



ISO 22000

Reduce food risks & improve food safety in line with
Codex HACCP principles

Fast, simple and cost effective ISO Certification

www.qmsuk.com



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What is ISO 22000?

ISO 22000 is the international Standard for Food Safety Management. It ensures organisations conform to regulatory and statutory food safety requirements, providing a system that assists you in delivering products and services which are appropriate for the purpose, so that food can be classified 'safe' at the point of consumption.

How do I become Certified?

Initially we will need to spend between one and two days on site assessing your current situation in relation to where the Standard requires you to be. Following this Assessment you will be issued a gap analysis, indicating any areas which require rectification prior to Certification. Once these agreed rectifications are carried out and QMS have produced your Food Safety Management System Manual, Certification is usually possible within a few weeks.

Following Certification, an annual surveillance audit is required to ensure your ISO 22000 Manual and Certification remain valid.

Increase Food Safety

Control Hazards

Enhance Reputation

Comply with Codex HACCP Principles

Meet Legal Obligations