HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

CERTIFICATION SCHEME

Ensure Proper Food Hygiene with the HACCP Certification

How safe is our food?

The Ministry of Health (MOH) does not treat the issue of food safety lightly. To make sure that food manufacturers comply with stricter industry regulations, SIRIM QAS provides auditing services that will help companies meet requirements to display the MOH HACCP Certification Mark.

With You in Managing Food Safety Risks – MS 1480 HACCP Certification Program

HACCP

SIRIM

Preparation, processing, manufacturing, packaging, storage, handling, supplying and selling – your food could be at risk from a number of hazards at any point in the supply chain. There are four primary categories of food safety hazards to consider: biological (contaminated by bacteria, viruses and parasites), chemical (pesticides and animal hormones), physical (foreign objects) and allergenic.

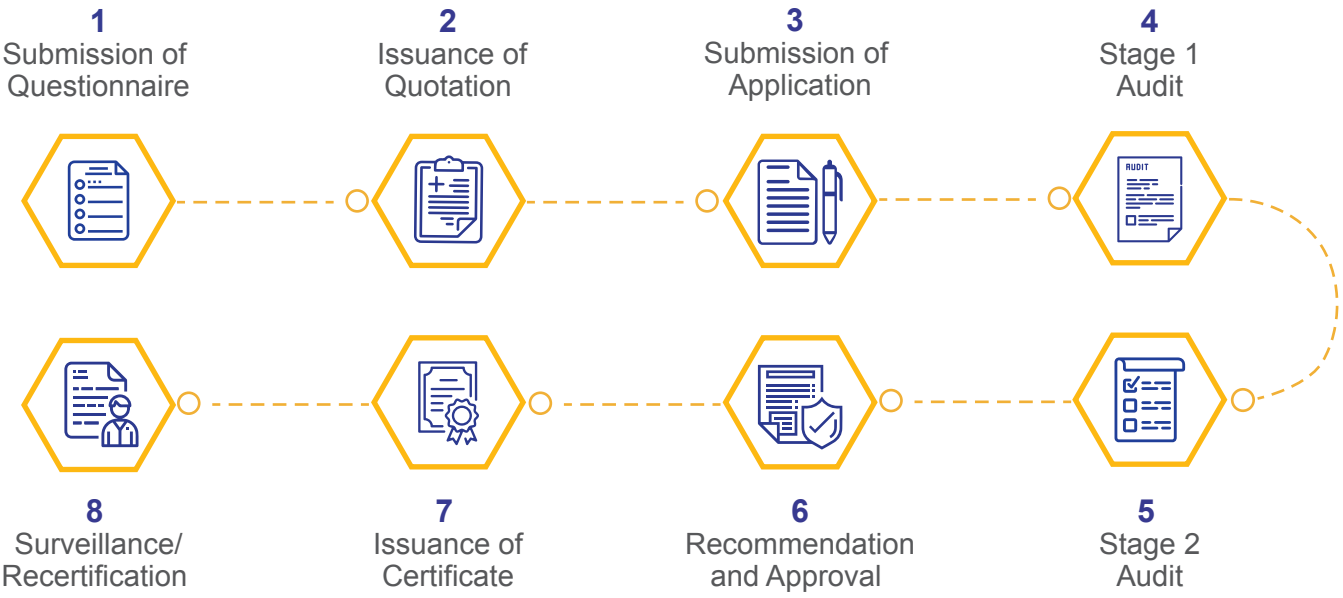
The Hazard Analysis and Critical Control Point (HACCP) system is designed to help food businesses undertake this important task, in accordance with the MS 1480 food safety standard. This standard is internationally recognised and follows the guidelines published by the Codex Alimentarius Commission, the governing body responsible for all matters regarding the Joint FAO/WHO Food Standards Programme.

Before implementing any HACCP systems, companies must adhere to the MS 1514 standard regarding Good Manufacturing Practices for Food. This standard describes the requirements for producing safe and suitable food for consumption by outlining necessary hygiene and food safety conditions to be implemented in food manufacturing.

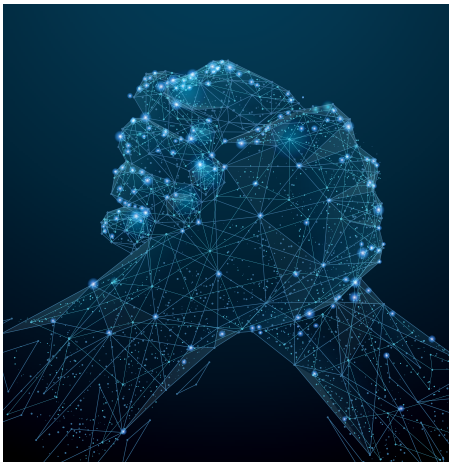
Why Get Certified

- Control and reduce significant safety hazards in food manufacturing.
- Enhance your organisation's food safety system based on international standards.
- Improve the effectiveness of your internal processes through compliance with certification requirements.
- Gain a competitive advantage over non-certified companies.
- Increase reputation within the industry and facilitate market entry by complying with international regulations.

Certification Process



SIRIM QAS – Your Partner in Food Safety



SIRIM QAS is an internationally recognised Conformity Assessment Body with years of experience in providing testing, inspection and certification services to both local and international customers. Aided by our pool of highly-trained and experienced auditors in the food sector, SIRIM QAS is your partner in maintaining standards for food safety. The Ministry of Health (MOH) appointed SIRIM QAS to provide auditing services on food safety systems and we remain the only agency in Malaysia that offers the HACCP certification mark.

We are also accredited by the Department of Standards Malaysia (STANDARDS MALAYSIA) and the United Kingdom Accreditation Service (UKAS), which demonstrate the reliability of our certification services. Leverage on SIRIM QAS's well-established global presence and make your mark in the market, today.

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