

TQCSI POLICIES FOR AUDITING & CERTIFICATION OF ISO 22000

This policy document describes policies determined by TQCSI's Certification Approval Panel in the interpretation of ISO 22000 for the auditing and certification of food safety management systems. It complements TQCSI Work Instruction 41 (FSMS, ISO 22000 & HACCP) which should also be referred to by auditors when auditing clients' food safety management systems.

Nonconformances are to be dealt with as described at WI 32 (QMS Certification). When a major nonconformance is raised, the respective Lead Auditor or General Manager is to consider the risk when deciding on the time frame for the client to satisfactorily address the nonconformance. The time frame is not to be greater than three months but is to be much shorter if there is a risk to public safety. As a guide:

- *major NCR related to document control, management review, training etc - 3 months*
- *major NCR related to CCP monitoring - 2 months*
- *major NCR related to public safety - 1 month*
- *major NCR posing an immediate or serious threat to public safety – 1 week.*

Minor nonconformances are to be raised where:

- a discrepancy which has the potential to have a significant impact on the effectiveness of the food safety management system has not been addressed since being raised at a previous audit
- a serious discrepancy or a number of like discrepancies indicate there is a breakdown in part of the food safety management system or the safety of food is potentially jeopardised
- the monitoring of critical limits for critical control points does not provide sufficient confidence in the safety of food or the integrity of the food safety management system
- there is a significant breach of legislation or a regulatory requirement
- microbiological testing or environmental swabbing has not been undertaken in accordance with the HACCP Verification Schedule
- all parts of the food safety management system or the HACCP Plan has not been internally audited in the last 12 months
- all requirements of management review have not been conducted in the last 12 months.

Major nonconformances are to be raised where:

- the agreed action plan to address a minor nonconformance has not been implemented
- a serious discrepancy or a number of like discrepancies indicate there is a total breakdown in the food safety management system or there is direct evidence of food safety being jeopardised
- monitoring of critical limits for critical control points seriously contravenes the established HACCP Plan
- there is a very significant breach of legislation

- an internal audit of the food safety management system or the HACCP Plan has not been conducted in the last 12 months
- management review has not been conducted in the last 12 months.

General Policies:

- HACCP verification should include microbiological testing of:
 - shelf life if the client determines the shelf life
 - end product at least six monthly for all pathogens that could be reasonably be expected
 - the environment (swabbing of preparation areas, equipment, etc for Total Plate Count).
- A Food Safety Team or HACCP Team must be established and meet to approve FSMS documentation, HACCP Plans and review HACCP verification.
- Records of CCP monitoring must be retained on file for a reasonable period.

Approved: *original signed*

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