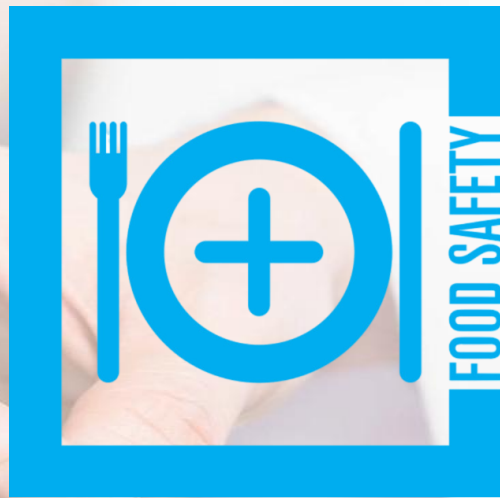


# Telarc.



ISO 22000 and FSSC 22000

Woolworths Quality Assurance Audits (WQA)

McDonald's Supplier Quality Management System (SQMS)

Wine Standards Management Plan (WSMP)

BRC Global Standards (BRCGS)



# Food Safety

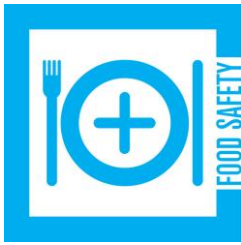
**Any business supplying food in New Zealand must adhere to a range of important requirements.**

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In doing so it will depend on the integrity of a robust food safety management system. Here, consistency is everything. The smallest oversight can have the biggest consequence.

A food safety programme can relate to the production, manufacture, preparation, packaging, storage, handling, transport or distribution of food. It identifies and controls any hazards that may potentially cause harm to the consumer.

Reassuring your consumers requires a number of monitoring and assessment processes to be in place. With costly food recalls regularly hitting the headlines, reputations rise and fall with such reassurance – or lack thereof.



# Food Safety

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**Pass the taste test  
– and the food  
safety one too.**

**Determine.** Identifying critical control points and assessing risks is an important step for recognising all hazards and specifying the criteria that will ensure control of these hazards.

**Establish.** The creation and continued management of monitoring systems on all control points is vital. So too is the corrective action that is required when monitoring indicates the criteria are not met.

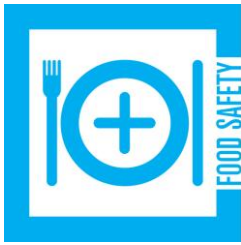
**Succeed.** Verification that the system is working as intended delivers both the company and the consumer with the confidence of quality food products. As the smallest hint of contamination can have dire consequences this confidence is crucial to the ongoing success of your company.

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**Who is it for?**

We provide certification for a large range of businesses supplying goods and services around the food industry. These businesses include:

- Primary producers
- Food manufacturers
- Retail and food service
- Transport and storage providers
- Equipment, packaging and cleaning agent companies
- Additives and ingredients providers
- Service providers
- Domestic dairies



# Food Safety

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## Choose your standard.

We offer certification and inspection services in accordance with the general supply of food in New Zealand and Australia, as well as specialist programmes for key industry entities.

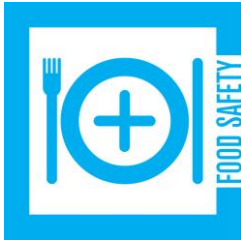
**ISO 22000 – Food safety management.** This is the accepted international standard for management systems, containing the overall guidelines for comprehensive food safety management within any organisation.

**Woolworths Quality Assurance Audits (WQA).** This standard applies to companies supplying fresh foods and products to Woolworths brands in Woolworths and Progressive supermarkets within New Zealand and Australia.

**McDonald’s Supplier Quality Management System (SQMS).** This standard is required for companies supplying food products into the McDonald’s chain.

**Wine Standards Management Plan (WSMP).** The Wine Act 2003 requires winemakers and related industry parties to register a WSMP in order to meet key legal obligations. When making and supplying wine, fruit wine, cider and mead.

**BRC (Brand Reputation *through* Compliance) Global Standards.** Developed in the UK, BRCGS are now recognised worldwide.



# Food Safety

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## ISO 22000 – Food Safety Management

### The universal measure

**ISO 22000** is the international standard for food safety management systems used by a wide range of companies – from primary producers to equipment manufacturers, additives makers to transport providers.

