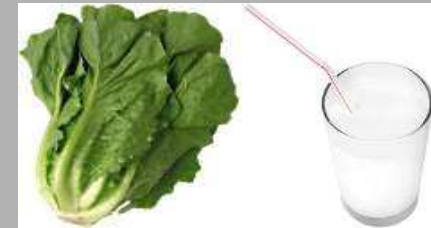




CONSTRAARCH – MANSYS

The Compliance People



Food Safety Management System

Tool for Food Safety Compliance

-- : FOOD SAFETY PRINCIPLES : ----

Food Safety system consists of following seven principles :

- . To conduct a HAZARD ANALYSIS.
- . To establish CRITICAL LIMIT.
- . To determine the CRITICAL CONTROL POINTS (CCP).
- . To establish a System to monitor CONTROL of CCP.
- . To establish the CORRECTIVE ACTION to be taken when monitoring indicates that a particular CCP is not under Control .
- . To establish procedures for VERIFICATION to confirm that the HACCP System is working effectively.
- . To establish DOCUMENTATION concerning all procedures and records . Appropriate to these principles & their applications.





The Importance of Documentation.

*To ensure that everyone within an organization adopts planned and consistent policies and that quality is not left to chance, every aspect of system of production or service delivery must be documented in form of Food Safety **policy**, **procedures** and **instructions**, where appropriate, and made available to all employees.*

This means clear procedures to allow employees to do their jobs. For any particular job, a procedure will need to be followed. These procedures are contained in the quality documentation.

Procedures can be regularly modified as and when better or different ways of doing things are discovered. As procedures change, so will the documentation. There is no reason for procedures to remain static.

COMPLIANCE REQUIREMENT

FOOD SAFETY MANAGEMENT SYSTEM (FSMS).

- **GENERAL REQUIREMENTS.**

- **DOCUMENTATION REQUIREMENT**
 - **General**
 - **Quality Manual**
 - **Control of Documents**
 - **Control of Records**

■ MANAGEMENT RESPONSIBILITY

- **Management Commitment**
- **Food Safety Policy**
- **Food Safety Management System Planning**
- **Responsibility And Authority**
- **Food Safety Team Leader**
- **Communication**
- **Emergency Preparedness and Response**
- **Management Review**



■ RESOURCE MANAGEMENT

- Provision of Resources
- Human Resources
- Infrastructure
- Work Environment



■ **PLANNING & PRODUCT REALIZATION OF SAFE PRODUCT**

- **General**
- **Prerequisite Programmes (PRPs)**
- **Preliminary Steps to enable hazards analysis**
- **Hazard Analysis**
- **Establishing the operational prerequisite Programmes (PRPs)**
- **Establishing the HACCP Plan**
- **Updating of preliminary information and documents specifying the PRPs and the HACCP Plan**
- **Verification Planning**
- **Traceability system**
- **Control of nonconformity**

