



Qualitas
International
Certification Ltd. UK



Developing Winners In The Food Industry
HACCP, ISO 22000 & GMP

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Developing Winners In The Food Industry

HACCP, ISO 22000 & GMP

Our Vision:

We aspire in association with our international alliances to become a premier key services & solutions provider to a wide range of industries in the region.

Our mission is to promptly provide our customers with superior quality and cost effective services and products, while maximizing the welfare of our stakeholders.

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General Objectives:

To become a recognized supplier for the Quality testing , inspection and Standard Certification industry.To support businesses with the latest Know How in the field of Environment Management System MIS Auditing .To expand our scope of supplies in the FDA/GMP & CE Marking sector.To continuously pursue profitable growth opportunities to our clients business throw QMS Auditing and certification .To provide the means to assist our customers in achieving their goals.To develop joint ventures with regional and international Training , Auditing and Certification industry leaders.To provide a rewarding and pleasant working environment for our international accreted auditors and team .



High-Quality Training and Certification Services

Qualitas international Certification Ltd. UK "QIC UK." offer high-quality Training and Certification services to :

- The food industry
- Catering and large-scale kitchens
- Government and Control authorities

Our food industry customers are big and small, operate globally and locally, and span all types of food. We work closely with our customers and also provide training to the International Food Agencies.

We custom-tailor training initiatives to professionals at all levels, conduct open training courses, and offer services in a number of areas, including:

- Food safety, food hygiene, food allergies and labelling
- HACCP
- ISO 22000
- GMP according to FDA.
- Internal audits and Certifications.

Qualitas international Certification UK. it has been developing knowledge and practices in the food industry. Our driving force is, and has always been, to be the obvious choice – the most sought-after and well-known company in all matters concerning food safety and quality.





HACCP system (7 Principles and 12 Steps Based on Codex Alimentarius)

The HACCP system is science-based and uses a systematic approach to the identification of specific hazards and measures for their control or prevention to ensure the safety of food.

The preventive measures must be described in detail and people who have to execute them must be trained. HACCP involves careful recording of all details and actions in order to provide documentation that the system is in operation and in full control of all hazards in food processing.

Codex Alimentarius Commission, as guidance, define the 7 principles and 12 steps that must be applied during the development of the HACCP plan and implement the HACCP system.





The 7 Basic Principles and The 12 Steps Of HACCP

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Codex Alimentarius Commission, as guidance, define the 7 principles and 12 steps that must be applied during the development of the HACCP plan and implement the HACCP system.

The 7 principles :

- 1 - Conduct a hazard analysis
- 2 - Determine the Critical Control Points (CCPs)
- 3 - Establish critical limit(s)
- 4 - Establish a system to monitor control of the CCP
- 5 - Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control
- 6 - Establish procedures for verification to confirm that the HACCP system is working effectively
- 7 - Establish documentation concerning all procedures and records appropriate to these principles and their application.

The 7 basic principles above are implemented into the system through the 12 steps:

- 1 - Assemble HACCP team
- 2 - Describe product
- 3 - Identify intended use
- 4 - Construct flow diagram
- 5 - On-site confirmation of flow diagram
- 6 - List all potential hazards associated with each step, conduct a hazard analysis, and consider any measures to control identified hazards (Principle 1)
- 7 - Determine Critical Control Points (Principles 2)
- 8 - Establish critical limits for each CCP (Principle 3)
- 9 - Establish a monitoring system for each CCP (Principle 4)
- 10 - Establish corrective actions (Principle 5)
- 11- Establish verification procedures (Principle 6)
- 12- Establish Documentation and Record Keeping (Principle 7)





Our Training Programs and HACCP/ ISO 22000/GMP Certifications

We support your company and team to create plans for HACCP, GMP, ISO 22000 , USDA and Woolworths Quality Standard, reconcile documents and monitor compliance

Qualitas international Certification Ltd. UK "QIC. UK" provides unmatched integration and transparency auditing and HACCP/ISO 22000/GMP Certification allows companies to show them International Recognition and evidence about them comitment to Quality and Food Safety .

Our Diploma Training Programs:

We provide our customers with special training diploma programs in the facility or by e-learning as:

- 1- Create framework for food safety and quality assurance systems implementation "HACCP, ISO 22000,GMP".
- 2- Ensure day to day compliance with food safety standards and system management
- 3- Edit and monitor information locally or remotely ability as needed for regulators or customers
- 3- Requirements to establish full traceability system for all products
- 4- create a complete Food Defense plan and monitor day to day compliance





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