

Seminar on Perspective in
Global Food Safety and Quality Certification

**System Certifications for
Food Safety and Hygiene Control**

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Our Involvement in Global Food Safety Initiatives

HKQAA is one of the member of GFSI Auditor Competence Working Group. The only member from organization based in Asia.

The Global Food Safety Initiative (GFSI) is a collaboration between world's leading food safety experts from retailer, manufacturer and food service companies, as well as service providers associated with the food supply chain. It is coordinated by The Consumer Goods Forum, the only independent global network for consumer goods retailers and manufacturers worldwide. It serves the CEOs and senior management of nearly 400 members, in over 150 countries.



Enhancing Food Safety Through Third Party Certification

Why Food Safety is Important?



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Food safety is a worldwide issue affecting hundreds of millions of people who suffer from diseases caused by contaminated food.

The World Health Organization (WHO) calls it "one of the most widespread health problems and an important cause of reduced economic productivity".

Source: University of Washington

Why Food Safety is Important?

- Annually, over 3 million children under the age of 5 die of diarrheal diseases among approximately 1,500 million episodes of diarrhea in developing countries. 70% of this incidence is attributable to foodborne illness.
- 6.5 million to 80 million cases of foodborne illness occur annually in the United States.
- About 13 millions children under the age of 5 die each year from infections and malnutrition, most often attributable to contaminated food.
- Serious and chronic health effects of foodborne illness present an additional burden on the health care system, and affect an estimated 3 of every 1,000 prenatal infants.
- The estimated annual medical costs/productivity losses due to the 7 major foodborne pathogens range from \$6.6 billion to \$37.1 billion, according to USDA and Centers for Disease Control and Prevention (CDC) figures

Source: University of Washington

Top of Mind of Global Consumer Goods Business Leaders

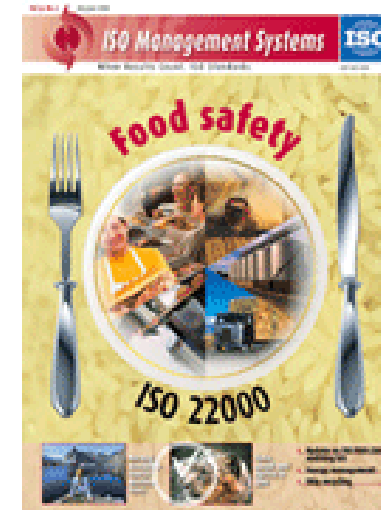
Issue	% of Respondents selected this issue among top 3 in 2011	Rankings	
		2011	2010
Corporate Responsibility	42.2	1	2
Food Safety	40.6	2	4
Economy and Consumer Demand	39.1	3	1
Retailer Supplier Relations	27.1	4	7
Consumer Health & Nutrition	26.2	5	5

Source: The Consumer Goods Forum, 2011

Food safety has become the priority of global business leaders !

The launch of ISO 22000

- ISO 22000:2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.
- HKQAA has been providing UKAS accredited ISO 22000 certification service since 2005.



The Voice of ISO 22000 Users

Bodega Familia Schroder – vineryard and winery, Argentina

- It gives our customers greater confidence..
- It allows us to improve the relationship with the international market
.....

Veolia Eau Ile-de-France/Centre, production of drinking water, France

- ISO 22000 is able to merge seamlessly with the ISO 9001 and HACCP system.
- It enable us to identify the risks associated with our activity...
- We can guarantee the reliability of our organization, not only to our local customers – community groups, for instance – for also at international level.

Source: ISO Management Systems, March-April 2006

The Voice of ISO 22000 Users

M. A. Silva Corticas Lda. – wine cork producer, Portugal

- The beauty of ISO 22000 is that we did not need to overload our documentation system, indeed the standard's integration with our quality management system....
- It is the perfect tool to offer our customer the guarantee...

Chocolats & Cacaos Favarger – chocolate manufacturer, Switzerland

- The international and 'neutral' nature of ISO 22000 certification makes it an attractive and economically sound management target compared to other regional food safety standards
- The benefits far outweigh the investment.

Source: ISO Management Systems, March-April 2006

The launch of FSSC 22000

- The Foundation for Food Safety Certification developed FSSC 22000.
- It contains a complete certification scheme for Food Safety Systems based on the food safety management standard ISO 22000: 2005 requirements for any organization in the food chain and the publicly available specification for Prerequisite programs on food safety for food manufacturing, BSI PAS 220: 2008.
- The scheme is recognized by Global Food Safety Initiatives (GFSI).



