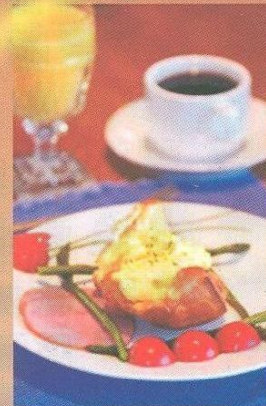
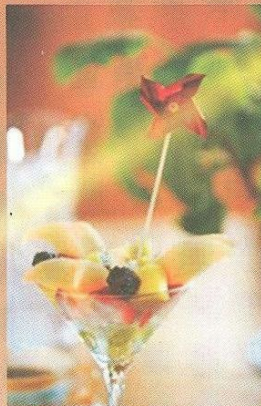
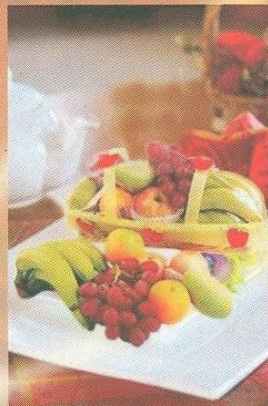


Food Safety Management Systems (FSMS) Certification Scheme

As per
IS/ISO 22000 : 2005



Achieve Food Safety



BUREAU OF INDIAN STANDARDS

FSMS FOR SAFE FOOD SUPPLY CHAINS

Food Safety is related to the presence of food borne hazards in food at the point of consumption. Food reaches to consumers via supply chains that may link many different types of organizations. One weak link can result in unsafe food that is dangerous to health. As food safety hazards can occur the food chain at any stage, adequate control throughout the supply chain is essential. Therefore food safety is a joint responsibility of all organizations within the food chain including, producers, manufactures, transport & storage operators, sub-contractors, retail and food service outlets and service providers.

Recent studies have shown that there is significant increase of illness caused by infected food in both developed and developing countries which give rise to considerable economic costs besides being health hazards. This has necessitated the need for establishing a food safety management system by all types of organizations within the food chain.

KEY ELEMENTS TO ENSURE FOOD SAFETY

The key elements of FSMS for managing & reducing the risk to health resulting from operations across the food chain to final consumption are:

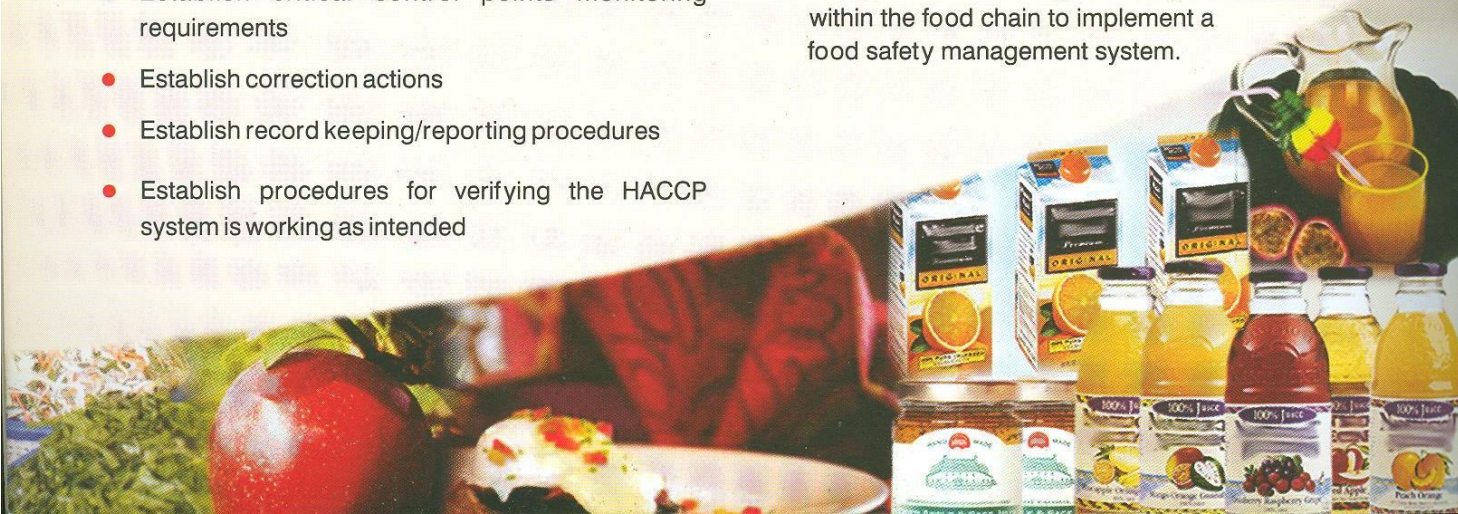
- Interactive Communication;
- System Management;
- Prerequisite Programmes;
- HACCP Principles;

