

HOW TO OBTAIN CERTIFICATION

- Define company's food safety policy
Develop and install system as per SLS 1266 : 2005 or ISO 22000 : 2005
- Obtain an application and other relevant documents from SLSI
- Submit the duly filled Application and Questionnaire.
- Submit your FSMS/HACCP documents and receive Adequacy audit report for improvements.
- Take corrective action on all nonconformities listed in report, if any
- Invite for a Stage I Audit. Obtain a report about the status of the HACCP/FSMS System.
- Initiate corrective Action, if necessary.
- Final/stage II audit by SLSI auditors.
- Take corrective action for all nonconformities listed in the final audit report, and these are verified by SLSI

Obtain your certification

- Annual Surveillance Audits on free of charge basis.

ACCREDITED SCOPE SECTORS

Food Processing Industry

- Alcoholic beverages, soft drinks, fruit juices.
- Bakery goods, confectionery "dry" snacks, potato products, nuts and chocolate (processed)
- Eggs and egg based products.
- Grain and flour based products, starch based products and sugar.
- Fruits and vegetables, herbs and spices, nuts (non-processed)
- Catering, canteens, restaurants, kitchens (institution - related)
- Ready to serve meals, refrigerated salads
- Additives, including vitamins and artificial flavorings.
- Margarine, oils, fats and sauces, cocoa (non-processed)
- Meat, meat products and cooking aids.
- Fish and shell fish.
- Dairy products, including ice cream and desserts.
- Feed mills.

Supporting activities

- Transport
- Storage
- Sales or trade
- Packaging

FOOD SAFETY MANAGEMENT SYSTEMS CERTIFICATION SCHEMES OF SRI LANKA STANDARDS INSTITUTION



BUILD A COMPREHENSIVE FOOD SAFETY MANAGEMENT SYSTEM USING INTERNATIONALLY RECOGNIZED FOOD SAFETY REQUIREMENTS



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FOOD SAFETY

Over recent decades changes in our eating habits have resulted in new food and beverage production, storage and preparation practices. These new practices have come to the attention of governments and regulators who have imposed more stringent requirements upon the food and beverage sector. Furthermore, segments within the industry have also raised their expectations of suppliers and this too has created significant impacts and obligations along the supply chain. Such demands have highlighted the need for a consistent approach to food and beverage management.

Food Safety Management Systems, can help organizations to manage food and beverage related risks. These days management systems need to take into account not only basic food regulations and acceptable workplace practices, but also include contingency plans for potential crises such as product recall. All these types of practices form the basis of a Food Safety Management Systems and Codes of Practices.

APPLICATIONS OF HACCP/FSMS

The HACCP based system can be applied to industry sectors like;

- Airline and hospital catering.
- General hospitality industry like Hotels and restaurants.
- Agriculture & Farming.
- Meat and livestock - including feedlot and feed mill operations.
- Food production, processing and packaging concerns.
- Food warehousing, storage, transport and distribution,
- Food retailers, including major supermarkets
- Organic food industry.
- Food Preparation & Processing.



BENEFITS OF HACCP/FSMS

- Reduced risk of food contamination and ability to recall avoiding any legal action.
- Increased consumer and customer confidence.
- Enhanced product safety.
- Competitive marketing and promotional edge.
- Opportunities for international recognition.

SLSI-HACCP/FSMS CERTIFICATION SCHEME

- SLSI has obtained accreditation status from RvA which is the most renowned accreditation body in Netherland' for HACCP Certification Scheme as per SLS 1266:2005 and Food Safety Management System as per ISO 22000:2005. and also from Sri Lanka Accreditation Board.
- SLSI is an officially recognized certification body as it represents the Government of Sri Lanka.
- Operates the scheme with competent and fully trained auditors. All the auditors are well qualified in auditing and having masters in Food Science and Microbiology.