



# UNI EN ISO 22000 FOOD SAFETY MANAGEMENT SYSTEMS

## WHO IS CONCERNED?

Any business involved in the food chain:

- Agricultural farmers
- Livestock farmers
- Food companies
- Feed mills
- Wholesalers
- Retailers
- Caterers
- Transport and storage companies
- Cleaning, waste disposal and waste water treatment companies
- Equipment manufacturers
- Manufacturers of additives, vitamins, pharmaceutical products, cleaning agents, pesticides, fertilizers and bio-products
- Food packaging manufacturers
- Service providers

## FRAMEWORK

Consumer safety is a fundamental goal for all companies in the agriculture and food sector. The entire supply chain must operate in such a way as to ensure the safety of products.

In order to harmonise the many standards and regulations on food safety, the International Organisation for Standardisation (ISO) has published a standard defining the requirements for a management

system designed to ensure food security.

Based on HACCP principles, the main objective of ISO 22000 is to ensure the safety of products for the end-consumer.

ISO 22000 represents an effective management tool, as well as a competitive advantage for companies in the agri-food sector.

## OUR SERVICES

Benefiting from a long experience in the agri-food sector, Certiquality provides certification services against the ISO 22000 standard as an effective tool to guarantee consumer safety. Certiquality is accredited to grant UNI EN ISO 22000 certification. Audit activities are conducted by highly qualified personnel, who can also carry out integrated audits against the main food safety standards.

ISO 22000 incorporates the requirements of an effective, ISO 9001-compliant management system with the HACCP principles of food hygiene control and hazard prevention. Good practice requirements in the following areas are combined with those of the ISO 9001 standard:

- Personnel (organisational structure, professional training, hygiene and health);
- Management of premises and production equipment in terms of cleanliness, hygiene and the prevention of contamination risks;
- Purchasing and control of raw materials (with specific requirements relating to the qualifications of suppliers) and packaging materials;
- Process control and the release of finished products, taking storage and transport into account, as well as traceability;
- Change control;
- Product recall management and crisis management.

## YOUR BENEFITS

- ✓ Implement and run a food safety management system which is consistent with HACCP principles and good manufacturing practices;
- ✓ Show your customers your strong commitment to food security issues;
- ✓ Ensure that your products or services be managed in accordance with an internationally recognised food safety scheme;
- ✓ Increase customer confidence.

## THE CERTIFICATION PROCESS

The main stages of the certification process are:

- ✓ An optional preliminary audit to assess the company's situation with respect to the requirements of the ISO 22000 standard in order to identify, through a gap analysis, strengths and potential areas for improvement;
- ✓ A two-stage certification audit ;
- ✓ Issuance of the certificate;
- ✓ Annual surveillance audits.
- ✓ Certiquality can perform integrated audits combining the ISO 22000 standard with the main food safety standards and regulations (ISO 9001, BRC, IFS, UNI 10854, FSSC 22000, GlobalG.A.P., product certification, ISO 22005).

## OUR REFERENCES

Air Liquide Italia Service Srl  
Centrale del Latte di Roma Spa  
Centrale del Latte di Torino & C. Spa  
Compass Group Italia Spa  
Parmalat Spa  
Pellegrini Spa  
Rivoira Srl  
Sambonet Paderno Industrie Spa  
Solvay Chimica Italia Spa



## FURTHER READING

Certiquality – Guidelines on correlations between the IFS, BRC, ISO 22000 and ISO 9001 standards;  
Certiquality and SSICA, sponsored by Assoittica Italy - Guidelines for the application of the UNI EN ISO 22000: 2005 standard to the food safety management systems of seafood.

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