

HACCP INTERNATIONAL

CERTIFICATION OF FOOD SAFE EQUIPMENT, MATERIALS AND SERVICES



WHO SAYS YOUR PRODUCTS AND SERVICES ARE GOOD FOR FOOD?

Pest Management Certification Programme





HACCP INTERNATIONAL

THE HACCP INTERNATIONAL MARK



HACCP International's Certification Mark is confirmation, from an independent 3rd party product certifier, as to a non-food product's ability to support the integrity and safety of food as demanded by industry expectations, legislation and GFSI (Global Food Safety Initiative) endorsed standards.

BACKGROUND

We are an organisation with global reach in the science of applied food safety. Unlike other organisations, our specialisation in a single field provides for impressive knowledge of the processes, risks and controls within this demanding industry. Our technical team are amongst the most accomplished food scientists in key industry sectors including beverages, dairy, baking, processing, prepared meals, retail and food service to name a few.

We are food people and know the international food industry intimately...from the smallest outlets to the largest multi-national manufacturers. We provide design input, programmes and products for some of the world's best known brands.

Collectively, we have contributed to food production and food safety management around the globe. We have audited, provided technical support or assisted with the direct production of food on every continent.

We pride ourselves on the strength of our global team and our philosophy of continuous improvement and growth...growth for our customers, improvement in food safety management and professional growth for our staff.

With local offices strategically located in the world's key markets, our reach is extensive and our market support robust.

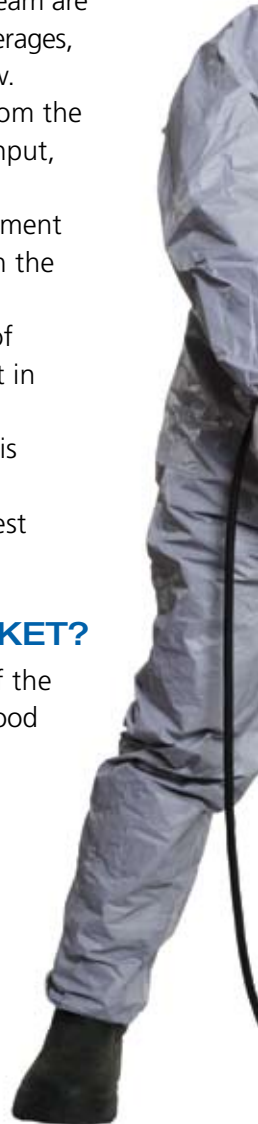
Our certification mark is internationally recognised as representing the highest standards in food safety.

IS THE FOOD INDUSTRY A SIGNIFICANT TARGET MARKET?

Products and services which meet or exceed the demanding requirements of the food industry can carry the mark identifying them as being fit for purpose. Many food industry buyers require such an assurance in determining a product's suitability.

DIFFERENTIATE YOUR PRODUCT

The power of this programme lies in what we call 'push/pull'. Suppliers of excellent quality products to industry often seek to differentiate these and advise industry of their food safe qualities. At the same time, the food industry wants to learn of, and purchase, products that are assessed by an independent body as meeting its need in terms of food safety.



A SELECTION OF GLOBAL AND REGIONAL CLIENTS



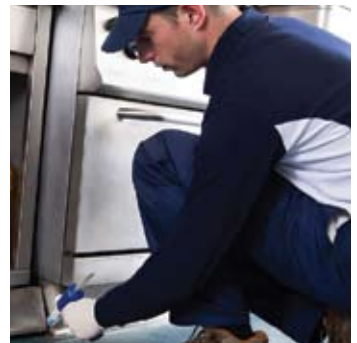


PEST MANAGEMENT IN THE FOOD INDUSTRY

Effective pest control is an important part of any Food Safety Management Programme and considered to be an essential pre-requisite for HACCP and GFSI systems. Food production must be protected from pests and their by-products. There is an additional risk that must be considered and that is the risk from the pest control materials and services themselves. Many of the pest control materials are toxic and their applications must be carefully considered. Failures in pest control application, services and materials remains one of the most common non-conformances issued to food businesses.

SERVICES CERTIFICATION

The food industry has strict criteria and specific demands on pest control activities. These criteria are reflected in the HACCP International best practice standard - Pest Management Services for Food Businesses. Service providers are assessed to meet these requirements and rewarded with certification under the HACCP International scheme. This certification clearly states to the food industry that "our service can meet your needs" ... a powerful tool when developing new business and retaining clients alike. Leading pest management organisations have adopted the standard and achieved certification, differentiating themselves from competition and providing an outstanding platform for business development in the valuable food industry sector.



MATERIALS CERTIFICATION

Closely aligned with appropriate pest control services for the food industry are the choices made in regard to hardware and chemical treatments used in the process. The HACCP International certification can be applied to hardware and chemical treatments that deliver both efficacy and food safety compliance. Certification decisions are made on application specific criteria including toxicity, labelling, consequence of error and other food safety risk management requirements. The hardware and chemical treatments that achieve certification are used extensively by certified service providers and their use have come to be fundamental expectations of the food industry. Businesses that market these chemicals and hardware have achieved substantial penetration into the food industry sector on the basis that their products deliver the stringent requirements of applied food safety.



MORE INFORMATION

The certification process for service providers involves a review of your systems and procedures, verification of staff training and a compliance audit of your operations. Multi-site operations can be accommodated using cross sectional auditing techniques.

For suppliers of pest control treatment chemicals and hardware, the certification process involves a detailed review of your product (including composition of treatment chemicals) and hardware samples will be required.

All evaluations are carried out by industry experts, food scientists and certified food safety auditors.

THE STANDARD

The HACCP International standard - Pest Management Services for Food Businesses - was developed in conjunction with a panel of experts including representatives from leading pest control service providers, food industry representatives, food safety auditors and regulatory authorities. The standard is the benchmark for HACCP International certification in this sector and can be downloaded at no cost from www.haccp-international.com.

NEXT STEPS

For service providers; download a copy of the HACCP International standard and get in touch with HACCP International via our website or regional offices. We will conduct a preliminary review with you and provide pricing for the certification process based on your services, locations and number of operations.

For product suppliers; download and complete an enquiry form via our website and get in touch with HACCP International through our website or regional offices. We will conduct a preliminary review of your product range and provide pricing for the certification process based on the application, complexity of your products and the review processes required to provide certification.

We look forward to helping you to achieve your certification objectives for the food industry.

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