SAATCA VIRTUAL WORKSHOP 2020

DATE: 06 NOVEMBER 2020 | DURATION : 1 DAY

PRICE R 1300.00 (EXCLUDING VAT FOR NON SAATCA AUDITORS)
PRICE R 1170.00 (EXCLUDING VAT FOR SAATCA REGISTERED AUDITORS)

"AUDITING FOR EFFECTIVE RISK MANAGEMENT MINIMISATION"

WHY ORGANISATION TRANSITION TO NEW FOOD SAFETY MANAGEMENT STANDARDS?
WHAT ARE THE CHANGES?
WHAT ARE THE RISK AND HOW TO MANAGE RISKS?

SANS 10330:2020 HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

HACCP is a preventative food safety management system in which every step in the manufacture, storage and distribution of a food product is analysed for microbiological, physical and chemical hazards.

HACCP can be critical to your compliance with national or international food safety legislation. It provides a risk management tool that supports other management system standards across the food industry – such as ISO 22000 Food Safety Management. HACCP outlines good manufacturing processes for all food sectors and can be key to your business when taking part in international trade. It is especially suitable for primary producers, manufacturers, processors and food service operators.

What are the benefits?

- Implement internationally recognised food safety hazard controls;
- Demonstrate your commitment to food safety;
- Give producers, stakeholders and suppliers confidence in your controls;
- Effectively manage food safety risks across the whole supply chain;
- Continually review and improve your system, so it stays effective.

ISO 22000:2018 FSMS REVISED TO MEET THE EVOLVING CHALLENGES OF THE FOOD CHAIN

ISO 22000:2018 Food safety management systems – requirements for any organisation in the food chain provides a framework based on best practice for any organisation, from a small, family-owned farm to a multi-national food service outlet, to implement a comprehensive food safety management system.

The World Health Organization estimates that one in ten people fall ill and 420,000 die because of contaminated food every year. The updated version of ISO 220000, first published in 2005, works to reduce this by helping food organisations implement food safety management systems that defend against the potential hazards and risks that lead to contamination.

ISO 22000 helps organisations to reduce exposure to risk and improve safety. In addition to making ISO 22000 and the resulting FSMS easier to integrate with other ISO management systems, the new version of the standard is based on a process approach.

What are the benefits?

- Improved control over food safety activities;
- Customer, statutory and regulatory compliance;
- Facilitated market growth;
- Increased customer, stakeholder and consumer confidence in products;
- Improved risk management;
- Integration with other ISO management systems.

ISO 31000 RISK MANAGEMENT

Organisations that manage risks effectively are more likely to protect themselves and succeed in growing their business. The challenge for any business is to integrate good practice into their day-to-day operations and apply it to the wider aspects of their organisational practice.

What are the benefits?

- Proactively improve operational efficiency and governance;
- Build stakeholder confidence in your use of risk techniques;
- Apply management system controls to risk analysis to minimise losses;
- Improve management system performance and resilience;
- Respond to change effectively and protect your business as you grow.

For more information or to register contact
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Southern African Auditor & Training Certification Authority