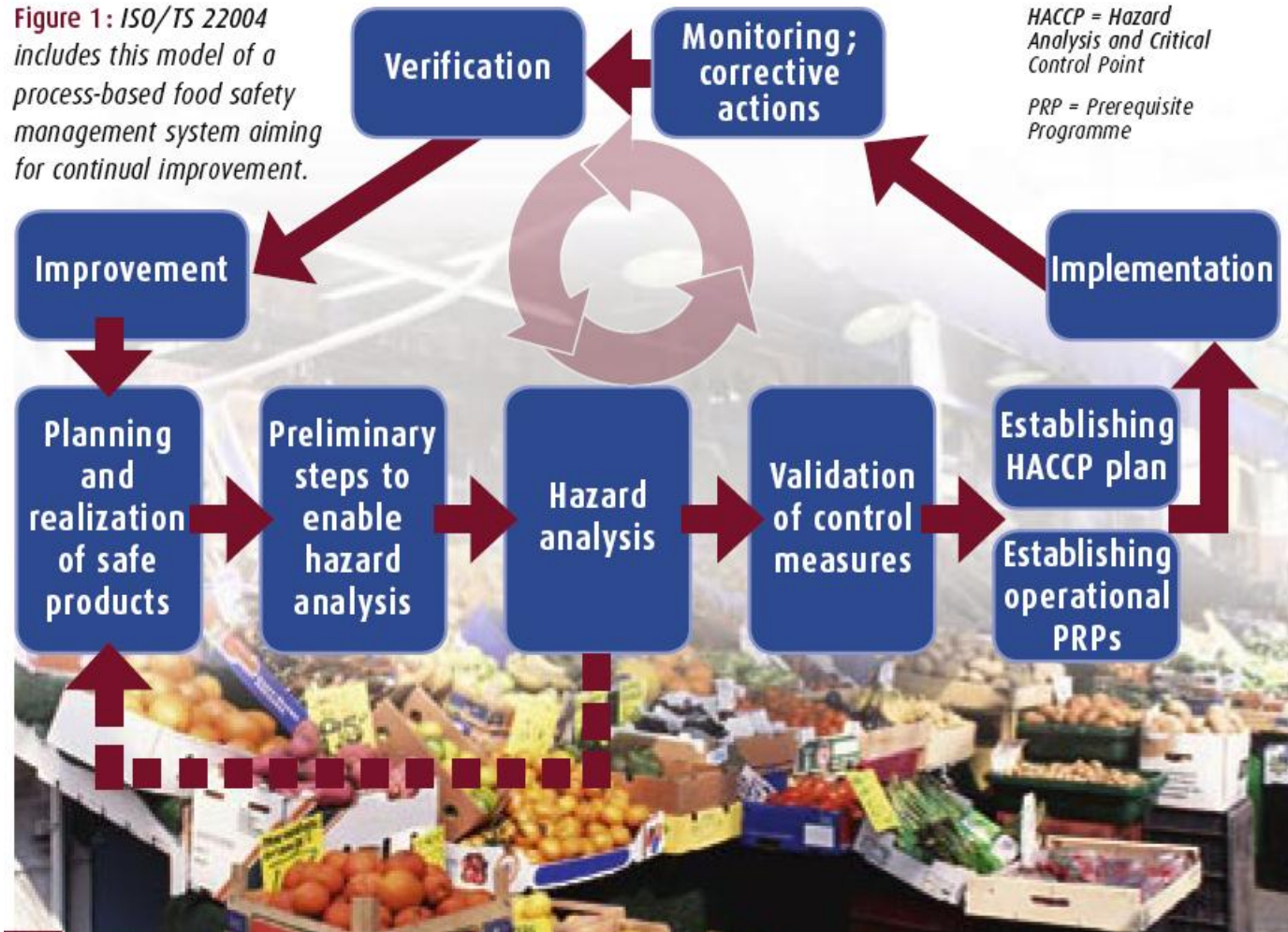
The Global Acceptance of FSSC 22000

- More and more brands gave preference to FSSC 22000, includes Cargill, Coca Cola, Pepsico, Kraft, Akzo Nobel, DSM, Friesland, Campina, Kaiser Food, Mars, Nabrisco, McDonalds
- Global retailer: Metro, Royal Ahold confirmed to accept FSSC 22000 certificates from their suppliers
- HKQAA is the first batch of certification body in the world to offer accredited FSSC 22000 certification service

Source: Foundation of Food Safety Certification

How to implement a food safety management system

Figure 1: ISO/TS 22004 includes this model of a process-based food safety management system aiming for continual improvement.



Source: ISO Management Systems, January-February 2006

Step-by-Step Approach to establish effective Food Safety Management System

Initial Stage: Hygiene Control System Certification

By introducing the ISO 9001 concept with the implementation of Good Hygiene Practice, HKQAA has developed the **Hygiene Control System Certification Scheme in 2004**. The goal of this certification is to develop a framework for managing health risks associated with public hygiene in a systematic manner.



Progressive Stage: HACCP Certification

Based on Codex's "HACCP System and Guidelines" and "Recommended International Code of Practice General Principles of Food Hygiene," HKQAA has developed the **HKQAA HACCP Certification Scheme in 2001**.



Mature Stage: Internationally Accredited ISO 22000 & FSSC 22000 certification



**Let's build up better Food Safety
from our heart**

Thank You!

