

we will produce the manuals and make the process as simple as possible by improving the systems already in place.

- **Training:** IMSM offer training to supplement your ISO. Training with IMSM is flexible and delivered by experienced IMSM Trainers.

What is involved?

- Our Consultant will perform a Gap Analysis which acts as the initial step in the review of your company's internal processes and practices or management systems, where applicable, to determine where your company is today in relation to achieving the standard.
- If required, IMSM will develop and deliver tailored training programmes for your staff to supplement your ISO implementation, to ensure a full understanding and implementation of the quality controls being put in place, by way of employee development.
- The external audit is the monitoring of the company's conformance to the ISO standard. IMSM will continually support your business through the aforementioned stages as well as leading up to the

audit, offering support and guidance to conformity.

- Once your organisation is confirmed as being ISO compliant, your organisation will be submitted to the certifying body deemed suitable. Upon successful completion of the audit your organisation will then be awarded certification.

Related Services

Beyond ISO 22000, IMSM can also introduce your business to a range of management system standards to help develop and grow a profitable business, including:

- ISO 9001 Quality Management
- ISO 14001 Environmental Management
- ISO 45001 Health and Safety Management

These standards are all designed to be compatible and can be integrated to deliver audit efficiency, consistency and optimisation.

To explore the ways ISO standards can help to improve your business, contact IMSM today for an informal discussion with your local IMSM Area Manager.

Email: enquiries@imsm.com
Web: www.imsm.com



Food Safety Management

ISO 22000



Business Challenge

There is an increasing customer demand to know where food has come from and to be assured of its safety. This means that throughout the food chain, producers and suppliers must meet a growing number of food safety standards such as HACCP and International Food Standard (IFS), as well as broader initiatives such as the Global Food Safety Initiative of the European Retailers. Many organisations need certifying to several of these standards and because of their proliferation, application is difficult causing duplication of effort and unnecessary costs. The principals of food safety have become a major issue across the world.

Business Solution

ISO 22000 is the first international standard which further defines HACCP's role in Food Safety Management Systems (FSMS). ISO 22000 is a single standard that encompasses all the consumer and market needs, by speeding and simplifying processes without compromising other quality or safety management systems.

The flexible nature of ISO 22000 is fundamental to its speedy uptake. Unlike other schemes, ISO 22000 does not follow a prescriptive checklist approach. By integrating multiple principles, methodologies and applications, ISO 22000 is easier to understand, apply and recognise. This makes it more efficient as an entry-to-market tool than previous combinations of national standards.

What is ISO 22000?

ISO 22000 provides an effective framework for the development, implementation and continual improvement of a Food Safety Management System (FSMS). ISO 22000 is the first standard applicable to organisations directly or in-directly involved in the food supply chain (from 'farm to fork') including suppliers of non-food products and services such as cleaning, equipment manufacturers and transport companies. ISO 22000 adopts a flexible approach allowing an organisation to develop a FSMS tailored to its particular suppliers, customers and relevant parties. The standard combines the well-recognised key elements to ensure food safety along the food chain, up to the point of final consumption: interactive communication; hazard analysis and control – compliance to HACCP principles; system management and continual improvement; and process control.

What are the key benefits to your business?

ISO 22000 is a business building tool, providing a logical and structured approach to food safety management and global markets.

- Greater impact on customers and increased stakeholder confidence: addressing quality, legality and safety. Deliver products that consistently meet customer, consumer and legislative requirements.
- Demonstrate commitment: proactively manage food safety hazards and risks, while communicating this publically.

- Resource optimisation: operational efficiency and reduced operational costs through predetermined requirements and continual improvement.
- Legal compliance and improved risk management: control/reduction of food safety hazards and risks.
- Improve traceability: identification of an organisation's impact on food safety within the supply chain.

Why choose IMSM?

The IMSM approach is based on a key set of principles in order to create balanced and sustained results for our clients:

- **Fixed fee:** IMSM ISO implementation is priced at a fixed rate from day one. No hidden charges, no unexpected invoices.
- **Flexible implementation:** Designed to fit around your organisation requirement and schedule.
- **Expertise:** All IMSM ISO Specialists and Consultants are successfully trained to the highest standard by an IRCA or equivalent approved training body and have earned a reputation of integrity for contributing value and best practice. IMSM guarantees that your ISO Specialist will be highly qualified and trained to assist and audit your organisation to ISO certification.
- **Full service:** IMSM offers full implementation;

ISO 22000 - Expand your market opportunities