Australia

Food Safety Standards

Training, Audit and Certification Services

Adopting a food safety certification program is critical in showing commitment to ensuring a safe food supply chain.

The food industry continues to see numerous changes in terms of food safety. This has included new regulatory laws, increased demand for higher standards from retailers and customers, urgency in developing new processes to meet food safety standards, increased demand for training and a renewed commitment to the development of a food safety culture. Managing these changes is no easy task, and organizations must be prepared.

Today's consumers need assurance that the food they eat is free of any potential health hazards. There are many best practices the food industry can follow in terms of preventing health hazards when preparing and storing food but this is only the first step. Adopting a food safety certification program is critical in showing commitment to ensuring a safe food supply chain.

SAI Global is ready to be your partner on this food safety journey. Our food safety teams are not only focused on evaluating your business processes against food safety standards, but we also understand how compliance – together with best practices and your brand standards – can help reduce risk, as well as improve the efficiency, economy, quality, and profitability of operations.

Our qualified, industry-specific experts deliver the following leading programs, to help drive continual improvement within your business processes:

- SQF Code
- BRC Global Standard for Food Safety
- FSSC 22000
- IFS Food
- HACCP
- Good Manufacturing Practices (GMP's)
- GlobalG.A.P.
- ISO 22000
- BRC Global Standard for Packaging and Packaging
- Materials
- BRC Global Standard for Storage and Distribution
- IFS PACsecure
- Retailer Requirements for Coles, Woolworths, ALDI and Costco.

Excellence.Assured.

Food Safety Standards

A global certification path that drive consumer confidence

For a complete list of all the standards that SAI Global audits to, please visit www.saiglobal.com/food-safety. The following is a sample of the many Standards to which we audit:

ISO 22000 Food Safety Management

ISO 22000 takes a whole chain approach to food safety. It is a standard that isn't just for food processors, but goes all the way from the farm to the fork - including packaging and ingredient suppliers, caterers, storage and distribution facilities, chemical and machinery manufacturers and even primary producers such as farms.

ISO 22000 certification is a JAS-ANZ accredited program that extends the successful management system approach of the ISO 9001:2008 Quality Management System standard, which is widely implemented in all sectors but does not itself specifically address food safety.

The development of ISO 22000 was based on the assumption that the most effective food safety systems are designed, operated and continually improved within the framework of a structured management system, and incorporated into the overall management activities.

Certified System ™

SAI GLOBAL

ISO 22000
Food Safety

HACCP

HACCP stands for Hazard Analysis & Critical Control Points (HACCP). HACCP is a risk management system that identifies, evaluates, and controls hazards related to food safety

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.

Certified System ™

SAI GLOBAL

CODEX
HACCP

Why do you need HACCP?

HACCP is a vital framework in International food safety legislation and for good manufacturing processes for the food industry. This risk management tool is recognised around the world for the management of food safety issues. It helps you to manage food safety issues through hazards identification and by establishing critical control limits at critical points during the production process.

Who should implement HACCP?

HACCP is a universally accepted tool used to identify and prevent food safety hazards. HACCP is relevant for all sectors of the food industry – from paddock to plate – in fact anyone that wants to demonstrate their compliance with an internationally renowned food safety system needs HACCP certification. From primary producers to processors, manufacturers to food services.

What are the principles of HACCP?

- Identification of food hazards – biological, chemical or physical – and the necessary risk control measures
- Identification of the food safety Critical Control Points (CCPs) like raw materials, storage, processing, distribution and consumption
- Determination of the critical limits for each Critical Control Points and preventative measures
- Establish monitoring of the Critical Control Points
- Plan and take corrective action when critical limits are exceeded
- Establish documentation and record keeping for the HACCP FSMS system
- Establish verification and auditing procedures for the HACCP Food Safety Management system

"Our food safety system covers everything we do. Our customers look for safety and quality as key differentiators from other suppliers."

Steven Thygesen, Quality Assurance Team Leader, Snap Fresh

SAI Global provide a number of Food Safety Management training courses, including:

- Lead Auditor in Food Safety Management Systems
- Auditing Food Safety Management Systems
- Developing HACCP Food Safety Systems
- Auditing an Integrated Management System
- BRC Global Standard – Third Party Auditor
- Implementing ISO 22000
- How to Implement BRC Global Storage and Distribution Standard
- Internal Food Safety Auditor Training
- Validation and Verification of Food Safety Plans
- Introduction and Refresher to HACCP Food Safety Systems
- Introduction to Global Standard for Food Safety Issue 5
- Understanding Food Safety Management Systems
- HACCP Awareness
- Understanding ISO 22000
- Good Manufacturing Practices
- Understanding International Retailer Requirements

Training and Business Improvement Services

As a leading provider of food safety management standards certification and auditing, SAI Global provides food safety training that can help your organization improve business processes, increase efficiencies and reduce risk.

Visit our website www.saiglobal.com/assurance/training for course descriptions and dates.

The Premier Choice for Food Safety Certification

As an international provider of food safety certification programs, SAI Global offers a comprehensive suite of training courses and certification audits to meet your organization's needs. Food safety certification is our specialty, and SAI Global's food safety technical team is focused on providing as many of the leading food safety standards as possible. When you work with SAI Global, know that you are working with an organization that is committed to helping customers understand the full food safety landscape, and choosing the right certification for their business. Our food safety staff, including three full-time technical experts and dozens of support staff, is at your disposal to answer questions and navigate the decisions toward achieving the right food safety standards for your organization.

Support from a Single Source – Get all the support you need from one centralized resource. From training through certification, SAI Global offers all the services needed to get the job done right, including pre-assessments, purchasing the standards and more.

Expert Technical Staff – Trust that our expert trainers and auditors are knowledgeable and experienced. They get to know your business, your processes, and run an audit that's focused on improving and adding value to your business.

Local Experts Around the Globe – As a leading global service provider, our team is strategically located all over the globe to provide local service in many markets, and as your business grows to new regions, our staff is ready to help.

Personalized Account Management – For our global customers, we'll assign a team to manage your account, based on your key deliverables. For our customers that operate at a single site, a streamlined, simple service model is designed to grow with your business as you dictate. In either case, we've worked to automate as much of this process as possible – which simplifies your job. Just give us the direction on how much personalization you want, and we'll take it from there.

Speed, Quality and Efficiency – Our teams are continually driving service improvements to ensure simple processes that are designed to provide service excellence. "Excellence Assured" is our promise to customers – know that our team is committed to making your life easy through organized and efficient workflows.

Resources at Your Fingertips – Whether you're utilizing one of our many free webinars, or you're talking to an Industry Technical Expert, know that SAI Global is committed to not just servicing your account, but providing you with resources that are here to help.

Contact an SAI Global representative today and learn how we can help you improve your business.

SAI Global
Assured outcomes in a complex world

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