Why ISO 22000?

Follow Codex HACCP principles and reduce food risks

By choosing to implement ISO 22000 you are committing to higher standards of food safety. With greater transparency and accountability, you can enhance your brand's reputation and gain a competitive advantage to win new business.

With ISO 22000 your business can:

- ✓ Strengthen the risk management controls you have in place across your supply chain
- ✓ Implement robust controls to prevent the introduction of hazardous materials or contamination
- ✓ Stay up to date with the latest legal and regulatory obligations
- ✓ Embed internationally recognised processes into your business practices

Principles of ISO 22000

Leadership
- Who will be accountable?
- Who needs to be involved in the development, implementation and maintenance of the management system?

Planning
- How will you achieve your goals?
- What are the risks and opportunities?

Support
- What training does your staff need?
- How will you assign infrastructure, resources and facilities?

Operation
- How will you introduce processes across your supply chain?
- What processes will protect your supply chain from contamination?

Evaluation
- How will you measure, monitor, analyse and evaluate your business' performance?

Improvement
- How do you document process reviews and ensure the right improvements are made?

Context of the organisation
- What food safety challenges does your business face?
- Who are your interested parties?

With guidance and support from our expert consultants you will be able to develop and implement a management system that grows with your business and helps you to achieve your food safety objectives.