



ISO 22000

Food Safety Management Systems Certification

ISO 22000 aims to help organizations establish a Food Safety Management System for the purpose of identifying, managing and controlling food safety hazards. Certifying your organization against this standards enables it to reduce food safety risks, improve customer satisfaction, and prove its commitment to ameliorating the food safety system and developing and implementing preventive plans related to food safety. In addition, this certification helps the organization to find the sources of foreign matter and determine appropriate controls to effectively prevent recurrence.

- ▶ **ISO 22000 was published on September 1, 2005;**
- ▶ **32,061 ISO 22000 certificates were issued in 2015;**
- ▶ **Asia and Europe were at the top of the list for being awarded with ISO 22000 certificates;**
- ▶ **1 in 6 Americans get sick from foodborne illnesses.**



BENEFITS OF ISO 22000 CERTIFICATION

- Provides a framework related to food safety system
- Ensures the engagement of HACCP and other preventive plans that ensure food safety
- Updates your systems so it stays effective
- Increases the flexibility to changes
- Integrates food safety systems and quality management schemes within an organization
- Minimizes food safety risks
- Enhances reputation and corporate image
- Increases staff awareness of their responsibilities
- Reduces costs of failures
- Caters to enhanced customer satisfaction

ARE YOU PREPARED FOR ISO 22000 CERTIFICATION?

As a certification body, PECB is also accredited to certify individuals, who want to acquire the necessary expertise to support an organization to continually improve and maintain an updated food safety system. The following training courses will help you to manage, implement and prepare your company for the ISO 22000 audit and certification:

- ISO 22000 Introduction (1 day)
- ISO 22000 Foundation (2 days)
- ISO 22000 Lead Implementer (5 days)
- ISO 22000 Lead Auditor (5 days)