

Advancing Business Excellence

Food Safety Management Systems



- ISO 22000
- HACCP
- Organic Certification

QMITM

Management Systems Registration



ISO 22000 brings global standardization and efficiency to food safety management, from crop production to retailing.

Look to QMI for Registration to These and Other ISO and Industry Standards:

ISO 9001
ISO/TS 16949
QS-9000
TE Supplement
AS9100-Series
ISO 14001
OHSAS 18001
RC 14001
RCMSSM
CSA Z809 SFM
SFI
Integrated Management Systems
TL 9000
ISO 13485 (CMDCAS)
ISO 22000
HACCP
Organic Certification
and other standards

From Field to Fork, Rely on QMI for ISO 22000 Knowledge, Auditing, and Training

The new ISO 22000 standard delivers a common global framework of safety requirements for all organizations in the food supply chain, including crop production, processing, distribution, and related operations. It is an international standard that harmonizes

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various existing national and industry certification schemes. ISO 22000 incorporates HACCP (Hazard Analysis of Critical Control Points) principles and implementation plans. Overall, ISO 22000

creates an effective framework for food safety management, communication along the food supply chain, and control of food safety hazards.

How Registration Can Benefit Your Organization

Adopting the ISO 22000 standard gives you competitive efficiencies worldwide. With registration to ISO 22000, you get:

- A single, globally-accepted standard
- Uniform food safety procedures worldwide
- Improved communication with your trading partners
- Better understanding and implementation of HACCP principles
- A driver for continuous improvement
- Improved food safety hazard control
- A uniformly auditable standard

Rely on QMI's Industry Knowledge and Experience

QMI is uniquely positioned to support ISO 22000. We have extensive experience and expertise in the food industry, including

HACCP audit programs, an organic certification program, as well as ISO 9001 quality management systems, ISO 14001 environmental management systems, and OHSAS 18001 occupational health and safety. We are experts in the ISO 22000 standard and have in-depth knowledge and awareness of how to structure and manage compliance programs for the many different business models that fall under the standard. Our experienced, perceptive, and clear-thinking auditors are equipped to interpret the ISO 22000 standard properly and guide you efficiently through the registration process.

What Organizations Fall Under the ISO 22000 Umbrella?

The ISO 22000 standard was drafted to serve the needs of not just food producers and manufacturers, but also virtually every other organization that participates in the food supply chain. The result is a set of standards that work consistently, worldwide, to assure the safety of the food supply. Operations covered by ISO 22000 include:

Primary Food Production

- Crop production
- Feed production
- Primary food processing
- Secondary food processing
- Wholesaling and distribution
- Food retailing

Related Operations

- Pesticide, fertilizer, and veterinary pharmaceutical production
- Ingredients and additives production
- Transportation and storage
- Equipment production
- Cleaner/sanitizer production
- Packaging materials production
- Service providers

HACCP-Based Quality Control Programs

HACCP (Hazard Analysis of Critical Control Points) is a risk management system that identifies, evaluates, and controls hazards related to food safety throughout the food supply chain. While HACCP is now included in the ISO 22000 standard, it may still be implemented as a separate risk management system.

A HACCP program can be implemented for control of physical, biological, and chemical risks throughout your operations. The plan helps assure regulating authorities and customers that you are taking every reasonable precaution to assure food safety. It also helps you reduce contamination-related food losses and improve the design of new food products.

A HACCP plan includes seven Food Safety Management System (FSMS) principles:

- 1** Identification of food hazards and the necessary risk control measures
- 2** Identification of the food safety Critical Control Points (CCPs)
- 3** Determination of the critical limits for each CCP
- 4** Establish monitoring procedures for CCPs
- 5** Plan and take corrective action when critical limits are exceeded
- 6** Establish verification procedures for the HACCP FSMS system
- 7** Establish documentation and record keeping for the HACCP FSMS system



Organic Certification with QMI Organic Inc.

QMI is an accredited organic certifying body. With trained inspectors and a certification committee of experts in the organic industry, we're accredited to certify crop, wild crop, livestock, and handling operations. QMI can certify operations including:

- Farm and range land
- Forage
- Livestock
- Poultry
- Dairy
- Horticulture
- Seed cleaning
- Transportation and storage

Add the Value of an Integrated Management System

ISO 22000 extends the ISO 9001:2000 standard for quality management systems. As an expert in a full range of ISO and industry standards, QMI can help you combine the power of ISO 22000 and ISO 9001:2000 – as well as ISO 14001 (environmental) and OHSAS 18001 (occupational health and safety) – into a seamless management system that enhances your quality performance, efficiency, and competitiveness in the food industry.



Regardless of where your business fits in the food supply chain, rely on QMI for comprehensive support of your ISO 22000 or other food safety management systems.

First Class Customer Service

We take pride in maintaining a personal, customer service approach. The entire QMI customer service team – sales, audit, operations, marketing, and other support staff – will evaluate your business against the standards, then communicate how compliance with those standards can improve your operations, while helping your company achieve business excellence.

To Learn More...

QMI, North America's largest management systems registrar, has been a leader in management systems registration since the advent of the standards and registration movement. Since 1984, QMI has registered nearly 12,000 firms across a broad range of industries, helping businesses obtain not only their registration certificate, but also achieve real and lasting improvement in their business operations.

To arrange a consultation, or to learn more about specialized QMI services for your industry, call the number for your area listed below. Visit QMI online at www.qmi.com to request a proposal, ask an expert, or download white papers, newsletters, industry updates, and more.

Comprehensive Training from QMI

QMI is more than a source for food safety management system registration. We offer comprehensive training programs to support your implementation of ISO 22000 and other food safety programs. Available courses include:

- ISO 22000 Food Safety Essentials
- ISO 22000 Food Safety Internal Auditor
- HACCP-Based Food Management System Essentials

We also offer on-site seminars and other information to meet your specific information needs. QMI provides you with the knowledge you need to get more out of the registration process. Call us for more information.



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QMI, A Division of CSA Group

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