



MS 1480

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

ABOUT HACCP

The Hazard Analysis and Critical Control Points (HACCP) system is a scientific, rational and systemic approach to managing hazards. The method aids the identification, assessment and control of hazards to ensure that food is safe for human consumption. MS 1480 has been revised and the new version of the HACCP Standard, MS 1480: 2019 is due for implementation by September 2020.

MS 1480 is beneficial to organisations wishing to put in place HACCP principles to manage overall food safety management and is applicable to all the sectors in the food business industry involved in food preparation, processing, manufacturing, packaging and storing, transporting and distribution, as well as handling, supplying or selling of food products.

Under the certification scheme, food companies are required to follow the MS 1480 "Food Safety According to HACCP System", which basically helps to ensure that food products are safe for human consumption.

The standard is in line with the widely accepted international standards and guidelines published by the Codex Alimentarius Commission. The standard includes elements such as a Food Safety Policy, HACCP team and responsibilities, HACCP plan and manual which include, among other items details of products, intended customers and process flow charts. These elements, and others, will be subject to assessment and audit to maintain certification. Implementation of this standard will prepare organisations for the more comprehensive international standard for food safety management system ISO 22000: 2018.

BENEFITS

- Controls and reduces significant food hazards to assure the safety of the food supply.
- Facilitates and expedites the issuance of MOH Health Certificate.
- Increases entry into global market by both regulators and major buyers.
- Shows an independent assessment of the organisation's food safety system based on HACCP Principles, giving competitive advantage over non-certified organisations.



SUSTAINABLE DEVELOPMENT GOALS



NIOSH Cert aims to create impact collaboratively



SCAN ME

NIOSH CERTIFICATION SDN. BHD. (NIOSH Cert) is a leading national certification body and a wholly owned subsidiary of the National Institute of Occupational Safety and Health (NIOSH), and the Ministry of Human Resources, Malaysia. We have a proven track record of delivering reliable and comprehensive assessments, in conformance with the relevant international standards, codes of practices, guidelines and rules and regulations. Since 2004, NIOSHCert has been a collaboratively partner in the ISO Certification journeys of Malaysia's most successful companies, government bodies, higher learning institutions and SMEs. We have helped clients create impact and give value to the world's communities through providing internationally-recognised certification services. It is our passion and privilege to be the trusted, reliable and transparent partner in helping our clients increase the efficiency and effectiveness of their businesses operations. Testimony to NIOSHCert's emphasis on customer satisfaction, our top 10 clients have been with us for an average of 10 years. OUR COMMITMENT NIOSHCert's business practices are safe, responsible, impartial, and transparent in accordance with our Core Values and ISO 17021 Principles.

CONTACT US

NIOSH Certification Sdn. Bhd.

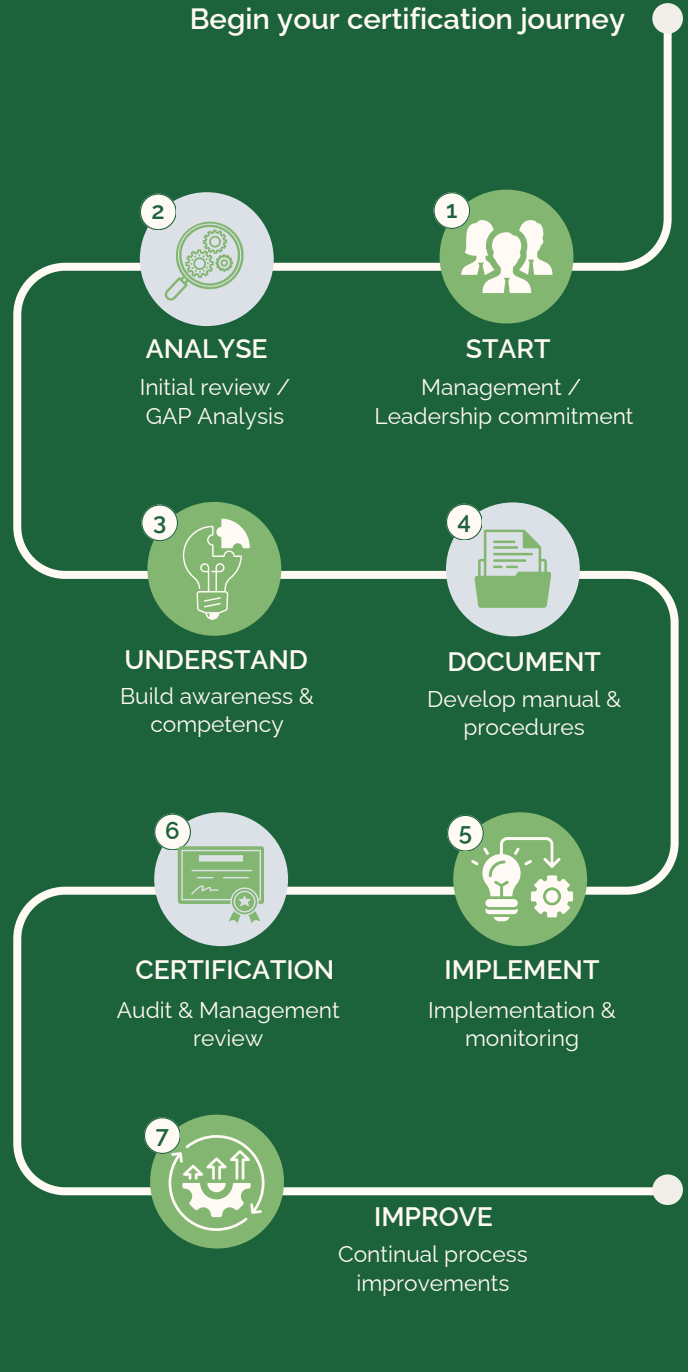
7th Floor, NIOSH Tower,
Lot 1, Jalan 15/1, Section 15,
43650 Bandar Baru Bangi,
Selangor Darul Ehsan.

+603.8922.1925 / +6019.210.7656

connect@nioshcert.com.my

www.nioshcert.com.my

Begin your certification journey



The implementation of the certifications offered by NIOSHCert are aligned with the United Nation's Sustainable Development Goals 2030.