumers, internal personnel and stakeholders feel a higher degree of confidence that effects and impacts are not random events; BRS certifies to HACCP Management System.

Introduction

The requirement to identify hazards and take control to process safe foods within the supply chain is essential to the food-supply chain. The increasing need to demonstrate and provide adequate controls places organization on a path of continuous update | improvement. This applies from agriculture all through to the fork.

Food safety relates to the ever presence of *foodborne* hazards at consumption. Inclusion of a

food borne hazards may occur anywhere in the supply chain, and this requires that the controls are appropriate to prevent, eliminate, or mitigate food borne inclusion. ISO 22000 is a pillar for food safety (as ISO 9001 for food quality). ISO 22000 specifies the requirements for a food safety management system (FSMS) combining acceptable fundamentals to food safety from the *farm* to the *fork* including:

- Effective—Interactive Com-

munication (at least one-up and one-down),

- A management system focus throughout the food supply chain,
- That processes be under control,
- Through Pre Requisites Programs, and
- Application of CODEX—HACCP Principles

Further, BRS can include Food Security | Defense, as a US based certification body.

Communication...

Throughout the food supply chain is essential to ascertain that relevant food hazards are identified and effectively controlled. This communication requires that effectively flows upstream and downstream, as situations require. Communications must flow from the farmer through to the consumer based on systematic hazards analysis.

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

At BRS we provide ethical services, due care services to ascertain appropriate food safety fundamentals.

Validation that controls are effective and kept up to date, through certifications:

- FSMS ISO 22000, and
- HACCP MS

Includes addressing CODEX *Alimentarius* and driven for compatibility with the many other food safety schemes.

Further, BRS has developed standards for product mark that integrates best food safety practices based on ISO 22000 | and ISO 9001 with Reference to Guidance ISO 15161.



BRS and FSMS ISO 22000 Certification

BRS has issued numerous FSMS ISO 22000 certificates as well HACCP MS.

BRS leads the way in providing FSMS ISO 22000 lead assessor training in Asia, Asia Pacific, Europe and across America.

Görgülü is the first organization in Euro Asia to achieve FSMS ISO 22000 and combines EMS ISO 14001 pro-

viding evidence of good neighbor and 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 food security.

Documents and Documentation



On the issues of documentation and ISO 22000, business is benefiting from the requirement changes in documentation. For guidance obtain ISO/TS 22004 wherein HACCP, becoming an integral component of ISO 22000, is essential analyzing the standard not only from a clause-by-clause but from a business perspective. The 8 principles on which ISO 9001 is based are applicable to ISO 22000 while fusing HACCP Principles (CODEX—ISO 15161), considering ISO 9001:2008 8 principles:

- 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 ISO 22000 will truly benefit by implementing an effective Food Safety Management System (FSMS) toward identifying haz-

ards and managing risks concurrent with meeting market and consumer expectations... and improving through the FSMS itself. FSMS assists your organization to manage risk and heightened competitiveness. Thus it assists in controlling hazards... as to reduce, and/or eliminating risks, through meeting regulatory specifics.

We reiterate, HACCP MS and FSMS ISO 22000 are excellent tools for the administration of legal obligations, regulatory requirements and contractual agreements.



ISO 22000 Competency; Applicable Sectors

Investing in training and awareness, ISO 22000 explicitly invokes, as it does for ISO 9001, competency of individuals conducting process activities. Thereof, training 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, consumer, user, and/or client and to continue raising the competence levels.

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

ISO 22000 management system provides on-going benefits to controlling risk.

ISO 22000 or predecessors HACCP MS, ISO 15161 apply equally effectively to other than the food sector...

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 in fulfilling legal obligations and regulatory requirements. “

Auditing, The Process Approach—BRS GlobalNet



One of the biggest challenges that HACCP MS, ISO 22000 implementation will, as ISO 9001:2008, face it is not the transition or implementation by organizations, but the years of assessment-audit focusing on the *element-clause* approach.

Competency of auditors is critical when applying the process approach. Meaning,, evaluate the process and the requirements as these apply to each process. The assessment team must decide on the effectiveness of the interrelation to the management system as whole — easier said than done.

Thereof, ISO 22000 is of

a bigger challenge to auditors, specifically to third party assessment... BRS exclusive professionals undergo a process for value-adding-assessment concurrent with the process approach that involves training and field experience prior to conducting BRS assessment mission and values.

For BRS exclusive professional to reach level of competency require completion of BRS approved training and evaluation, and discussions prior to performing assessments. BRS discovers talent professionals with the potential to engage in conducting management system assessments; we do not follow the common path of applying, interviewing and hiring.

BRS... taking the Process Approach since 1984



Indeed, through our GlobalNet the process approach for managing risk and identifying competitiveness is not new, 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 planning to include methods, principles and techniques of our line of other services including FSMS, FMEA, JIT, Kaizen, Six Sigma, ERP, and "Lean Manufacturing" - BRS has developed and fuses components of our exclusive "Lean" assessment protocol also leading to registration.... toward applicable I³ concept ...

Management System Registration Services



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



HACCP MS Services toward ISO 22000:2005

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

In carrying out assessment we provide the basis for your organization advancing in safe foods, auto-control. Prior to deciding and setting the commitment you may want to acquire the information involving imple-

mentation whether FSMS ISO 22000 or HACCP MS to contribute in helping with compliance with legal obligations and regulations.

BRS assess the current status of your processes and activities through a deliverable report and discussions stating current status against HACCP MS / ISO 22000 allowing management to

identify the internal resources requirements for enhancements, and to continue a strategy to sustain effectiveness and efficiently ISO 22000, HACCP MS.

Note—BRS divides, abiding to ISO/IEC 17021—ISO/TS 22003, the total assessment days for registration into a Phase I and Phase II protocol. This allows for the organization preparedness for advancing.

ISO 22000 = HACCP MS + ISO 9001 +

HACCP principles are inclusive within "Codex Alimentarius" (ISO 15161, consider), while known within the food sectors has not reached the expected international recognition until ISO 22000. For this reason a variety of national initiatives addressing HACCP are introduced including HACCP MS



ISO 22000 represents a progression in validating HACCP principles within a certifiable system for thus interna-

food safety management (as well integration with ISO 9001, ISO 14001 and other management systems standards) and legal requirements.

BRS logo-trademark when granting ISO 22000 certificate of registration you know id globally recognizable, as BRS abides to the standard under international accreditation scheme established (referencing ISO/TS 22003, ISO/IEC 17021, ISO/IEC 17024, and other international standards).



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

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

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