Purpose & Scope:

MEAT WORLD CC is committed to:

Ensure that the Food Safety Management System is established, implemented, maintained, updated and continually improved, including the processes needed and their interactions, in accordance with the requirement of this system.

Determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended results of its food safety management system.

The adoption of a food safety management system is a strategic decision for MEAT WORLD CC that can help to improve its overall performance in food safety. The benefits of implementing a food safety management system based on this document are:

The ability to consistently provide safe foods and relevant products and services that meet customer and applicable statutory and regulatory requirements;

Addressing risks associated with its objectives;

The ability to demonstrate conformity to specified food safety management system requirements.

This document employs the process approach, which incorporates the Plan-Do-Check-Act (PDCA) cycle and risk-based thinking.

This process approach enables MEAT WORLD CC to plan its processes and interactions.

The PDCA cycle enables MEAT WORLD CC to ensure that its processes are adequately resourced and managed, and that opportunities for improvement are determined and acted on.

Risk-based thinking enables MEAT WORLD CC to determine the factors that could cause its processes and its food safety management system to deviate from the planned results, and to put in place controls to prevent or minimize adverse effects.

In this system, the following verbal forms are used:

- "shall" indicates a requirement;

- "should" indicates a recommendation;

- "may" indicates a permission;

- "can" indicates a possibility or a capability.

Food Safety Management System Principles:

Food safety is related to the presence of food safety hazards at the time of consumption (intake by the consumer). As the introduction of food safety hazards can occur at any stage of the food chain, adequate control throughout the food chain is essential. Thus, food safety is ensured through the combined efforts of all the parties in the food chain.

This document specifies the requirements for a food safety management system that combines the following generally recognized key elements:

- interactive communication;

- system management;

- prerequisite programmes;

- hazard analysis and critical control points (HACCP) principle.

In addition, this document is based on the principles that are common to all other ISO management system standards. The management principles are:

- customer focus;

- leadership

- engagement of people;

- process approach;

- improvement;

- evidence-based decision making;

- relationship management.

Process Approach:

General

This policy promotes the adoption of a process approach when developing and implementing a food safety management system and improving its effectiveness in order to enhance production of safe products and services and meet applicable requirements. Understanding and managing interrelated processes as a system contributes to the organization's effectiveness and efficiency in achieving its intended results. The process approach involves the systematic definition and management of processes, and their interactions, so as to achieve the intended results in accordance with the food safety policy and strategic direction of the organization. Management of the processes and the system as a whole can be achieved using the PDCA cycle with an overall focus on risk-based thinking aimed at taking advantage of opportunities and preventing undesirable results.

The recognition of the organization's role and position within the food chain is essential to ensure effective interactive communication throughout the food chain.

Plan-Do-Check-Act cycle

The PDCA cycle can be described briefly as follows:

Plan: establish the objectives of the system and its processes and provide the resources needed to deliver the results and identify and address risks and opportunities;
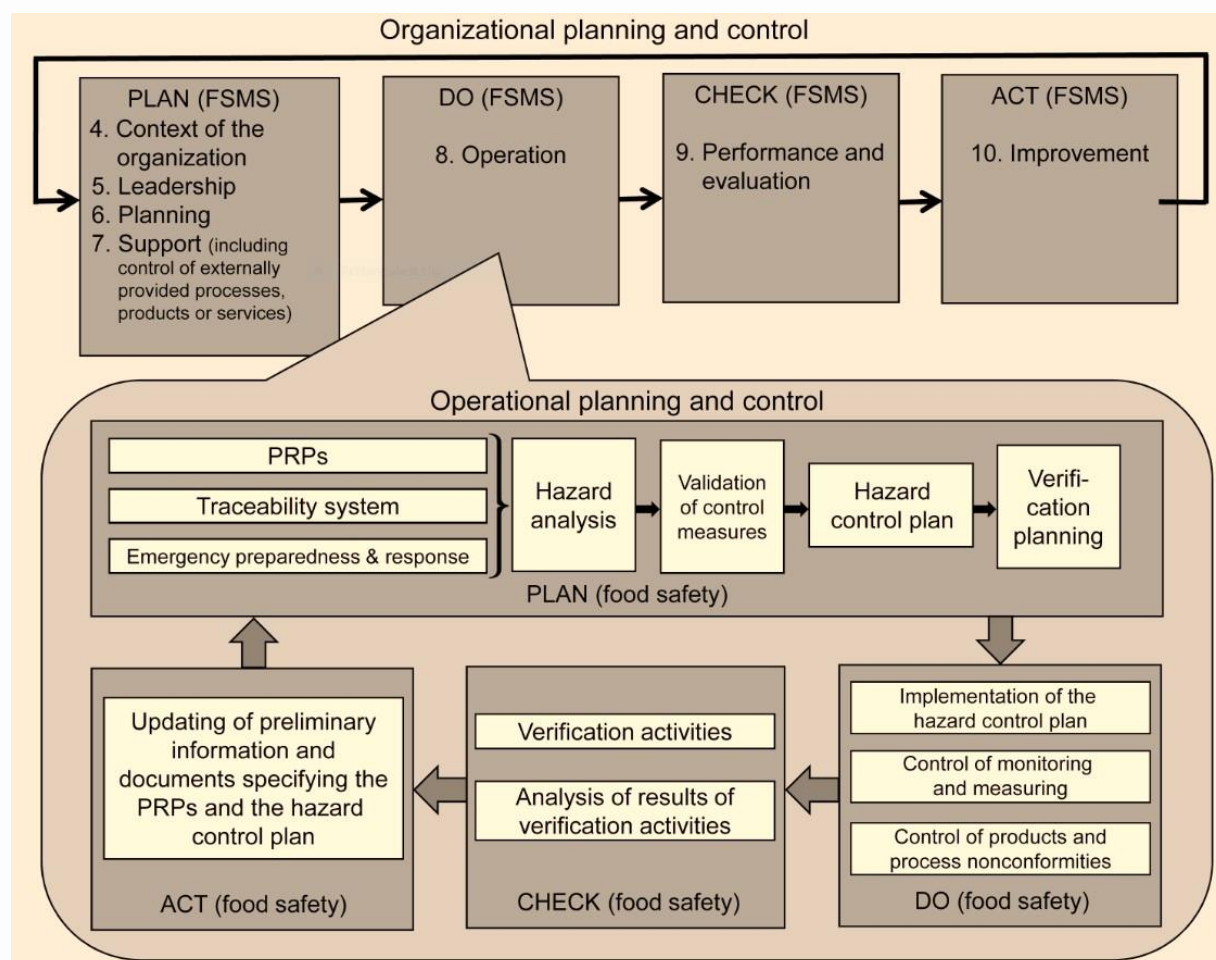Do: implement what was planned;
Check: monitor and (where relevant) measure processes and the resulting products and services against policies, objectives, requirements and planned activities, and report the results;
Act: take actions to improve performance, as necessary.

