



ASM QUALITY CERTIFICATION

(Middle East and Asia)

PROFILE



www.asmqc.com

2012



I . Introduction

ASM Quality Certification is a specialized firm in the business of ‘**Certification**’ of enterprises for Food safety standards like the HACCP/ ISO 22000:2005 and provides a wide-range of certification services in Food Safety Management Systems (FSMS) under the name “**ASM QUALITY CERTIFICATION**”(ASMQC), **Dubai**. In the food production sector any organization regardless of size involved in any aspect of food chain should strive to provide consistently safe products and should demonstrate its ability to control any food safety hazards in order to ensure that food is safe for human consumption and such ability can be evaluated by ASMQC through a set of well-defined process and certified.



ASMQC will focus its attention on providing HACCP/ ISO 22000:2005 certification through its qualified team of auditors to include organizations that are directly or indirectly involved in the food production chain. This would include but are not limited to a wide variety of food manufacturers, retailers, food services, catering services. Indirectly involved organizations would include but not limited to suppliers of equipment, cleaning and sanitizing agents, packing material and other food contact material suppliers, food transportation services, storage and distribution services.



ASMQC has a policy that is committed to enhance stakeholder value with regards to ‘Food Safety Management Systems’ by continually improving our systems, processes, products and services. ASMQC vision is to be a strategic partner with organizations handling food products from farm to plate so as to enable institutions and individuals to pursue Excellence & Prosperity through a robust certification process. ASMQC focuses on providing assistance to industries, public and private enterprises in finding cost effective solutions to obtain certification for their food safety management systems.





II. Geographical Area and Operations

ASMQC is formed in Dubai to offer Certification, Audits and Training Services in the area of Food Safety Management systems like HACCP/ ISO 22000:2005 in the Middle East, other Gulf region, North Africa, and South Asia.



III. Scope and Industrial Categories

The Scope of 'ASM Quality Certification' is conformity assessment and certification of client's management system towards food safety management systems ISO 22000:2005 or ASM HACCP standard. ASMQC mainly focuses its services in Food Safety & HACCP - ISO 22000:2005 certification for industrial categories of:

- All type of Food Manufacturing Industries
- Star Hotels, Chain and Single Restaurants
- Industrial Caterings and Flight Caterings
- Theme parks, Spa, Health clubs, Club houses etc.
- Hyper & Super markets and Malls
- Warehouse and all type of bulk food storage etc.

Enterprises that will obtain certification for its FSMS will benefit through customer perception and demonstrate the organization's commitment to provide safe, quality food products and to maintain the highest standards of operational processes.





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V. Services Offered

Our main services are providing DAC accredited (Dubai Accreditation Centre) certification for codex HACCP (Hazard Analysis Critical Control Point) CAC/RCP-1-1969, (REV.4) 2003 and Food Safety Management Systems (FSMS) ISO 22000:2005.

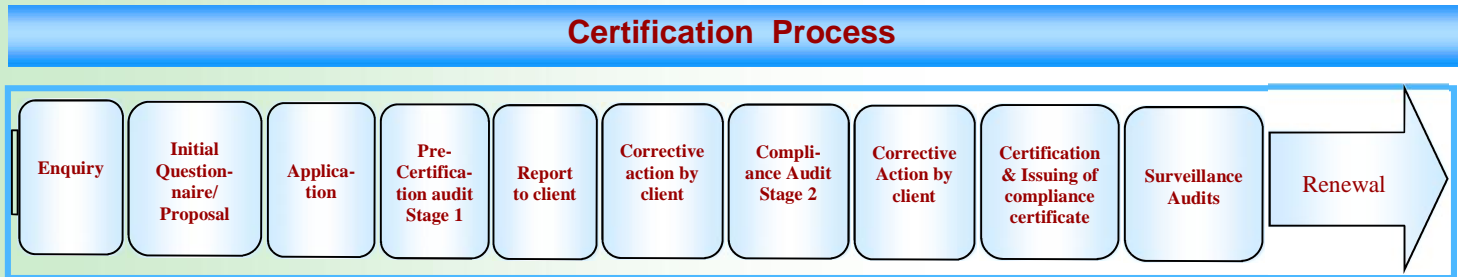


Certification Services

1. Codex HACCP CAC/RCP1-1969, rev.4 2003
2. Food Safety Management System (FSMS) ISO 22000:2005



VI . Certification Process and Time Frame



On enquiry for a certification programme a questionnaire will be sent to the client to identify their requirements. On receipt of the questionnaire a detailed proposal will be sent to the client with all details and the process of certification. Based on the client's requests an optional onsite pre-certification initial audit assessment will be carried out. This will provide the client an opportunity to observe the audit process and get feedback regarding their HACCP/ FSMS. Also a document review of HACCP/ FSMS will be carried out at ASMQC offices so as to identify any lacunae. This initial audit and document review will be reported in writing so as to enable the client to review and update their HACCP/FSMS as required based on the findings. On a mutually agreed date with the client a certification audit will be conducted on site by ASMQC auditors and at the end of the audit period, the status of compliance will be informed. This will be followed by a detailed written report which will include main findings, assessment of the HACCP/FSMS and recommendations for any improvements. On finding all the components of food safety management system in order a certificate of compliance under the seal of ASMQC will be issued. Once certified, it will be valid for a period of three years during which time ASMQC will conduct surveillance audit as per the requirement of the standard to confirm the maintenance and operation of the HACCP/FSMS. At the end of the third year a comprehensive renewal audit will be carried out.





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Time Frame

Steps involved in Certification process for CAC HACCP rev.4 2003/ ISO 22000:2005		
Steps	Certification Process	Duration
1	Request for Certification to HACCP/ISO 22000:2005 from Client	Enquiry
2	Questionnaire (RFQ) sent to customer to obtain baseline information about the client FSMS operations.	Within 2 working days
3	On receipt of the RFQ the certifying body carries out an Application review to ascertain if the certification services can be offered to the client. If found that certification cannot be offered then ASMQC will inform the application the reasons for refusing certification.	Within 2 working days of the receipt of RFQ
4	On successful application review the client will be offered a certification proposal (CP) along with Certification Rules and Regulations (CRR) and Client Letter of Agreement.	Within 2 days of the receipt of RFQ
5	On the receipt of acceptance of CP from Client customer ASMQC will prepare for an assessment audit or stage 1 audit.	Within 7-14 days from the receipt of CP
6	On finalization of the audit an Audit Plan is sent to the customer and audit schedule is finalized on acceptance by the client.	5 days before the scheduled audit date
7	On site Assessment Audit stage 1 and document review	As scheduled, if any rescheduling is required by ASMQC it will be intimated 2 days in advance to the client
8	Audit Report for Stage 1 communicated to the client	On the same day or within 1 day after the scheduled audit
9	Corrective Action Report for stage 1 audit from the Client	As per time scheduled agreed to by the client.
10	On site Compliance Audit stage 2	As scheduled, if any rescheduling is required by ASMQC it will be intimated 2 days in advance to the client
12	Audit Report for Stage 2 communicated to the client	On the same day or within 1 days after the scheduled audit
13	Corrective Action Report for stage 2 audit from the Client if applicable	As per time scheduled agreed to by the client.
14	Certification decision making by ASMQC	Within 7 days of receiving the final Corrective action report
15	Recommendation letter to successful client for the relevant standard.	On the same day of decision making on certification
16	Grant of Certification and certificate to the Client along with signed copies of Client Letter of Agreement (LOA) and Certification Rules and Regulations (CRR).	Within 5 days of decision making
17	Surveillance Audit visit as scheduled during the period of Validity.	As scheduled.