

# Intertek ISO22000 认证

## 挑战



ISO22000食品安全管理体系标准于2005年9月1日正式出版，该标准旨在保证整个食品链不存在薄弱环节从而确保食品供应的安全。

### 何种组织可以实施ISO22000标准？

ISO22000适用于整个食品供应链中所有的组织，包括饲料加工、初级产品加工、到食品的制造、运输和储存、以及零售商和饮食业。另外，与食品生产紧密关联的其它组织也可以采用该标准，如食品设备的生产、食品包装材料的生产、食品清洁剂的生产、食品添加剂的生产和其它食品配料的生产等。

### 重要性

消费者或客户在持续不断地要求整个食品供应链中相关的组织能够表现并提供足够的证据证明其有能力确认和控制食品安全危害和其它可能对食品安全产生影响的因素。

因此，许多国家各自都建立自己的食品安全管理体系。但这些标准的不一致使组织无所适从，为此协调了各国食品标准的国际食品标准ISO22000就产生了。这个标准更可以弥补ISO9001:2000对食品制作的不足及可同时共享。



### ISO 22000的优点

- \*在贸易伙伴中进行有组织和针对性的沟通
- \*优化资源
- \*改进记录
- \*策划越好，事后验证越少
- \*系统地管理前期要求
- \*决策的基础
- \*着重于控制必须控制的点
- \*减少重复的体系审核以节约资源
- \*确保产品安全
- \*降低产品对消费者造成的伤害或死亡的风险
- \*符合法规和贸易准则
- \*国际认可

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## 我们的解决方案



### ISO 22000的主要内容

#### \*互动沟通

沟通是确保在整个食品链的每个步骤所有相关的食品安全危害得到确认和控制所必须的。包括食品链中上游和下游组织的沟通。

#### \*系统管理

最有效的食品安全体系是在架构化的管理体系框架内建立、运作和改进的。

#### \*危害控制

ISO 22000动态地将HACCP的原则及其应用与前期要求整合了起来，用危害分析来确定要采取的策略以确保食品安全危害通过HACCP和前期要求联合控制。

## 相关服务



### 培训

为了能让更多的企业方便快捷的了解ISO22000要求，Intertek可根据企业的实际情况提供以下培训。以此帮助企业建立ISO22000体系奠定良好的基础，加强企业建立完善的质量管理规章制度的能力，稳定服务过程水准，降低服务不良率；透过员工教育训练，达成在全公司内养成节约资源、减少浪费、降低成本、提升作业效率的习惯，从而提升企业的形象和市场竞争力。

\*内审员培训-标准培训

\*企业内训

### 测试

食品相关测试

\*BRC

餐具性能和安全测试

\*HACCP

厨房用品的性能和安全性测试

\*IFS

玩具测试

\*ISO22000

化学品测试

\*GMP

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## 为什么选择Intertek



Intertek是全球领先的质量和安全管理公司，可以为众多行业和产品提供相关服务。Intertek致力为客户的产品和体系提供增加价值，帮助客户赢得国际市场上的成功。

Intertek实验室和办事处网络遍布全球100多个国家，员工人数超过20,000人，凭借国际化的专业技术和资源，为客户提供优质的本地化服务。

Intertek所颁发的ISO22000证书为国际认可。

如果贵司通过了Intertek的认证，Intertek将颁发SWEDAC认可的ISO22000证书。Intertek致力于给客户提供增值服务，并与客户一起成长。

# Intertek ISO22000 Certification Challenge



ISO22000 food safety management system was officially published on Sep. 1, 2005, aiming at eliminating weak points in the whole food chain to ensure safety of food supply.

## Who are the intended users?

ISO 22000 may be applied to all types of organizations within food chain from feed producers, primary producers, food manufacturers, transportation and storage operators and sub-contractors to retail and food service outlets as well as other related organizations such as manufacturers of food production equipment, packaging materials, cleaning agents, additives and ingredients, etc.

## Why is it important?

Organizations who produce, manufacture, handle or supply foods have recognized the increasing requirements of customers for them to demonstrate and provide adequate evidence of their ability to identify and control food safety hazards and the many conditions impacting food safety. As a result, a number of countries have developed various national standards for food safety, which leads to confusion, consequently, there is a need to harmonize these standards on an international level.



## Benefits of ISO 22000?

- \* Organized and targeted communication among trade partners
- \* Resource optimization
- \* Improve documentation
- \* Better planning, less post process verification
- \* Systemic management of prerequisite program
- \* Valid basis for taking decision
- \* Control focused on what is necessary
- \* Save resource by reducing overlapping system auditing
- \* Ensure food safe
- \* Reduce the risk of product that pose injury or dead to consumers
- \* Comply with law or legality or trade standards
- \* Internationally recognized

# Intertek ISO22000 Certification

## Our Solution



### What does it cover?

#### \*Interactive communication

Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within food chain.

#### \*System management

The most effective food safety systems are designed, operated and updated within framework of a structured management system.

#### \*Hazard control

ISO 22000 will dynamically combine the HACCP principles and application step with prerequisite program, using hazard analysis to determine the strategy to use to ensure hazard control by combining the prerequisite program and the HACCP plan.

## Related Services



### Training

Intertek provides the following trainings helping our clients meeting the challenge of ISO22000 requirements, making good foundation for implementing the ISO22000 system, enhancing their quality management and services, cutting cost, raising efficiency to promote corporate image and market competitiveness.

\*Internal auditor training standard training

\*Corporate internal audit

### Testing

\*Food testing

\*Performance and safety testing of tableware

\*Performance and safety testing of kitchenware

\*Toy testing

\*Chemicals testing

### Certification

\*BRC

\*HACCP

\*IFS

\*ISO22000

\*GMP

# Intertek ISO22000 Certification

## Why Intertek



Intertek is a leading international provider of quality and safety services to a wide range of global and local industries. Partnership with Intertek brings increased value to customers' products and processes, ultimately supporting their success in the global market place.

Intertek has the experience, expertise, resources and global reach to support its customers through its extensive network of laboratories and offices and over 20,000 people in more than 100 countries around the world.

Intertek ISO22000 certificates are widely recognized by worldwide clients including EU and U.S., and enjoy a client satisfaction rate higher than 95%.

Intertek can issue SWEDAC recognized ISO22000 certificate to the company passed the Intertek Certification. Intertek is dedicated to providing add-value services to our clients.