Food Safety Certifications

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 players. One weak link can result in unsafe food that is dangerous to health. As food safety hazards can occur in the food chain at any stage, adequate control throughout the supply chain is essential. This has necessitated the need for establishing a food safety management system by all players since Food safety is a joint responsibility of all players along the food chain including, producers, manufacturers, transport and storage operators, sub-contractors, retail and food service outlets and service providers.

In order to compete regionally and globally, players must keep up with growing trends and market demands and must demonstrate that their products, processes and services meet the highest levels of safety and quality.

KEBS CB provides the various players and the food industry with audit and certification solutions against a variety of food safety certification schemes and certify Food safety systems against a range of internationally and regionally-recognized standards such as:

- FSSC 22000 - a scheme recognized by the Global Food Safety Initiative (GFSI).
- ISO 22000 – Food Safety Management system
- HACCP – Food safety based on CODEX Alimentarius Food hygiene requirements
- FSCE - GHP+ for Catering Establishments
- GMP – Good Manufacturing practices

Our certification services help operators to demonstrate their commitment to food safety and quality and will enable you to alleviate risk, achieve compliance, improve efficiency in operations and ensure sustainability and thus meet your contractual obligations, regulatory requirements and gain access to new and global markets.

FSSC 22000 CERTIFICATION

FSSC 22000 is based on the widely recognized Food Management System Standard ISO 22000, the industry relevant Pre-Requisite Program (PRP) and FSSC defined additional requirements (which includes food defense, food fraud prevention and allergen management among others). The Scheme is owned by an independent non-profit organization and it is GFSI benchmarked. KEBS CB is licensed to offer FSSC 22000 certification for both food manufacturing and food packaging sectors.

Benefits of FSSC certification

- **Increased market access because** FSSC 22000 is GFSI benchmarked, recognized and accepted globally
- Identification and control of food safety hazards hence reduced risk of food safety incidents.
- In depth and rigorous food safety audits
- Creation of food safety culture and increased operational control.
- Increased marketability, recognition, competitiveness and customer trust
- Continually improve and update implemented systems for efficiency and effectiveness

FSSC published version 5 of FSSC 22000 on 3 June 2019. The main reasons for publishing a revised version included:

- Publication of the new ISO 22000:2018 standard
- Compliance with GFSI requirements
- Inclusion of the board of stakeholders list of decisions
- Continual improvement process

ISO 22000:2018 CERTIFICATION

ISO 22000:2018 defines what an Operator must do to demonstrate her ability to control food safety hazards and ensure that food, feed or related products are safe for consumption or use. The purpose of ISO 22000:2018 is to empower an Operator to develop a robust **Food Safety Management System** (FSMS) that drives continuous improvement of all processes with an impact on the safety of end-products.

It specifies requirements for a FSMS to enable an organization that is directly or indirectly involved in the food chain:

a) to plan, implement, operate, maintain and update a FSMS providing products and services that are safe, in accordance with their intended use;

b) to demonstrate compliance with applicable statutory and regulatory food safety requirements;

c) to evaluate and assess mutually agreed customer food safety requirements and to demonstrate conformity with them;

d) to effectively communicate food safety issues to interested parties within the food chain;

e) to ensure that the organization conforms to its stated food safety policy;

f) to demonstrate conformity to relevant interested parties;

g) to seek certification or registration of its FSMS or make a self-assessment.

Aimed at all operators of food, feed and related products, regardless of size or sector, ISO 22000 translates food safety management into a continuously improving process. It takes a precautionary approach to food safety by helping to identify, prevent and reduce foodborne hazards in the food and feed chains.
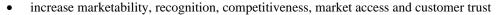
When to transit

Due to the changes ISO 22000:2005, the standard will expire in June 2021. We advise our clients to make the transition to ISO 22000:2018 before June 29, 2021 in order to remain certified.

Benefits of ISO 22000 Certification

Achievement of ISO 22000:2018 certification helps operators to:

- identify and control food safety hazards and reduce risk of food safety incidents.
- generate food safety culture and increase operational control.

- increase marketability, recognition, competitiveness, market access and customer trust
- Continually improve and update implemented systems for efficiency and effectiveness

Upgrading ISO 22000 certification

If already certified to ISO 22000, an Operator can make a smooth transition to FSSC 22000 to gain GFSI recognition. Transition to FSSC 22000 can be made by implementing the PRP standard relevant to your industry and the additional requirements set by FSSC.

HACCP CERTIFICATION

HACCP is a risk management tool that used to manage food safety risks. It allows an operator to systematically identify food safety hazards and put in place control limits at critical points to manage the hazards during production processes. HACCP certification demonstrates to customers an operators' commitment to producing or trading in safe products.

Benefits of HACCP
- Effectively manage food safety risks in the segment of the food chain you operate
- Having in place internationally recognized food safety hazard controls
- Give your customers confidence in your controls
- Continually review and improve your system so it stays effective

GOOD MANUFACTURING PRACTICE (GMP) CERTIFICATION

Good Manufacturing Practices are procedures and best practices undertaken to remove, reduce and control physical, chemical and biological hazards in the processing setting. The practices are important enrichment to an Operators' food safety management system, increasing customers' confidence in your commitment to producing and trading in safe products. GMP can form a foundation upon which Operators could develop and implement other food safety systems such as HACCP and ISO 22000. GMP certification ensures the integrity of an Operators food manufacturing processes as well as compliance with food safety regulations.

GOOD HYGIENE PRACTICES (FSCE) CERTIFICATION

We also offer hygiene certification for food establishments and restaurants based on KS 2573. This certification helps hotels, restaurants and catering establishments to implement and operate a food safety scheme based on good hygiene practices to ensure they offer safe food to their customers at all times. Certification to this scheme basically helps such establishments demonstrate commitment offer safe products to their customers.