



FOOD SAFETY

Assurance in the food supply chain through certifications

Food safety has become a major concern throughout the entire supply chain within the food industry. This has been driven by the increasing number of foodborne incidents. The assurance of Food Safety should therefore be considered across the entire food supply chain; from field to fork (primary) producers through manufacturing, transport, and storage to the final retail and food service outlets. All these are interrelated and connected to others like equipment producers, packaging material, cleaning agents and services, additives, ingredients, and other service providers. As guidance to the sector, a number of standards and guidelines have been developed to assess, monitor, and ensure the safety levels of food products. These different initiatives all help to control and improve food safety with the help of certification it can add credibility, support you to access new markets, improve your business processes, and strengthen your brand.

WHAT CAN WE OFFER:



HACCP

HACCP is a Food Safety Management System standard based on ISO 17021. The objective of this standard is to assure that food products are safe for consumption through systematically defining and controlling critical production steps and food safety hazards within the manufacturing process. The standard also incorporates validation and verification of general control measures or Prerequisite Programs as the foundation for adding further critical control points which prevent unsafe products from being supplied. HACCP is mostly suitable for small or new businesses. It provides a strong basis for more advanced and GFSI-recognized schemes like FSSC 22000 and BRC.



ISO22000

An internationally recognized standard that combines the ISO9001 approach to food safety management and HACCP for the assurance of food safety at all different stages. The standard maps out how an organisation can demonstrate its ability to control safety hazards to ensure safe food. Correct implementation of the ISO22000 standards results in improved management and communication; assurances on quality; reliability and safety; decrease costs from withdrawals or recalls; better utilization of resources; more efficient food safety hazard control; Improved reputation and brand loyalty; systematic management of Prerequisite Programs; Better planning; less post-process verification; and development of a food safety management system.



 FSSC 22000

The scheme is owned by the Foundation FSSC 22000, a certification scheme for food and feed safety and quality management systems in compliance with ISO22000/9001 requirements, sector-specific Prerequisite Program (PRPs) requirements, and additional scheme requirements. FSSC 22000 focuses on assuring food safety by defining, evaluating, and controlling risks and hazards during processing, manufacturing, packaging, storage, transportation, distribution, handling, or offering for sale or supply in any sector of the food chain. Correct implementation of the FSSC 22000 standards could lead to becoming GFSI approved (an approval required by many retailers worldwide); improved management and internal communication; reduced costs caused by withdrawals and/or recalls; a greater sense of confidence in disclosures through increased recognition; trust and credibility; and improved reputation and brand loyalty.

 BRCGS

BRCGS' Standards guarantee the standardization of quality, safety, and operational criteria and ensure that manufacturers fulfill their obligations and provide protection for the end consumer. Certification to BRCGS Standards is often a fundamental requirement of leading retailers, manufacturers, and food service organizations. This standard is recognized by the Global Food Safety Initiative (GFSI). Correct implementation of the BRCGS standards could result in having a recognized certification by many retailers, food service companies, and manufacturers around the world; decrease in costs attributed to withdrawals and/or recalls; improvement in reputation and brand loyalty; and enhanced guidance to implement quality and safety in the organization.

 GMP+ FSA

Over the years, GMP+ certified companies and Certification Bodies have built a solid reputation for reliability in the animal feed industry. They have earned the trust of buyers and suppliers to prevent unsafe feed which poses a risk for human or animal health. The GMP+ Feed Certification scheme aims to support a feed company in its objective to deliver safe feed, thus contributing to the production of safe food through monitor & control of conditions relating to production facilities as well as for storage, transport, trade, and monitoring activities. Correct implementation of the GMP+ standards could result in an approach that guarantees control throughout the whole feed chain to produce the highest standards and ensure safe and responsible feed and therefore, safe food for everyone all over the world.

CUSTOM PROGRAM AND OR SECOND-PARTY AUDIT

International companies and brands often implement their own policy on good practices in the field of food safety, from both social and environmental points of view. Control Union Certifications supports clients through the setup, roll-out, and monitoring of the implementation of custom programs throughout their supply chain and helps our customers with the design of their custom program and the roll-out plan, including the staffing necessary to meet their goals.

A second-party audit is when a company performs an audit of a supplier to ensure that they are meeting the requirements specified in the contract. Examples of this are our restaurant audits and mystery guest services. It is important to understand that a second-party audit is between the customer and the supplier and has nothing to do with becoming certified. Some people think that second-party audits are not necessary once a certification body certifies is in place, but this is not necessarily true. Even if a third-party certifies you, any of your customers may still want to perform a second-party audit to look at elements of their contract, especially if these elements are not the same or sufficiently covered by the requirements set out in the standards the company has certified to.

How to apply?

An application form can be downloaded from our website <https://certifications.controlunion.com> or requested by email at philippines@controlunion.com. Based on the information provided, Control Union Certifications sends you an offer. The certification process starts as soon as our offer has been accepted.

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