



YOUR STEPS TO ISO 22000

[FOOD SAFETY CERTIFICATION]

SERVICE TAILORED TO YOUR BUSINESS

At QEC we provide a certification service to satisfy your business by:

- Planning audit dates to suit your business requirements,
- Matching auditor skills to your company, products, processes and services,
- Applying an open-book approach to auditing
- Identifying the areas within your Quality Management System that add most value to your organisation.

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

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FOOD SAFETY CERTIFICATION

Following considerable publicity over the last few years, most companies are now aware that the badge of food safety approval enhances their image in the food supply chain and the business community and with prospective customers. Demonstrating that a company has a food safety culture to supply safe food and services is an important management challenge. An effective ISO 22000 Food safety management System can improve customer satisfaction, business efficiency and achieve considerable cost savings, whilst positively enhancing your Company Image.

CERTIFICATION

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

WHAT IS ISO 22000 STANDARD

ISO 22000 specifies the requirements for a food safety management system that an organization must fulfill to demonstrate its ability to consistently produce food products which are safe for their end consumers. ISO 22000 integrates the principles of the Hazard Analysis and Critical Control Point (HACCP) system by means of auditable requirements that it combines the HACCP plan with prerequisite programmes. ISO 22000 requires that all hazards that may be reasonably expected to occur in the food chain, including hazards that may be associated with the type of process and facilities used, are identified and assessed. Therefore it provides the means to determine the strategy to be used to ensure hazard control by combining the prerequisite programmes and the HACCP plan.

BENEFITS OF ISO 22000 STANDARD

- ✚ Increase awareness of food safety hazards.
- ✚ Proper documentation and record keeping and enhance internal and external communication.
- ✚ Demonstrate organisation's commitment to food safety thus boosting confidence in stakeholders.

WHY QEC?

At QEC, we believe in certification with a partnership approach. Building and sustaining a positive and supportive relationship with our clients is at the heart of our working principle.

With a team of highly competent system auditors, we provide the confidence that organisations are seeking, implementing framework by taking a systematic approach to manage their business process while meeting customer regulatory requirements.

NEXT STEP

Following your enquiry and completion of our application form, we will review the information and provide you with a free estimate.

There are no fees until you accept the estimate and return the signed contract that includes the conditions for certification.

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YOUR ROUTE TO CERTIFICATION

