

Management of the food safety ISO 22000

Submitted by aaptic on Sat, 06/13/2015 - 17:16

The implementation of a management system of food safety that complies the standard ISO 22000 changes the focus of your business from an analysis of retrospective quality to a precautionary way of thinking. Businesses have to face strong requirements of legislators, clients and customers proving that their production processes are safe. An efficient management system will help you to prevent mistakes in food safety and related costs, and to increase the reliability of legal compliance. The commitment with the risk management will be an essential and competitive advantage.

What is this standard about?

The standard ISO 22000 has been conceived to be compatible with others international standards of management system, ISO 9001 included. Therefore, it is ideal to integrate it into existing management systems and processes. ISO 22000 is applied to all the organisations that are directly or indirectly involved in the food chain. This includes producers of bottling, suppliers of cleaning services, pest control, or industrial laundry services. The standard guarantees food safety ?from the farm to your table? based on this key elements:

- **Interactive communication:** an innovative and an essential factor for the risk management. A structured information flux in all sectors, in an intern or external way. It guarantees an effective control of risks.
- **Management system:** The interaction control between elements of the system guarantees the system efficiency.
- **Prerequisites programs:** the pillars where HACCP system (Hazard analysis and critical control points) is based are: good practices of production, good practices of hygiene, good agricultural practices including, for example, the programs and proceedings of equipment and buildings management, and the pest control programs.
- **HACCP principles:** a basic methodology to plan safe processes of production for each business without unnecessary bureaucracy.

Why is good this certificate?

The possible benefits of ISO 22000 are numerous, but the most significant are the concrete and demonstrable improvements in the operation of food safety and in a greater guarantee with regulatory compliance.

The ISO 22000 standard allows to your business:

- To build and operate a food management system, in a concrete and defined structure, flexible to your business needs and prospects.
- To understand the real risks for consumers and your business.
- To provide a tool to improve the development of food safety; ways to supervise and to effectively measure the performance of food safety.
- A better knowledge of the regulatory compliance in food safety and in corporative requirements.

The standard certification provides an efficient way for your business communication with shareholders and other interested parties. It is an essential element to demonstrate the commitment with food safety under the corporate governance, the corporate responsibility, and the requirements of financial information.


Imagen de certificación:



Language
English

Attachment

Size

 Certificado ISO 22000 DNV Válido 2019 Inglés.pdf^[1]	285.52 KB
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