In this policy and as illustrated in Figure 1, the process approach embraces two PDCA cycles. One cycle covers the overall frame of the food safety management system (ISO 22000 - Clause 4 to Clause 7 and Clause 9 to Clause 10). The other cycle covers the operational processes within the food safety system as described in Clause 8 of ISO 22000. This means that communication between the two cycles is essential.

Figure 1 – Illustration of the two Plan-Do-Check-Act cycles

Risk-based Thinking:

Risk-based thinking is essential for achieving an effective food safety management system. In this document risk-based thinking is also addressed in two levels.

Organizational Risk Management

Risk is the effect of uncertainty and any such uncertainty can have positive or negative effects. A positive deviation arising from a risk can provide an opportunity, but not all positive effects of risk result in opportunities.

To conform to the requirements of this policy, MEAT WORLD CC   plans and implements actions to address organizational risks (see ISO 22000 - Clause 6). Addressing risks establishes a basis for increasing the effectiveness of the food safety management system, achieving improved results and preventing negative effects.

Opportunities can arise as a result of a situation favourable to achieving an intended result, for example, a set of circumstances that allow MEAT WORLD CC to attract customers, develop new products and services, reduce waste or improve productivity.

Hazard Analysis – Operational Processes

The concept of risk-based thinking at the operational level has been implicit in ISO 22000 based on HACCP principles.

The subsequent steps in the HACCP process can be considered as the necessary measures to prevent or reduce hazards to acceptable levels to ensure food is safe at the time of consumption (see Clause 8).

Decisions taken in the application of the HACCP should be based on science, free from bias and documented. The documentation should include any key assumptions in the decision making process. Relationship with other Management System Standards

This document is developed within the ISO High Level Structure (HLS). The objective of the HLS is to improve alignment between the ISO management system standards. This document enables MEAT WORLD CC   to use the process approach, coupled with the PDCA cycle and risk based thinking, to align or integrate its food safety management system approach with the requirements of other management systems and supporting standards.

This document is the core principle and framework for food safety management systems. It sets out the specific food safety management system requirements for organizations throughout the food chain. Other food safety related guidance, specifications and/or requirements specific to food sectors can be used together with this framework.

The ISO/TS 22002 series specify requirements and guidance for establishing, implementing and maintaining prerequisite programmes (PRPs) to assist in controlling food safety hazards.

These Technical Specifications are:

ISO/TS 22002-1 Prerequisite programmes on food safety - Part 1: Food manufacturing

ISO/TS 22002-2 Prerequisite programmes on food safety - Part 2: Catering

ISO/TS 22002-4 Prerequisite programmes on food safety - Part 4: Food packaging manufacturing

ISO 22004 Food safety management systems – Guidance on the application of ISO 22000

ISO 22005 Traceability in the feed and food chain – General principles and basic requirements for system design and implementation.

Other References used:

Regulations/Definitions Policy
Refer to the Document Registers for all policies and procedures pertaining to our Food Safety Management System.