Food Safety Management System: What, Why and How?

Haya Alayadi
The University of Sheffield, UK / King Saud University, SA

For any organization it is crucial to establish a quality management system. Thus, as part of quality management of food organization is international accreditation that would enable an organization to set up a management system to maintain. The ISO accreditation is one of the most important international accreditation that refers to, The International Organization for Standardization.

The International Organization for Standardization (ISO) has constructed different types of standards that could be employed according to the aim of the organization. Regarding food industry the ISO-22000 or the Food Safety Management System (FSMS) was initiated. Its main goal is the provision of internationally recognized standard for food safety management system that could be applied in any organization in the food chain in order to ensure that food is safe at the time of consumption.

This lecture aims to illustrate the rationality toward ISO-22000, implementation technique to any organization in the food chain and requirements.

Biography
Haya M AlAyadi, A 27 years old Saudi. Has completed two major Masters in Health System and Quality Management and the second in Dental Public Health. Now a PhD candidate researching in Oral Health Related Quality of life Measures. She is an Academic in King Saud University, also Head of quality in the dental care department.

halayadi@gmail.com