The standard utilises quality management and Hazard Analysis and Critical Control Points in order to regulate systems, minimize risk and prevent unsafe products.

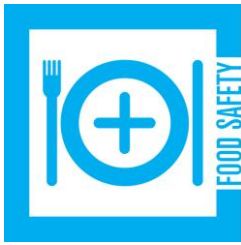
Maintaining and improving the management system is vital for companies too, as food-borne illness can have disastrous consequences for both those eating and those providing. With ISO 22000 certification companies have the assurance of an implemented food safety management and HACCP based system. This helps assess risk areas and manage potential issues before they become a crisis.

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## FSSC 22000

The FSSC 22000 Food Safety Management System is recognised by the Global Food Safety Initiative (GFSI).

Telarc has FSSC 22000 approved auditors throughout New Zealand.



# Food Safety

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## Woolworths Quality Assurance (WQA) standard

This popular supermarket chain requires consistently safe products of the highest quality. Fresh food and Woolworths brand product suppliers for both Woolworths and Progressive supermarkets in New Zealand and Australia therefore need to gain the Woolworths Quality Assurance (WQA) standard to meet these requirements.

## Standards for Woolworths

Set to international food and retailing standards, the WQA standard focuses primarily on food legality, safety and quality. Certification is specific to the products you have been nominated to supply and the premises these products are supplied from, with each product category having it's own unique requirements.

Telarc has Woolworths approved WQA auditors throughout New Zealand. WQA Certification is provided through SAI Global Limited.

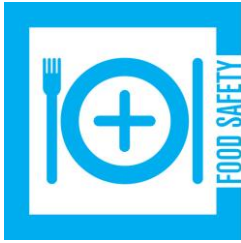
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## McDonald's Supplier Quality Management System (SQMS)

Companies wishing to supply the McDonald's fast food chain can attain the McDonald's Supplier Quality Management System (SQMS) standard.

## Supplying McDonalds with confidence

While this standard does not apply to meat suppliers, who must comply with a different standard, it nonetheless helps McDonald's ensure their wide range of food offerings is consistently safe and to the highest quality. If you are currently supplying McDonald's your company is eligible to join the SQMS programme.



# Food Safety

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## Wine Standards Management Plan (WSMP)

In accordance with the Wine Act 2003, makers of wine, fruit wine, cider and mead and their related industry parties must register a Wine Standards Management Plan (WSMP). This plan clearly sets out how the business ensures its products are safe, traceable and labelled correctly. This plan must be registered with MPI prior to production.

## Ensuring wine meets its measure

The standard is seen as an important measure to ensure New Zealand's reputation for quality wine on the global stage – and all winemakers producing for export or in excess of 10,000 litres per annum are required to register.

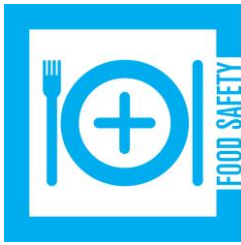
The industry code of practice, issued by New Zealand Winegrowers, can be adopted as an off-the-shelf compliance tool to assist in this process. An audit can then take place. This process includes (but is not limited to): tracking wines from vineyard to sale, correctly identifying all winemaking inputs and making certain there is accuracy in any label statements.

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## BRC Global Standards for Food Safety

Developed in the UK, the BRCGS are now recognised worldwide and are required by many retailers and branded manufacturers in the UK, EU and North America. Telarc is licenced by BRCGS to conduct and certify clients against BRC Global Standards.

The BRCGS is comprehensive and focuses on safety, legality and quality. It has detailed requirements based on the Codex Alimentarius HACCP principles. BRCGS fit alongside existing ISO and HACCP management systems.



# Food Safety

## Our approach to your standard.

We like to take a forward-focused approach to food safety management. This ensures our clients can quickly and effectively recognise risk and implement change in both the short and long term.

Our food auditors are approved by the MPI and have exceptional training and extensive knowledge across all areas of the New Zealand and Pacific Islands food industry. Their understanding of the processes involved in food production is highly valued by our clients.

An audit of each process can take different forms depending on the type of product and its eventual destination. We will carefully assess the requirements of your business before starting out. We will make certain nothing is missed and no opportunity overlooked.

As New Zealand's largest auditing body we also can conduct audits covering multiple standards and specifications, and we routinely offer integrated health, safety and other pertinent audits along with our food auditing service. With this approach we can deliver the most cost-effective and time-efficient results for our clients.

