



ISO22001

The International Standard for Food Safety Management.

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THE INTERNATIONAL STANDARD FOR FOOD SAFETY MANAGEMENT

The ISO22001 standard defines the requirements of a food safety management system that covers all organisations within the food chain regardless of size, including some suppliers of non-food services and products such as equipment manufacturers, cleaning and transport companies. The standard encompasses globally recognised best practices and processes to help organisations identify and control food safety hazards.

Because our food often crosses national borders, effective food safety management is important to ensure the safety of the global food supply chain. Implementation will put hazard controls in place across your supply chain to reassure stakeholders and suppliers, and protect your customers.

As well as ensuring you meet all applicable statutory and regulatory food safety requirements, ISO22001 will introduce improved transparency around accountability and responsibilities within your organisation and demonstrate your on-going commitment to safety. Because the standard is recognised throughout the global food chain, ISO22001 certification will give your organisation a competitive advantage when tendering and is especially favoured by larger food producers.

WHAT ARE THE BENEFITS OF ISO22001 CERTIFICATION?

Implementation of ISO22001 will help you demonstrate your organisation's ability to reduce and control food safety hazards through industry best practices in order to ensure that all food is safe at the time of consumption. The internal processes you put in place throughout your supply chain will help evaluate, assess and consistently meet customer and regulatory requirements to ensure customer satisfaction.

ISO22001 includes methods and practices for validation, verification, and a continual improvement of your food safety management system to reassure stakeholders that all activities related to food safety are continually optimized and effective.

ISO22001 has been aligned with ISO9001 and shares a similar format to other standards such as ISO14001, which gives you the option to develop a powerful, integrated risk based management system across food safety, quality and environmental management.



HOW DOES IT WORK?

Our team of consultants are qualified lead assessors who can also offer specialist internal auditor training, if required, based upon extensive industry experience and knowledge. We can offer a 'turn on, turn off' resource auditing service for companies who require minimum disruption to reduce the cost of certification. Our range of innovative internal auditor apps are used by over 10,000 organisations worldwide and will help explain the clauses of each standard and offer helpful guidance to assist with ISO implementation. Our consultants are also available to assist with any on-site support your organisation may require to guide your team through the entire process, from implementation to certification and beyond.

WHAT DOES ISO22001 COVER?

ISO22001 requires organisations to plan, implement, operate, maintain and regularly update a food safety management system aimed at providing products that are safe for the consumer. This will involve working on interactive communication, system management and prerequisite programmes, and is an ideal way to implement HACCP (Hazard Analysis & Critical Control Points) principles throughout your food supply chain for a robust system.

A large part of implementation will look at how your organisation communicates upstream and downstream in the food chain, as well as communicating clearly with customers and suppliers about identified hazards and control measures to clarify their requirements and how this will impact on the end product. Organisations will be expected to establish an effective combination of control measures, and a company-wide commitment to continued improvement of the food safety management system following successful certification..

WHY NDC GLOBAL AUDITORS?

We specialise in hazardous industry compliance and hold extensive expertise in the electronics, aircraft, food, automotive, metal, engineering, petrochemical and power industries – where processes are likely to be particularly hazardous, risks are potentially at their greatest, and where effective management systems are essential to ensure conformity to product realisation.

We can support company audit programmes at all levels from internal system audits to international and industry specifications & assessment, as well as providing the necessary follow-up consultancy support to facilitate continued improvement.



THE STEPS TO ACCREDITATION

We can get you started on your quality management journey and complete it in 4 simple steps –

THE STEPS TO ACCREDITATION

We can get you started on your food safety management journey and complete it in 4 simple steps –

1. Preparation. We will guide you through ISO22001 requirements and provide support and a gap analysis to highlight the requirements of the standard against your existing arrangements.
2. Implementation. Together with your staff, we will find the best way for your business to implement an effective system and processes.
3. Certification. An independent auditor will come in and assess your business to the requirements of the standard for successful certification.
4. Follow-up. As part of our ongoing support, we will ensure you continue to work to ISO22001 standards to maintain your accreditation.

Our experienced team of consultants will guide you through the entire process, from start to finish, with the level of support you require.

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