



infrastructures and constructions
health and food
manufacturing
territory and administration
services
transport and logistics

ISO 22000 - Food safety management systems

Requirements for any organization in the food chain

What it is

The ISO 22000 "Food safety management systems – Requirements for any organization in the food chain" is a **voluntary standard** for the certification of food safety management systems in the food chain.

The standard was published on 1 September 2005.

Objectives

- provide a tool to **develop the HACCP method throughout the food chain**, also in light of the recent EU legislation, (2004 hygiene package);
- **encourage harmonisation of the various specific standards concerning food safety**, focusing in particular on the most widespread and requested standards today, as for example the BRC Global Standard Food.

Key points

- **Interactive communication**, between the organisation concerned and the various players up and downstream of the supply chain;
- **Company management system**;
- **Process control**;
- **HACCP methodology**, implemented in accordance with the principles of the Codex Alimentarius, particular attention being given to hazard analysis;
- **Infrastructure and operational Prerequisite Programs (PRPs)** to **manage hygiene safety hazards** through **preventive measures** of risk reduction and control.

More detailed information can be found at the following site www.rina.org or info@rina.org
voice +39 010 53 85 460
fax +39 010 53 51 361





Food hygiene and safety requirements

Strong points

- **Introduction to and integrability with mixed system/product certification** (i.e.: BRC, IFS, etc.)
- **Complete integrability with other management systems** (UNI EN ISO 9001:2000, UNI EN ISO 14001:2004, EMAS, SA 8000, OHSAS 18001, etc.);
- **Integration of the HACCP method and principles of the Codex Alimentarius** within a single management system;
- Demonstrate the company's ability to **keep under control and manage risk** and more in general, **matters** connected with food safety, through an ad hoc management system;
- Systematically supply **safe products which meet the requirements agreed with the client and the legal requirements** and, more generally, all interested parties, not least the control bodies.

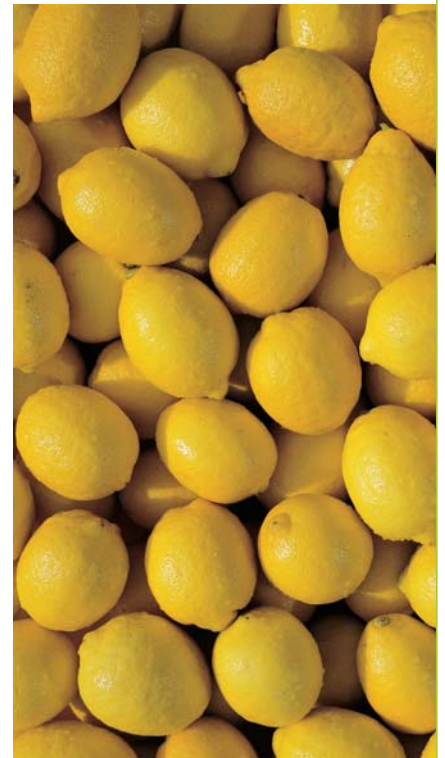
Certification

RINA, principal Italian Certification Body, has the necessary competency and professionalism to offer its clientele:

- **Pre-audit and gap analysis referred to the ISO 22000 standard**
- **ISO 22000 certification**

Moreover, through RTF – the RINA Training Factory, the following courses are available to the clientele:

- **Training courses on the standard.**



RINA: an international role

RINA has always played an active role within the most authoritative organisations of the sector, such as UNI, CEI and ISO to draw up rules and regulations and the CISQ Federation, through which it adheres to the IQNet agreement, for the mutual recognition of certificates internationally.

RINA has a widespread organised technical-commercial structure in Italy and abroad so as to ensure specific and timely services, ready to meet its clients' most varied and precise needs.



RINA S.p.A. head office | via corsica, 12 | 16128 genova | italy
 ph. +39 010.5385.1 | fax +39 010.5351.000 | info@rina.org
certification division | ph. +39 010.5385.460 -399 | fax +39 010.5351.361

RINA certification offices abroad

GREECE - Piraeus
 ph. 0030 210 4292144
 fax 0030 210 4292148

TURKEY - Istanbul
 ph. +90 21 65731925
 fax +90 21 65731945

SPAIN - Barcelona
 ph. +34 932921190
 fax +34 932921191

ARGENTINA - Buenos Aires
 ph. +54 11 43148666
 fax +54 11 43148666

BRAZIL - São Paulo
 ph. +55 11 50543332
 fax +55 11 50543332/7

INDIA - Mumbai
 ph. +91 22 28515862/63
 fax +91 22 28525139

CHINA - Equatorial Shanghai
 ph. +86 21 62482604
 fax +86 21 62482605