HACCP PRINCIPLES

- Conduct a hazards analysis
- Identify critical control points (CCP)
- Establish critical limits for each CCP
- Establish critical control points monitoring requirements
- Establish correction actions
- Establish record keeping/reporting procedures
- Establish procedures for verifying the HACCP system is working as intended

IS/ISO 22000:2005 FOOD SAFETY MANAGEMENT SYSTEMS - REQUIREMENTS FOR ANY ORGANISATION IN THE FOOD CHAIN

- Identical to internationally accepted ISO 22000 standards for Food Safety Management Systems (FSMS)
- Provides the frame work for internationally harmonized requirements for systematically managing safety in food supply chains
- Offers a unique solution for good practices in food related sector
- Developed by experts from food industry, representatives of specialized organizations in close cooperatives with the Codex Alimentarius Commission (Codex)
- Designed to allow all types of organizations within the food chain to implement a food safety management system.



- Fully compatible with Quality Management Systems (QMS) as per ISO 9001:2000 and HACCP principles.

HIGHLIGHTS OF IS/ISO 22000 : 2005

- Integrates the principles of Hazards Analysis and Critical Control Point (HACCP) system developed by Codex Alimentarius Commission. It combines the HACCP plan with prerequisite programme (PRPs) and operational PRPs.
- Requires that all hazards that may be reasonably expected to occur in the food chain are identified, assessed and controlled.
- Can be applied independent of other management system standards or can be integrated with existing other management systems.
- Allows even small, tiny scale organizations to implement as externally developed combination of control measures.
- Intended for organizations seeking more focussed, coherent and integrated food safety management systems.
- Emphasis on preventions of food safety hazards of all types.
- Ensures compliance with legislative and regulatory requirements.
- Provides for management of potential emergency situations & accidents that can impact food safety.

BENEFITS

- Increased international acceptance of food products
- Reduces risk of produce/service liability claims

