

ISO 22000	
Documentation of Internal and external interested parties	
Needs and Expectations of the interested parties in context to food safety	
Internal and External issues	
Roles, Responsibilities and Authority to be defined in for the organization for food safety	
Customer focus methods- compliance of legal and statutory requirements	
Risk analysis of the system and finding opportunities to grow the business and reduce risk level	
Defining food safety policy	
Defining food safety objectives, their tracking and plan to meet the requirements.	
Tracking the status of achievement of objectives	
Planning of method of controlling the changes in the food safety system due to changes in one part of the system.	
Identification of all resources involved in the food chain (Man, Machine, and other required resources)	
Calibration of the equipment which are required for the control of quality and hygienic condition of the food.	
Organization knowledge upgradation.	
Competence evaluation of the employees of the organisation and training calendar, training record and evaluation henceforth and keeping the records	
Awareness of food safety policy, food safety objectives, process and other relevant information to the employees of the organization.	
Internal and external communication relevant to the food safety management system with Internal and external interested parties.	
Documented list of all records and documents maintained for supporting the ISO 22000 system in the organization.	
Outsource process identification and control on them to meet the requirements of the quality system.	
Planning procedure for review of the whole system.	
Documentation of the customer complaint and resolving of the complaints and customer feedback and action on it.	
Follow of legal and statutory requirements.	
Documentation and Identification of HACCP, CCPs, PRPs, OPRPs, Process flow Diagrams.	
Documentation of the emergency preparedness plan	



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Identification and traceability of the product being manufactured and delivered.
Method of controlling of the property belonging to the customers.
Maintenance of the raw material, inprocess material and final materials.
Documentation the Method of minimization of the rejected material at any stage.
And keeping the record.
Quality parameters to check the quality of the products an raw material and final.
Analysis of customer satisfaction ratio.
Internal audits and management review meeting on the agenda points described in the standard,.
Recall mock drill, withdrawal procedures.

For More Details and requirements, Contact



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