

# Application Submission & Review:

• Submit your application to help us understand your requirements.

### Stage 1 Audit (Document Review)

 Our auditors evaluate your organization's documentation, policies, and processes against the requirements of the standard

#### Stage 2 Certification Audit:

 Our auditors verify the implementation and effectiveness of your management system against the requirements of the standard.

### Corrective Actions (it necessary):

 If any non-conformities are identified during the audits, you'll have the opportunity to address them.

#### Certificate Release

• IAS grants Certification post successful audit.

## **ABOUT HACCP**

HACCP (Hazard Analysis and
Critical Control Points) is a
systematic approach to food safety
management. It provides a
structured framework to identify,
assess, and control hazards in food
production processes. HACCP
emphasizes the following principles:



FOOD HAZARD IDENTIFICATION AND ANALYSIS



CRITICAL CONTROL POINT ESTABLISHMENT



MONITORING, VERIFICATION, AND RECORD-KEEPING



CORRECTIVE ACTION IMPLEMENTATION



DOCUMENTATION AND COMMUNICATION

Elevate food safety standards with HACCP, ensuring the production of safe and wholesome products through proactive hazard prevention and control.





Unlock Success with Integrated Assessment Services:
Your Path to Certified Excellence!

# WHY CHOOSE IAS?



Our skilled auditors have over 15 years of industry experience to provide valuable insights during the certification process.



We tailor our services to meet your specific needs, ensuring a seamless certification journey.



We are with you beyond certification, assisting with maintenance and updates as your business evolves.



Our certification services are internationally recognized, giving you a competitive edge.







• Opportunities for business growth

and market expansion through

safe products