
HACCP Certification Services

Considering the increasing importance being given to food safety and increasing health hazards through food consumption, KPMG has considered it necessary to introduce Accredited Assessment activity to HACCP principles (Hazard Analysis and Critical Control Point). Certification of an organization's compliance with Hazard Analysis and Critical Control Points (HACCP) will enable it to demonstrate an internationally recognized level of management and control of its food safety related issues, thus inviting increased trust from its customers and suppliers.

About the standard

In many countries, the legislation on safety of foodstuff refers to HACCP system as a recognized standard practice. The assessment criteria to HACCP-Systems has been developed by collaboration of Certification Boards in the Netherlands in the area of food materials and processing under the authority of the Dutch National Board of Expertise and has been accredited by the Dutch Council for Accreditation (RvA). The objective is not only to protect the health of domestic consumers but also to meet the needs of discerning customers in the foreign market.

Issues addressed by KPMG's Certification Process for HACCP system

- Identify and control key processes of the organization affecting the safety and quality of its products
- Measure, analyze and continually improve its product and quality related performance
- Ensure compliance with policies and operational controls
- Ensure optimum provision and utilization of its resources.

Benefits of the Audit and Certification Process for HACCP system

- Recognized world over; hence serves as a marketing tool
- Reduces the potential risk of product recall thus avoiding waste in terms of time and money.
- Eliminates risk to consumers from pathogenic organisms
- In event of any legal problems can provide evidence of due diligence.

Other related services

- Training
- Pre assessment visits.



**KPMG: Part
of the
Solution**

