

Ensure Food Safety. Control Risks. Build Consumer Trust.

ISO 22000 Food Safety Management System

Business Challenges

Food safety risks across the supply chain

Inconsistent food handling and hygiene practices

Risk of food contamination and foodborne illness

Non-compliance with food safety regulations

Loss of customer trust due to safety incidents

Purposes of ISO 22000

- ✓ Establish a structured Food Safety Management System
- ✓ Identify, evaluate, and control food safety hazards
- ✓ Ensure safe food production and handling
- ✓ Comply with food safety laws and regulatory requirements

Key Benefits

- ✓ Improved food safety control and consistency
- ✓ Reduced risk of contamination and recalls
- ✓ Better compliance with food safety regulations
- ✓ Increased customer and consumer confidence
- ✓ Enhanced market access and business credibility

Scope of Services Offered:

- ISO 22000 Awareness & Implementation Training
- Food Safety Hazard Analysis and Risk Control
- PRP, OPRP, and HACCP Integration
- FSMS Documentation and Procedure Development
- Internal Audit Preparation and Support
- Certification Registration with Accredited Bodies

Who Should Implement?

- Food manufacturers and processors
- Catering services and commercial kitchens
- Restaurants, cafes, and food outlets
- Food packaging and storage companies
- Food supply chain and distribution businesses

Implementation Approach

- ✓ Risk-based and food safety-focused methodology
- ✓ Aligned with HACCP principles
- ✓ Customised to food operations and processes
- ✓ Minimal disruption to daily food production activities

Certification & Compliance

- ✓ Compliance with ISO 22000:2018 requirements
- ✓ Audit readiness assessment
- ✓ Support during Stage 1 and Stage 2 audits
- ✓ Guidance until certification approval

Why Choose US?


HANDS-ON AND PRACTICAL
IMPLEMENTATION


SME-FOCUSED
APPROACH


CLEAR AND STRUCTURED
GUIDANCE


END-TO-END SUPPORT
UNTIL CERTIFICATION


EXPERIENCE ACROSS
MULTIPLE INDUSTRIES

Free ISO 22000 consultation

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