

Food Safety Management System

The Importance of the HACCP System

There is increasing awareness throughout the world that food safety is important for public health. Everyone operating in the food sector is therefore obliged to ensure that their products or services cause no harm to users or consumers. The HACCP (Hazard Analysis and Critical Control Points) system is based on the principles of the international reference document Codex Alimentarius (issued in 1997 by FAO/WHO). It is generally accepted by consumers, producers, processors, retailers, and state authorities, and is currently recognized as the most effective method of ensuring food safety in the entire food chain; that is, from the production of raw materials to end-users.

In Slovenia and other EU countries, the HACCP system is a legal requirement that applies to all food business operators. Organizations demonstrate that their products and services meet the requirements of the HACCP system with a certificate or statement of conformity awarded by an authorized independent body.

The certificate or statement of conformity provides evidence that the organization's food safety management system has been reviewed by a team of competent auditors, and that the system is implemented in practice and monitored by the independent body that issued that certificate or statement of conformity.

SIQ Services Related to Food Safety

HACCP System Audit and Certification as an Upgrade of the ISO 9001 System

Organizations with an ISO 9001:2000 certificate for their quality management systems may choose to upgrade their systems with a certificate attesting their systems' conformity with HACCP requirements.

The certification procedure consists of a documentation audit and an on-site certification audit. Surveillance audits are conducted annually, and re-assessment audits are conducted once every three years.

The certificate is valid as long as the system meets the requirements of the ISO 9001:2000 standard and the HACCP system.

ISO 22000

In 2005 the International Organization for Standardization issued a new standalone standard: "ISO 22000:2005 – Food safety management systems – Requirements for any organization in the food chain". It is a solution intended to harmonize all currently valid international food safety standards. ISO 22000:2005 combines the requirements of the HACCP system according to the Codex Alimentarius with the

ISO 22000



principles of good business and hygiene practices, and requirements for traceability and labelling of food products. It is applicable in all segments of the food chain.

Organizations already holding one of the ISO management system certificates (ISO 9001:2000, ISO 14001:2004, and the like) have an advantage over those without any ISO certificates in implementing the requirements of the ISO 22000:2005 standard; organizations with an established HACCP system can receive an ISO 22000:2005 certificate with even less effort.

HACCP System Assessment in Organizations

In an organization with an established HACCP system, we perform an independent assessment of the system's compliance with HACCP requirements, provide an opinion, and offer recommendations that, if observed, may help an organization improve its system further.

If the system is found to meet the requirements of the HACCP, we issue a statement of conformity with HACCP principles. This statement is clear evidence that the organization contributes to the quality and safety of the food in its food chain.

HACCP System Assessment at Suppliers

An organization with an established HACCP system must ensure that the HACCP system requirements are met in their entirety by any other organization that is included in its product or service supply chain. Therefore, we also perform assessments of HACCP systems at your suppliers and subcontractors, and provide an independent expert opinion.

Periodic Monitoring of the HACCP System Implemented in Organizations

Organizations must adapt the established HACCP system to any changes introduced in the existing processes, whether these are results of technological progress, customer demands, or changed legislation applicable to the food industry or sector. Organizations must ensure that the HACCP system remains efficient. To achieve this, the system must be periodically examined, evaluated, and improved. We can draw up and implement a plan for periodic evaluations of the HACCP system at your organization.

Why Acquire a Certificate?

The certificate or statement of conformity is your proof to the public in general and your business partners in particular that you meet HACCP requirements. As a holder of the certificate or statement of conformity you:

- Gain the confidence of the public, customers, and supervisory bodies;
- Increase your competitive advantage in the market and in public tenders;
- Ensure impartial and continual system monitoring; and
- Encourage continual upgrading and improvement of the system in compliance with current legal requirements and the international reference document, the Codex Alimentarius.

Cooperation with Organizations Undergoing the Certification Procedure

Organizations undergoing the certification procedure can expect to receive:

- An expert explanation of HACCP system requirements and the HACCP assessment procedure;
- A written statement that the organization is undergoing the certification procedure, if required;
- A 10% discount on the fees for seminars and other training courses organized by SIQ;
- Information about SIQ in English; and
- The newsletter "The SIQ Report".

Further information: SIQ

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