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Retrieved from). The introduction of the HACCP principle along with a food safety management system (FSMS) is. The concept of the HACCP system. The FSSC 22000 Standard Specification Version 3. The ISO 22000 standard was adopted by the International Organization for Standardization (ISO) on May 20, 2017. Codex Alimentarius HACCP (see Codex Alimentarius HACCP [Codex Alimentarius HACCP]). The standard contains the following chapter headings: introduction, principles and objectives, hazards and risk analysis, control analysis, hazard and control measures, record keeping, and other aspects. . AIFS HACCP The HACCP procedure is intended to improve the food safety of the food product, with the aim of delivering safe food to the consumer in a consumer-compliant way. The HACCP system is a scientifically based system that seeks to prevent any foodborne illness, such as that of e. . Global Food Safety System Certification (Global FSSC) The Global Food Safety System Certification (Global FSSC) is a certification system for FSMS developed by the International Food Safety Authorities Network (IFSAN). The goal of the Global FSSC is to assist manufacturers with assessing and improving their existing FSMS or developing a new FSMS, to facilitate the use of HACCP as a global standard for FSMS. Certification The Global FSSC certifies the use of HACCP in the food manufacturing, handling, and distribution, and food service and consumer industries. The Global FSSC includes criteria and verification methods, which are based on the IFSAN HACCP Certification Criteria Handbook, to allow for assessment and certification of the system's implementation by an IFSAN Certified Expert. Organization IFSAN is a not-for-profit membership organization working to promote the development, harmonization, and recognition of food safety and quality management systems (FQMS) and related activities that contribute to achieving safer food for consumers. There are over 300 IFSAN Certified Experts who can certify the implementation of the FSMS. IFSAN Certified Experts provide evaluation and guidance to member companies to help them develop and implement FSMS in line with HACCP principles and the Global FSSC certification process. There are 4 categories of IFSAN Certified Experts:

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