

Introduction to HACCP Certification



Correct Food Systems

Your partner in food safety compliance

Our Approach

Correct Food Systems is your partner in food safety compliance. We can help your business meet its food compliance obligations.

At Correct Food Systems we make it our priority to help you achieve compliance and certification in a prompt, cost effective manner. We can assist you in developing a HACCP food safety management system to suit how you run and operate your business. We adapt and develop your existing systems. We will advise you of potential food safety issues before they turn into costly problems for your business. Our knowledge and experience enables us to make potentially overwhelming and complex systems into simple, efficient and compliant workplace procedures for your business. Having a compliant HACCP system may streamline your processes, protect our brand and allow you to promote and grow your business.

HACCP Consulting

We have extensive experience in the development of HACCP plans and Quality Management Systems. We can either develop a new HACCP system from scratch or modify your current system in order to achieve compliance. We also interpret legislative requirements and any major customer requirements and embed them into your system. Correct Food Systems specialise in International standards, Australian and State regulations and Customer standards.

HACCP Auditing and certification

Correct Food Systems provide HACCP auditing and certification services for businesses as well as internal auditing services, gap analysis for a range of standards, regulations and requirements to ensure compliance. We can also perform food safety, GMP and quality audits on your suppliers. Our auditors are registered through Exemplar Global (RABQSA) the Australian personal certification body and are available nationally throughout Australia.

Training



Our associate company Correct Training Systems is a specialist Registered Training Organisation (RTO) with experience in delivering practical, cost effective, quality training and development solutions across all sectors of the food industry. We can train you and your staff to implement and manage HACCP, and other food safety requirements. Train your HACCP team leader to understand and implement the system with our accredited 2 day "Implement HACCP food safety systems" course, at your site or our central CBD training locations.

Contact Correct Food Systems on 1300 730 611 or visit our website
www.correctfoodsystems.com.au

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HACCP Certification

HACCP, which stands for Hazard Analysis and Critical Control Point, is an internationally recognised food safety system to ensure safe procedures and products. HACCP applies principles and methodology for identifying and controlling microbiological, chemical or physical hazards in all stages of food processing or handling. HACCP will involve the development and maintenance of hazard analysis and control systems, prerequisite programs and management systems for your business.

HACCP Certification will demonstrate to your customers that you have implemented a system of food safety hazard controls and that your business manages its food safety risks and obligations.

Steps in Gaining HACCP Certification for your business

Step 1. Business Introduction and Project Proposal

Correct Food Systems (CFS) will confidentially discuss your business operation and needs with you. This can happen either over the phone or with a visit to your premises. We will also provide you with all the information you need about certification, a written proposal for the project, a fee structure and outline what will be required from you and your business.

Step 2. Project Proposal Acceptance

Once you have reviewed and accepted the proposal and wish to use our expertise to assist you in gaining HACCP certification, an approved signatory from your organisation should complete, sign and return the agreement. This authorises Correct Food Systems to commence work as outlined in the proposal.

Step 3. Development of HACCP Food Safety System

Correct Food Systems will apply the principles and methodology of HACCP Codex to develop a comprehensive food safety system, tailored for your business requirements. This may also involve a document review and adaption of your existing workplace documents, forms and policies. Your CFS client manager will finalise your HACCP food safety program with you, handing over the document over to you for implementation and ongoing management.

Step 4. The Certification Audit

The initial Certification Audit is carried out to determine whether your business is complying with your HACCP Food safety program. The length of time that it takes to carry out the audit will depend on your organisation, number of employees, shifts, products, process complexity and the number of sites that will be pre-arranged with you. You will receive an Audit Report that will detail any areas of Non-compliances that will need to be addressed, and Observations. If there are no significant non-compliances your Auditor will issue a CFS HACCP Certificate, valid for 12 months that covers CODEX HACCP principles and Food Standards 3.1.1, 3.2.1 - 3.2.3 for the scope of activities audited.

Step 5. Re-certification Audits

Every 12 months an audit is carried out to confirm that the system is working well and that your business is compliant to the documented HACCP Food Safety program and food related legal requirements.

To discuss your food safety and compliance needs further contact Correct Food Systems – your partner in food safety compliance.

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