

THE UGANDAN CEO'S GUIDE TO IMPLEMENTING ISO 22000

Introduction:

Hello,

Thank you for picking up this guide. Chances are you are wondering what this hullabaloo is about. Well that is what this guide is supposed to communicate to you. If you are a food processor usually you will have concerns about the safety of your products i.e.: a situation whereby the consumers of your products do not complain of any negative impact from consuming your product. If you have been in a situation such as this then you know what I am talking about.

Most disease break outs are directly linked to the food we consume for example food poisoning, cholera, typhoid, etc. This results usually in bad publicity which immediately slices through the sales. In this current information age where bad publicity spreads like a wild fire you never want your company to be at the heart of the controversy and this is what makes ISO 22000 a worthwhile investment.

As life styles keep changing and more people acquire a taste for processed food, it is important to ensure that at any one time your organisation does not fall prey to negative publicity as a result of poor food safety. You would also want your food products to access new markets that you had never even thought of for example imagine your product being served on an international airline or being sold in an international retail chain like Wal-Mart or Game.

If these are some of the results you are looking for then READ on.

WHAT IS ISO 22000?

ISO 22000 is a management system standard that helps you control the safety of your products from the raw materials in the garden to the finished product being served on the plate to a consumer. It shows you the different controls you need to build into your system at every stage to ensure that your products are not contaminated at any point in the food chain.

Because the system is effective, it has now become a requirement at the Mombasa tea auction, for all tea processing companies to have a food safety management system compliant to ISO 22000.

HOW CAN CERTIFICATION HELP MY BUSINESS?

Certification to ISO 22000 helps put your products in the regional and international markets. Uganda seeks to expand and further diversify its food and agricultural export. However for this to happen the suppliers involved will have to demonstrate compliance to these international standards.

Remember that a consumer should have pleasure on the plate and safety in mind. Certification gives assurance to potential buyers of the safety of their products. Also, it is usually labeled to show the right information to consumers on usage and handling so as to avoid adverse effects.

More and more businesses are requiring that their suppliers have a food safety management in place. It is therefore becoming a necessity to be certified if you wish to supply major food companies or enter new markets.

All the players in the food chain will be able to benefit. This is possible because as you make the ISO 22000 journey the roles of all players in the food chain are clearly defined and controls built in at each stage. Food safety hazards are identified and controlled at every step resulting in a safe product.

Why Should I start working on my ISO 22000 certification now and not later?

If you delay taking action, chances are that you will take on the habit of never taking action!

There's never a good time to disrupt your business however there's a growing need for a standard like ISO 22000 that has emerged because it has become a prerequisite for the people in the food business to have it in order to compete favorably and add value to their products.

Food safety is linked to the presence of food borne hazards in food at the point of consumption. Since food safety hazards are common and can occur at any stage in the food chain, it is essential that adequate control be put in place. Therefore, a combined effort of all parties throughout the food chain is required and ISO 22000 clearly defines all this to that effect.

A survey done on Portuguese ISO 22000 certified companies reported the following results in the Industrial Engineering Research Conference (2011):

- An 8% increase of product shelf time;
- 9% reduction of production costs;
- 10% improvement of relationships in society;
- An improvement in sales volumes by 10%;
- Access to new markets by 13%;
- Reduction or elimination by 19% of the non-safety products;
- Employee motivation improved by 19%;
- 19.1% continuous improvement of employee skills;
- Improvement of business results by 20%;
- Improvement of corporate image by 21%;
- Food Safety improved by 25%;

- Consumers Confidence improved by 21%;
- 32% Improvement of Consumers and other interested part satisfaction;
- 50% improvement of food safety methodology and practices;

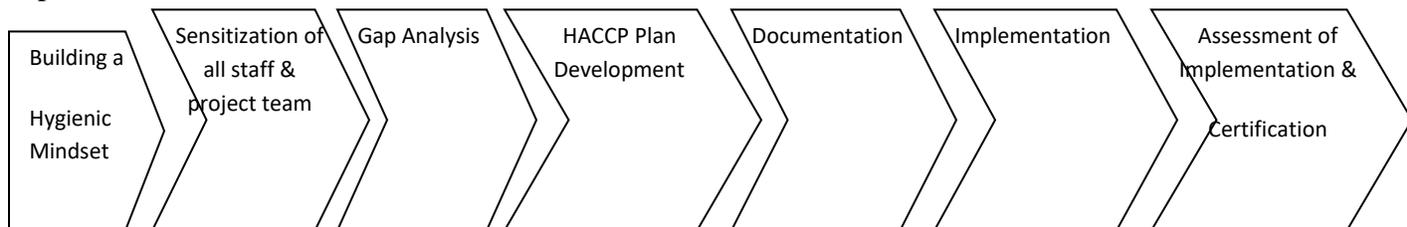
According to the ISO SURVEY 2011 overall results, there was a significant increase in Certification by 8% in regards to ISO 22000 for Food Safety Management.

What are the requirements to getting certified to ISO 22000?

You will need:

- Resources to pay for the consultants and meet the costs for any infrastructural upgrades;
- At least one member of staff with training in food science.
- Consultant with a proven track record of leading organizations to certification to guide you through the process so that you do not waste time and money.
- Time away from regular duties for the project team to attend training and finish assignments given to them during the training.
- The management team committed to seeing the process to completion.
- Visible support of the programme by management in order to influence change in organizational culture.

Steps below



This takes a period between 12 – 24 months especially if there are infrastructural upgrades to be done

What Happens to the day to day operations of the organization while the project is being rolled out?

The project team implements ISO 22000 while doing their routine work.

Can we do it in-house, hire someone with experience from a certified Company to lead the process OR should hire a consultant?

Preparing a company for certification is no easy task. However, let's look at the pro and cons of each option:

The Company doing it In-House

Though this may be cheaper, you may not have the requisite skills in house.

Hire Someone with Previous Experience from a Certified Company.

The person may not have the consulting skills necessary to get management and staff to work together. They may already be biased OR may be too timid to point out management weaknesses. Either way the company loses out.

Hiring a Consultant

The consultant usually brings additional value to the project derived from similar projects implemented in other companies.

She/he usually ensures that the project is delivered on time since they come with a proven track record of rolling out ISO 22000.

A consultant is usually objective in their views having worked with other organizations.

There is the opportunity to bench mark and learn what other companies are doing.

For more information contact:

Quality Assurance and Management Consultants

Room 7, Susie Plaza

Plot 1001, Nsambya, Ggaba Road

PO Box 1367, Kampala, Uganda

Telephone: (+256) 393-278745/ 077-2856202

Email: info@qamconsultants.com

Website: www.qamconsultants.com

