



Is your company's reputation safe?

Certification or Assessment of your HACCP System or your

FOOD SAFETY | HACCP

Food Safety Management System

demonstrates your continuous commitment to the consumer's safety.

MANAGING RISK



Are the consumers safe when eating and drinking your products?

The growing concern among consumers about the safety of food is one of the greatest challenges facing the food industries today. Some examples from the last few years illustrate this:

- BSE in Europe
- Benzene in mineral water
- Dioxin in eggs

All these cases entailed a lot of direct costs as well as a loss of reputation. An effective Food Safety Management System is one way of preventing incidents such as the above from happening. Hence, Food Safety becomes an important and vital part of all business along the whole food chain.

The implementation of a Food Safety Management System is a systematic approach to prevent or at least minimise the possibility of unsafe food, and the answer to this business challenge.



What are the benefits of a Food Safety Management System?

- Gives customers confidence that the products are produced in a hygienic and safe manner.
- Demonstrates the intention to take all reasonable precautions and exercise due diligence in the hygienic production of the products.
- Allows your customers to require certification or assessment of the suppliers, if living in a country with strong Food Safety legislation.
- Reduces the number of customer audits and therefore saves costs and management time.
- Reduces wastage and recalls in a cost-effective way.
- Reduces costs thanks to a better relationship with the national Food Safety authorities.
- Increases the effectiveness of the Food Safety Management System.



FOOD SAFETY | HACCP

DNV offers you Certification and Assessment services

Accredited Certification

DNV offers you independent and cost-effective certification of your Food Safety Management System, and is accredited to the following standards:

- **Netherlands Specification** "Criteria for Assessment of an operational HACCP-System", January 1999 by the Dutch National Committee of Experts-HACCP.
- **"BRC Technical Standard for Companies Supplying Retailer Branded Food Products"**, October 1998 by the British Retail Consortium (BRC).
- **Danish Standard "DS 3027: Food safety according to HACCP – Requirements to be met by food producing companies and their subcontractors"** DS 3027:1997.
- **ISO 9001** "Quality Management Systems".

Assessment Services

By assessing your implemented Food Safety Management System, DNV helps to ensure that you comply with legislation or your customer's required standards.

DNV can offer you a wide range of customised services, such as:

- **Assessing GHP, GMP and/or your HACCP-System**, based on the **Codex Alimentarius, EU-Directive** on the Hygiene of Foodstuff and/or your National Food Safety legislation.
- **Assessing your integrated Food Safety Management System**, including Food Safety Elements and Management Systems Elements.
- **2nd party audits**: DNV can audit suppliers to retailers and food service operators according to their own requirements, to the **EU-Directive** or to specially developed requirements to meet their needs.

Background and requirements

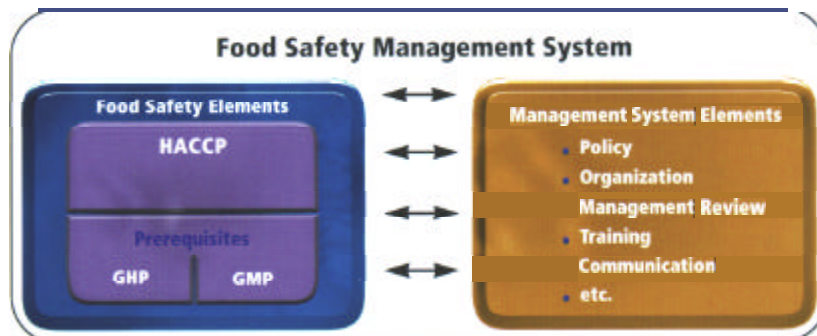
Consumer safety became a subject of international concern in the late 1950s. This is when the Food and Agriculture Organisation (FAO) and the World Health Organisation (WHO) of the United Nations established the Codex Alimentarius Commission. Publishing codex standards, it has formalised the world-wide approach to ensure safe food.

In the development of Food Safety, HACCP (Hazard Analysis and Critical Control Points) – a method to prevent unsafe food – plays an important role. HACCP was first conceived when Pillsbury was asked to design and manufacture food for space flights in the 1960's.

Today in the European Union (EU), the United States, Canada and other countries the implementation of HACCP is mandatory. The EU established new legislation and rules on food safety, the “Directive on the Hygiene of Foodstuffs”, where general rules and procedures are laid down to increase the consumer’s confidence in the safety of foodstuffs for human consumption.

HACCP together with prerequisites such as Good Hygiene Practice (GHP) and Good Manufacturing Practice (GMP), form the Food Safety Elements which provide the tools and methods to ensure safe food. To ensure that everyone is clear about who is responsible for doing what, when, how, why and where, the Management System Elements are necessary. Implementation of both elements leads to an overall Food Safety Management System.

DNV’s experience shows that Food Safety and HACCP Systems are most successfully and effectively implemented when they are integrated into a Management System, such as ISO 9001 (Quality), ISO 14001 (Environmental) and/or OHSAS 18001 (Occupational Health & Safety).



Food Safety/HACCP as an integrated service.

Food Safety Management System services at DNV include:

- Training:
 - Familiarisation and awareness
 - Implementation
 - Internal auditor training
- Continual improvement assistance
- Certification, Assessments and 2 party audits
- Integrated/combined audits



DNV services from the farm to the fork

DNV can support or certify any company of any size and anywhere in the world, and has a wide experience for Food Safety services along the whole food chain:

- Agricultural Producers
- Food Industry:
 - Bakery Products
 - Meat Industry
 - Beverages
 - Cereals
 - Fish and Shell Industry
 - Dairy Products
- Transportation
- Suppliers for the Food Industry, e.g. Carbondioxid
- Catering and Restaurants
- Retailers



Choose DNV (Det Norske Veritas) as your certification partner

- DNV is **one** of the **few** companies **presently accredited** by the Dutch RvA, Danish DANAK and UK UKAS accreditation bodies for various HACCP and Food Safety Management Systems.
- DNV has **extensive experience** in auditing management systems and has personnel specially trained for the certification and assessments of Food Safety Management Systems.
- Big names such as Pepsi-Cola and Coop in Hungary, Whitbread in UK, Hakeri Gruppen in Scandinavia, Kraft Jacobs Suchard in Italy and Danone in Belgium, rely on **DNV's competence**.
- DNV has issued **30 000 accredited certificates** in the area of management system certification and is **one of the world's top certification bodies**.
- DNV has **over 25 years of experience** in **assessing Quality, Health, Safety and Environmental** management systems through its Auditing Tools. Those are highly recognised and are used in **over 6 000 sites world-wide**.
- DNV operates **world-wide**, has offices in **over 130 countries** and offers services **locally** in most countries – this means that **DNV personnel speak your language** and know local needs and customs.
- DNV offers **integrated services** (ISO 9001, ISO 14001 and/or OHSAS 18001) together with Food Safety Management Systems at reduced rates.



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Your nearest DNV office providing MS services:
