

# ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

Date: **Tuesday, 30 January 2018**

Time: **0830 am – 0100 pm**

Venue: **Concorde Hotel, Shah Alam, Selangor**

## INTRODUCTION

ISO 22000 is a Food Safety Management System, which can be applied independent to other management systems or integrated with existing food safety systems such as, Hazard Analysis and Critical Control Point (HACCP) and Good Manufacturing Practice (GMP) Certification.

Apart from food, ISO 22000 also applies to feed producers, primary producers, food manufacturers, transport and storage operators, retail outlets etc.

This standard can also be applied to related organizations such as producers of equipment, packaging materials, cleaning agents, additives and ingredients. It may also be applied to service providers.

Under the ISO 22000 certification scheme, food businesses are required to plan, implement, operate, maintain, evaluate and update the food safety system consistently, which is aimed at continual improvement and meeting customer and regulatory requirements.

### BENEFITS OF ISO 22000

- Customer's assurance towards the quality of the food products through the demonstrated implementation and ongoing maintenance of the system
- The food safety management system is well-planned, monitored, audited (internally and externally), and measured, and feedback is provided in a timely manner to decision makers
- ISO 22000 include--but goes beyond--existing HACCP programs

### WHO SHOULD ATTEND

- Top management of organizations
- Policy makers within business and organizations
- Management personnel who are responsible for implementing and maintaining the food safety system

### TENTATIVE PROGRAM

<u>Time</u>	<u>Agenda</u>
8.30 am	: Registration
9.15 am	: <b>Presentation 1: Food Safety Implementation in Hotels – Challenges and Benefits</b>
10.15 am	: Refreshment
10.45 am	: <b>Presentation 2: Food Safety Certification, Auditing and Process</b>
11.45 am	: <b>Presentation 3: Experience in Implementing HACCP in Hotels's Kitchen</b>
12.45 pm	: Question & Answer Session
01.00 pm	: End of Session

## THE SPEAKERS

### MRS. RADZIAH BINTI MOHD DAUD

- Head, Management System Certification Department, SIRIM QAS International Sdn. Bhd.

### MR. ANTHONY SUPPIAH

- Food Safety Consultant, formerly with MOH and then with a 5 star leading hotel

### CHEF KK YAU (MR. YAU KOK KHEONG)

- An Internationally Acclaimed Malaysian Chef, Industry Advisor for Culinary, Honorary Lifetime Member of the World Association of Chefs Societies

### SEMINAR FEE

**FREE ADMISSION**

### FOR ENQUIRIES



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