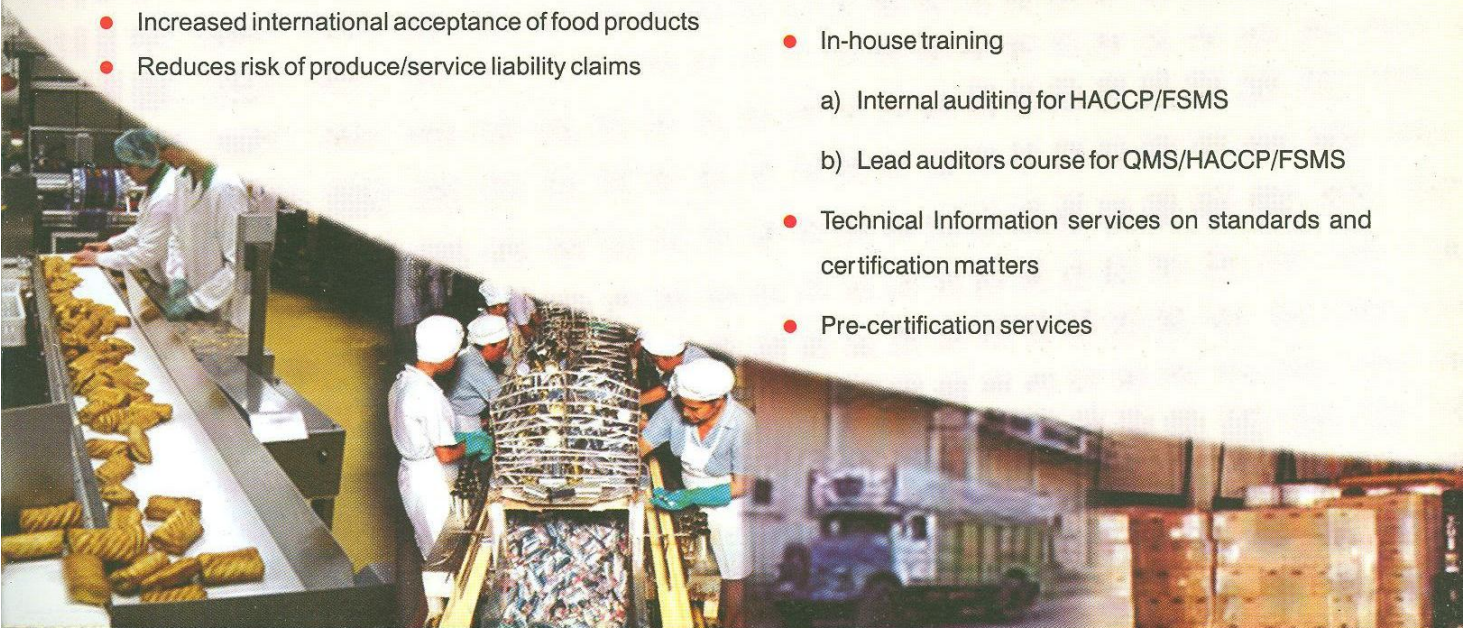
- Satisfies customer contractual requirements
- Ensures safety of food products
- Greater health protection
- Demonstrations conformance to international standards and applicable regulatory requirements
- Helps to meet applicable food safety related statutory & regulatory requirements
- Ensures to compete effectively in national and international markets

HOW TO OBTAIN CERTIFICATION

- Establish a documented food safety management system and ensure its effectiveness.
- Submit application on prescribed Proforma along with the questionnaire and necessary fees.
- Submit the quality manual and/or concerned documents, when asked for
- Arrange audit by BIS Assessment Team
- Take corrective actions on non-conformities observed by assessment team, if any, and get them verified
- Obtain the Licence!!!

OTHER SERVICES OFFERED BY BIS

- Awareness Programmes on food safety
- In-house training
 - Internal auditing for HACCP/FSMS
 - Lead auditors course for QMS/HACCP/FSMS
- Technical Information services on standards and certification matters
- Pre-certification services



For further details, contact nearest office of the
Bureau of Indian Standards or write to:

Head
(Management Systems Certification)



BUREAU OF INDIAN STANDARDS

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi-110 002
Phone: (011) 23231842 Fax: (011) 23231842; 23234062; 23239399

Dy. Director General

Central Regional Office

Bureau of Indian Standards

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi-110 002
Phone: (011) 23237617, 23233841 Fax: (011) 23238911

Dy. Director General

Western Regional Office

Bureau of Indian Standards

Manakalaya, E9, MIDC, Marol, Andheri (East), Mumbai 400 093
Phone: (022) 28218093, 28327858, 28327891 Fax: (022) 28364820

Dy. Director General

Northern Regional Office

Bureau of Indian Standards

SCO 335-336 Sector 34-A, Chandigarh 160 022
Phone: (0172) 2603843, 2609285 Fax : (0172) 2602025

Dy. Director General

Eastern Regional Office

Bureau of Indian Standards

1/14 C.I.T. Scheme VII, VIP Road, Kankurgachi, Kolkata - 700 054
Phone: (033) 23379474; 23378499; 23378662 Fax: (033) 23377459

Dy. Director General

Southern Regional Office

Bureau of Indian Standards

CIT Campus, IV Cross Road, Chennai-600113
Phone : (044) 22542365, 22541984, 22541311 Fax: (044) 22542158