



When it's business critical... It's critical to have BSI HACCP GMP Criteria

Hazard Analysis Critical Control Points (HACCP) and Good Manufacturing Practices (GMP) are critical to your compliance with national and international food safety legislation. Unlike most HACCP programmes, our combined HACCP/GMP criteria provides a risk management tool that supports other management systems across the food industry, such as ISO 22000 Food Safety Management.

Our HACCP and GMP outlines criteria for all food sectors and can be critical to your business when trading internationally. HACCP and GMP are applicable to all organizations in the food supply chain including primary producers, manufacturers, processors, food service operators and distributors. It requires you to:

- Conduct a hazard analysis
- Identify and monitor critical control points
- Establish corrective actions
- Establish procedures and record keeping to ensure the systems are working
- Establish and monitor support programmes

Whatever aspect of food production you specialize in, our combined HACCP and GMP certification can help you control and eliminate food safety risks across your business and provides the following benefits:

- Improved stakeholder reassurance – provides proof that critical control points are being managed to the highest standard
- Improved employee engagement – increased awareness of food risks and promotion of safety
- Improved food safety – effectively managing your food risks across the whole supply chain
- Regulatory compliance – helps to comply with national and international food safety legislation
- Brand reputation – by mitigating risks and threats

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers with reassurance and enabling you to manage risk more effectively.

Our solutions



Our training solutions

We offer a range of training courses from basic food handling, good manufacturing processes through to food safety management systems to help you address food safety within your organization.

Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor

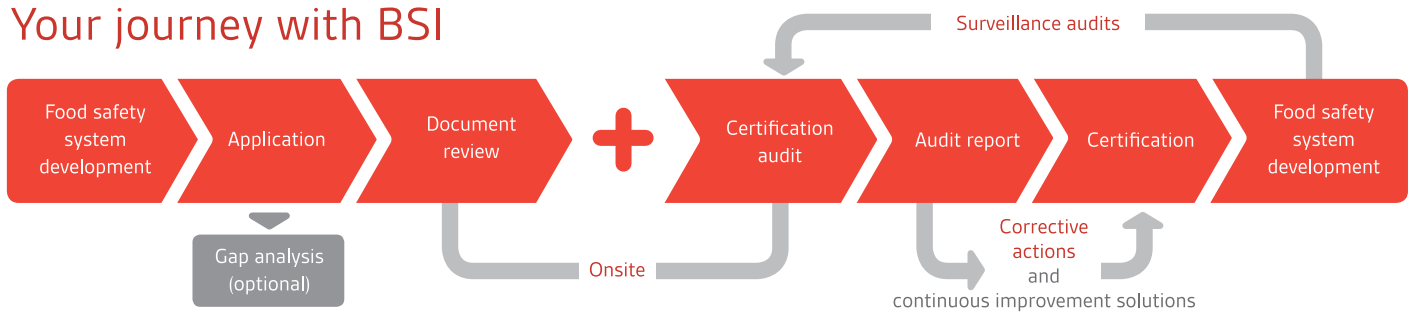
BSI HACCP/GMP criteria

Our combined HACCP and GMP certification meets the requirements of the Codex Alimentarius Commission (CAC) which was established by the World Health Organization and the Food and Agriculture Organization of the United Nations. Because it's our own criteria, it is constantly updated to keep ahead of the latest in food safety compliance.

BSI HACCP GMP Criteria has the following specifics:

- Self-assessment checklist available to prepare for audits
- Site specific 3 yearly certificates
- No stage 1 audit required, companies can go straight to certification
- Surveillance audit frequency dependant on audit outcomes
- Durations for certification and surveillance audits are the same
- BSI HACCP/GMP Criteria have prescriptive requirements

Your journey with BSI



Why BSI?

We've helped shape the majority of the most widely used and implemented international standards used today, including ISO 9001 for Quality Management and ISO/IEC 27001 for Information Security.

We're also leading the development of standards in the food sector and have published PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 – Supply Chain Management. We're also on the FSSC Board of Stakeholders.

Our standards developers, assessors and tutors include some of the world's leading food safety experts who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sectors. We've also led a number of key initiatives including the development of pre-requisite programmes (PRPs).

With over 2,800 food and agri-food standards in our portfolio, we're well positioned to support the industry and supply chain challenges including food safety, food scarcity, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We can help make a difference not only to your business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.

For more information on how we can help your business make excellence a habit visit: bsigroup.ae

