Application of ISO 9000 and HACCP requirements to global food and beverage industries

NSF Food Safety and Quality – 2002

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Foreword

Today, food and beverage organizations are faced with the challenge of achieving economic sustainability and success while ensuring the quality and the safety of their products. It is widely recognized that meeting this challenge through the implementation of a comprehensive quality management system integrating Hazard Analysis and Critical Control Point (HACCP) principles and food hygiene practices (FHP) may be more effective and less costly than responding to concerns as they arise. The benefits associated with approaching food safety and quality issues in a proactive, rather than reactive, manner are numerous.

Quality management encompasses an organization's structure, policies, practices, procedures, processes, and resources designed to achieve stated quality objectives and targets. Implementation of HACCP principles provides a proactive, preventive system for managing food safety from chemical, physical, and biological perspectives. The merger of these two concepts is a natural outcome.

An integrated HACCP/Quality System encourages organizations to move beyond regulatory compliance by addressing food safety and quality throughout management processes and various operations, including, but not limited to, engineering, design, research and development, production, finance, and marketing.

This Guideline was published in 1996 using ISO 9000: 1994: *Quality Management and Quality Assurance Standard* and *Codex Alimentarius* as guidelines. The 2002 revision incorporates revisions to ISO 9000: 2000.

This Guideline was prepared using a consensus process under the direction of the NSF Advisory Committee on Food Safety and Quality. The Advisory committee comprises representatives from industry, food safety consulting firms, regulatory agencies, and potential users of the Guideline. This Guideline specifies minimum requirements of an integrated ISO/HACCP system. The specifications contained in this Guideline address the elements of a system that the committee considered central to the definition of food safety and quality.

This Guideline is not intended to change the legal standard of care applicable to products or services.

It should be noted that the management system elements specified in this Guideline do not need to be established independently of existing management system elements. In some cases, it will be possible to conform with both the quality system and the HACCP requirements by adapting existing management system components. The intent is to preserve management flexibility and prerogative, as much as possible, in the development and implementation of a food safety and quality management system.

Suggestions for improvements of this Guideline are welcome. Comments should be sent to NSF International, Food Safety and Quality Department, 789 Dixboro Road, Ann Arbor, Michigan 48105-0140, USA.

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1 General

Primary concerns of any food or beverage company or organization must be both the safety and quality of its products and services. It is a basic tenet of this guide that food and beverage safety is the first and most important element of food quality.

Therefore, in order to be successful, a food or beverage company must offer products or services that:

– are free from biological, chemical, or physical hazards to ensure the safety of the consumer;

– satisfy customer's expectations of wholesomeness and value;

– comply with applicable standards, specifications, and all other applicable regulations;

– comply with statutory and other requirements of society;

– are available at competitive prices; and

– are provided at a cost which will yield a profit.

1.1 Organizational goals

In order to meet its objectives, the company should organize itself in such a way that the technical, administrative, and human factors affecting the safety and quality of its products and services are controlled. All such control should be oriented toward the reduction, elimination and, most importantly, prevention of safety and quality deficiencies.

A hazard analysis critical control point (HACCP) system should be developed and implemented to prevent food and beverage safety hazards and to manage food and beverage safety issues. This should include all appropriate training.

A quality management system should be developed and implemented for the purpose of accomplishing the objectives set out in a company's quality policies and all appropriate training should be provided.

In order to achieve maximum effectiveness and to satisfy customer expectations, it is essential that the safety and quality management systems be appropriate to the type of activity and to the products or services being offered.

1.2 Meeting company/customer needs

Safety and quality management systems have two inter-related aspects.

1.2.1 Company needs and interests

There is a business need to attain and to maintain the desired quality and freedom from safety hazards and the desired quality levels at an optimal cost. The fulfillment of these requirements is related to the planned efficient utilization of the technological, human, and material resources available to the company for quality management and for the application of HACCP for identification of specific hazards and preventative measures for their control.