MEASUREMENTS, ANALYSIS & IMPROVEMENT



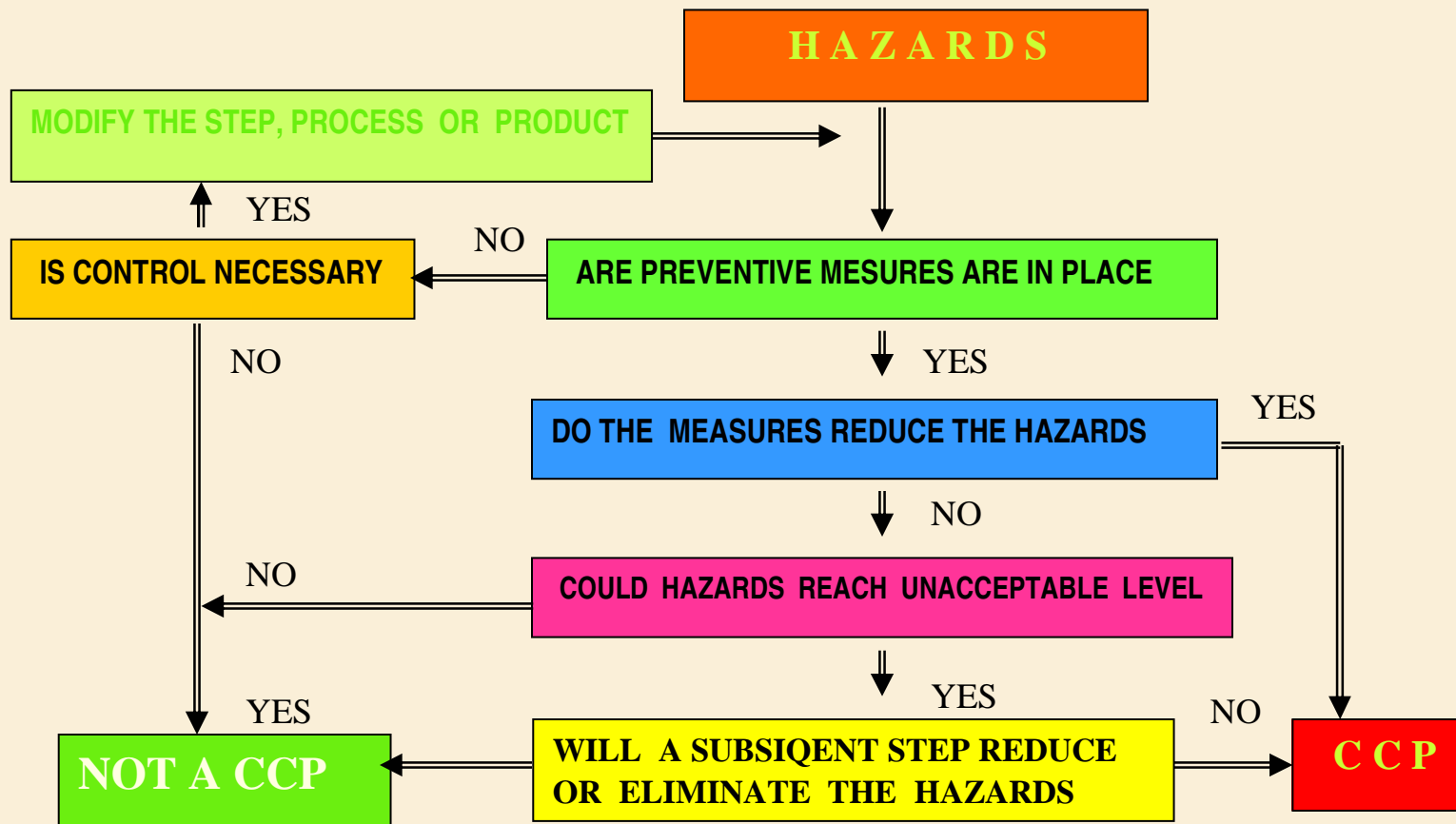
- **General**
- **Validation of control measure combination**
- **Control of Monitoring and Measurement**
- **Food safety management system verification**
- **Improvement**

-- WHAT DOES HACCP COVER & HOW DOES IT WORKS -- : --

The need to be implemented through all phases of products and delivery where a potential safety Hazards exists.

Pre requisite programme such as good manufacturing practices (GMP) are required to action effective implemented.

The basic HACCP hazards Control and methodology are in given below flow chart.





-- : BENEFITS OF F S M S (ISO22000 /HACCP/BRC): ---

- Gives confidence to the management that food safety is being effectively managed.
- Ensure that safety of foods stuff during preparation processing, manufacturing, packaging, storage Transportation, distribution handling or offering for sale & supply.
- Focus of prevention of food borne problems rather than allowing the problem to occur & than control it.
- Winning Confidence of customer in product.
- A Cost effective system which targets resources to critical areas of production thereby reduces the risk of manufacturing and selling unsafe food.
- Drive down rework & spoilage cost.
- Reduce the Recalls , Reback of material.
- Reduce and possibility to eliminate liability related to food safety.
- Improve day to day service delivery and ensure consistency in product quality and safety.
- Help your sales & marketing capability by better yet being.
- Provide market protection, incerased ability to tender for prestigeous organisation.
- Increase in market share with reduction in customer audits.
- Preferred suppliers status, working with a clean suppliers.
- Defines and communicates the company's food safety policy, objectives and practices.
- Facilitates the training to new employees as well as senior employee with the latest Technology.
- Eleminates the formal instructions & lays foundations for well established procedure.
- Conformance to international processes with increase in Exports.

THE END