



Accredited Certification International

ISO 22000 Food Safety Management Systems Certification

ISO 22000 is an international standard and is intended to provide adequate control to food safety hazard throughout the food chain. Hence, food safety is ensured through the combined effort of all parties in the food chain. The standard aimed at the organization having to demonstrate its ability to control food safety hazards in order to consistently provide safe end products that meet both customer and food safety regulatory requirements; ISO 22000 integrates Hazard Analysis Critical Control Points (HACCP) system with a comprehensive management system.

It is applicable to all types of organization in the food chain from feed producers, food manufacturers, transport and storage operators, retail and food service outlets subcontractors and even organization such as producers of food processing equipment, packaging materials, cleaning agents, additives and ingredients.

Benefits

- To mitigate food safety risks, control/reduce food safety hazards and ensure legal compliance
- Increased employee awareness and responsibility
- Internal process improvement & increased efficiency
- To ensure that products do not cause adverse health effects.
- Proactive, preventative approach to food safety
- Enhanced corporate image and customers' confidence
- Possibility to join the amended inspection plan of Food and Environmental Hygiene Department, HKSAR

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國際認可認證

ISO 22000

食品安全管理體系認證

ISO 22000 是國際公認的食品安全管理標準，目的是將食物鏈中可能發生的食品危害加以控制，從而達至各方面合作的食品安全保證。

ISO 22000 是通過食品鏈過程中的任何組織，貫徹地控制食品危害而能提供滿足客戶和法律法規需求的安全食品；ISO 22000 結合危害分析和關鍵控制點 (HACCP) 系統以及一個全面管理系統。

ISO 22000 適合於食品鏈全過程，由種植、初級加工、生產製造、儲運、分銷，一直到消費者使用，包括餐飲服務。另與食品生產有密切相關的行業，如儲運和食品設備、包裝材料、清潔服務及食品添加劑等。

好處

- 提升對食物安全的知識及符合香港相關法例
- 增加員工的認知及責任感
- 過程的改善及增加生產的效率
- 減少食物中毒的機會
- 採取積極預防的手法以確保食品安全
- 提升企業形象和增加顧客信心
- 可納入香港食物環境衛生署經修訂的巡查制度計劃



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ISO 22000 Food Safety Management Systems Certification Training

TH2	ISO 22000 Effective Application	1 day
<p>Details:</p> <ul style="list-style-type: none"> ~ The basic concept of ISO 22000 ~ The ISO 22000 Principles ~ Requirements and implementation guidelines of ISO 22000 ~ Statutory Requirements and Regulations 		
TH3	ISO 22000 Internal Auditor Training	2 days
<p>Details:</p> <ul style="list-style-type: none"> ~ Documentation Review ~ Comparison between internal and external audit ~ ISO 22000 auditing ~ Internal audit results evaluation and reporting 		
TH4	Integrated ISO 22000 Effective Application & Internal Auditor Training	2 days
<p>Details:</p> <ul style="list-style-type: none"> ~ The basic concept of ISO 22000, The ISO 22000 Principles ~ Requirements and implementation guidelines of ISO 22000 ~ Statutory Requirements and Regulations, Documentation Review ~ Comparison between internal and external audit, ISO 22000 auditing ~ Internal audit results evaluation and reporting 		
Date	Courses are organized once a month. Detailed schedule can be found on our website.	
Methodology	Presentation, Workgroup Discussion, Case Study & Exercise	
Certificate	Certificate of successful completion will be issued to delegates who have attended full course	
Venue	ACI Training Centre	

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國際認可認証

ISO 22000 培訓課程

TH2	ISO 22000有效應用	1 day
內容: ~ ISO 22000 基本概念 ~ ISO 22000 的準則及條款解釋 ~ ISO 22000 之要求及實踐指引 ~ 有關法規及規定		
TH3	ISO 22000 內部審核員培訓	2 days
內容: ~ 文件檢閱 ~ 內部與外部審核之比較 ~ 食品安全管理體系審核 (包括審核方法、準備、審核技巧和報告) ~ 內部審核結果之評審及報告		
TH4	綜合 ISO 22000 有效應用 及內部審核員培訓	2 days
內容: ~ ISO 22000 基本概念、準則及條款解釋 ~ ISO 22000 之要求及實踐指引 ~ 有關法規及規定、文件檢閱 ~ 內部與外部審核之比較 ~ 食品安全管理體系審核 (包括審核方法、準備、審核技巧和報告) 內部審核結果之評審及報告		
上課日期	培訓課程會於每月舉行一次，詳細日期可瀏覽 本公司的網頁	
上課模式	講解、小組討論、練習及個案研習	
獲取資格	完成課程之學員將獲頒發課程完成證書乙張	
地點	ACI 培訓中心	