

HACCP System Certification



The system of critical points ensures a preventive and systematic approach to a timely identification of health hazards and elimination of their occurrence. A consistent application decreases significantly not only health risks but also economic losses in manufacture.

The critical points system is focussed on key factors that affect safety and health hazards of food in the entire food chain, starting with processing of raw-materials through to sale. The HACCP system serves to control biological, chemical or physical factors that act on a foodstuff and can make it hazardous to health.

With increased requirements for food safety a voluntary certification of HACCP critical points system has been introduced. By having his critical points system certified the manufacturer demonstrates the fact that he possesses an operating and efficient system of meeting requirements beyond the usual level required by national legislation and that the system has been verified by an independent certification body.

Benefits of critical points system certification

- meeting requirements of the most demanding customers (chain stores and supranational companies);
- demonstrating fulfilment of HACCP requirements exceeding minimum requirements given by national legislation;
- guarantee of manufacturing process constancy and thus also of a stable and high quality of services rendered and products supplied to customers;
- demonstrating suitability, efficiency and effectiveness of the implemented critical points system by a third independent party;
- increase in quality of the management system, improvement of the organisation's organisational structure;
- improvement of order and an increase in effectiveness in the entire organisation;
- optimisation of costs - reduction in operating costs, decrease in costs of non-conforming products, savings in raw-materials, energy and other resources;
- reducing economic losses in relation to marking, filling and weighing accuracy, etc.
- increase in confidence of public and state control bodies;
- easier winning of government orders

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Offer of CQS services

- Situation audits
- Certification audits (two-stepped), recertification audits
- Audits conducted in the English, German or Russian languages
- CQS certificates

Address

CQS

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Contact persons

Head of CQS certification body

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can inform you about CQS certification procedures, certification terms and conditions and technical matters during certification

Deputy Head of CQS certification body

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Company registration number (IČ): 69346305

Tax registration number (DIČ): CZ69346305

CQS is registered at the Municipal Court in Prague, file number L 58728

CERTIFICATION ACCORDING TO HACCP