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risk analysis process concerning risk, risk-related factors, India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students ISO 22000: A preventive approach to food safetyReduces the need for and the cost of end product testingCan help and identify process improvements and reduced customer complaintsall of above All of the above-given options are the benefits of implementing HACCP/ISO 22000. Key Points The word HACCP stands for (Hazard Analysis & Critical Control Point). Hazard Analysis and Critical Control Point (HACCP) / ISO 22000 Food Safety Management System is a process control system designed to identify and prevent microbial and other hazards in food production and the entire food chain. HACCP-based procedures provide businesses with a cost-effective system for control of food safety, from ingredients right through to production, storage, and distribution to sale and service of the final consumer. The preventive approach of HACCP-based procedures not only improves food safety management but also complements other quality management systems. Important Points Benefits of implementing HACCP/ ISO 22000: A preventative approach to food safety Can help identify process improvements & reduced customer complaints Reduces the need for, and the cost of end product testing Is complementary to quality management systems such as ISO 9000 Provides evidence of due diligence & reduces the likelihood of product recall & adverse publicity Enhances customer satisfaction / reduces dissatisfaction Facilitates better understanding of food packaging safety issues throughout the organization Improves staff performance through the promotion of team spirit & improves staff morale and motivation through a cleaner working environment A clear, auditable, global standard provides a framework to bring together all parts of the Food Safety Management System (FSMS). India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students The two factors determining 'Food Security' in India are: green revolution and reduced wastage of foodproduction of sufficient food and nutritional value of foodSustainable agriculture and minimal use of agrochemicalsavailability of food and access to money Option 4 : availability of food and access to money The correct answer is the availability of food and access to money. Concept: Food security: It refers to the availability, accessibility, and affordability of food to all people at all times. Explanation: Food security has the following dimensions: Availability of Food: It means food production within the country, food imports, and the previous year's stock stored in government granaries. Accessibility of Food: It means food is within reach of every person. Affordability of Food: It implies that an individual has enough money to buy sufficient, safe, and nutritious food to meet one's dietary needs. Key Points India's Efforts for Food Security during the Covid-19 Pandemic: High Production of Foodgrains: India registered an all-time high production of foodgrains at 305 million tonnes as well as in exports during 2020-21, contributing to global food security. KISAN RAIL: It was introduced to transport the essential commodities including perishable horticulture produce, milk, and dairy products from the production centers to the large urban markets. Pradhan Mantri Garib Kalyan Package: Under this scheme, free food grains were provided to 810 million beneficiaries and it has been further extended in which workers will benefit till November 2021. PM Kisan Scheme: More than Rs.1,37,000 Crore have been sent to the bank accounts of over 100 million farmers under this to provide income support to the farmers. Additional Information Food and Agriculture Organization: FAO is a specialized agency of the United Nations that leads international efforts to defeat hunger. World Food Day is celebrated every year on 16th October to mark the anniversary of the founding of the FAO in 1945. It is one of the UN food aid organizations based in Rome (Italy). Its sister bodies are the World Food Programme and the International Fund for Agricultural Development (IFAD). Initiatives Taken: Globally Important Agricultural Heritage Systems (GIAHS). Monitors the Desert Locust situation throughout the world. The Codex Alimentarius Commission or CAC is the body responsible for all matters regarding the implementation of the Joint FAO/WHO Food Standards Programme. The International Treaty on Plant Genetic Resources for Food and Agriculture. India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students If internal audit is not conducted as per the Clauses of ISO 17025-2005, the auditor can issue Minor Non conformanceMajor non conformanceImprovement noticeOpportunity for improvement Option 2 : Major non conformance If an internal audit is not conducted as per the Clauses of ISO 17025-2005, the auditor can issue Major non-conformance. Key PointsMajor non-conformance: It is defined as the total breakdown of the system, control, or procedure. Its absence of an ISO 9001 requirement. It would result in the probable shipment of nonconformity or un-inspected product. A condition that may result in the failure or materially reduce the usability of the product for the intended purpose; It is that the experience and judgment indicated will likely result in QMS failure or materially reduce its ability to assure controlled processes and products. Additional InformationInternal audits: It is referred to as first-party audits, which are conducted by, or the organization itself for management review and different internal functions. It should kind the idea for an organization's declaration of conformity. In several cases, significantly in smaller organizations, independence are often incontestible by the liberty from responsibility for the activity being audited. It is the most important tool required by this standard used to gauge the health of your Quality Management System (QMS). Minor Non-conformance: It is defined as the failure to conform to a requirement that is not likely to result in QMS failure. It is a single observed lapse or an isolated incident. Minimal risk of nonconforming product or service. Opportunities for Improvement: Opportunities for Improvement are areas of practice in need of improvement. The feedback given in the reports will guide and direct institutions to specific areas that are worthy of additional attention. Improvement notice: An improvement notice is a mechanism to require a person to do something. It is a prohibition notice that is primarily a mechanism to stop a person from doing something. India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students ISO 9001:2008 Quality management systems deals with Fundamentals and vocabularyGuideline for performance improvementsCustomer satisfactionRequirements for quality management Option 4 : Requirements for quality management ISO 9001:2008 Quality management systems deal with Requirements for quality management. Key Points ISO 9001:2008: It may be a quality management system standard, initially published in 1987 by ISO (International Organization for Standardization). This standard is intended to assist organizations to make sure that they meet all needs of customers and stakeholders. Organizations of all sizes and kinds will be certified against ISO 9001. This standard will be utilized by producing or service-providing firms. This standard assures quality for all interested parties concerned in businesses that are certified. Additional Information The purpose of ISO 9001:2008 in QSM: The Main purpose needs to demonstrate its ability to systematically offer a product that meets client and applicable statutory and regulative needs. It aims to boost client satisfaction through the effective application of the system, as well as processes for continual improvement of the system. It is also the assurance of conformity to customer and applicable statutory and regulative needs. India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students What is an example of biological hazard ? SalmonellaDirtCleanersAntibiotics Salmonella is an example of biological hazard. Key Points Some examples of biological, chemical, and physical hazards are: Hazard Element Physical hazards Nails Hair strands Dust and dirt Jewellery Glass and metal pieces Chemical hazards Disinfectants Cleaning agents Pesticides Antibiotics Biological hazards Bacteria Virus Fungi Plant pest Additional Information To prevent the occurrence of hazards, a preventive measure is applied known as Hazard Analysis & Critical Control Point (HACCP). It is a powerful food safety management technique and a proven and structured method for hazard identification and control. It consists of a total of 12 steps, the first 5 steps are preliminary steps, and the remaining are the 7 principles of HACCP. History: NASA and Pillsbury jointly developed the HACCP system in 1960 for US Space Research Program, because they required "zero risk" food products for astronauts. India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students What is HACCP system for ? Physical, Chemical and Biological HazardsA systematic analysis of all steps and regular monitoring of the control pointsIdentifying the CCP's, including their location, procedure and processAccurately monitoring food hygiene hazards Option 2 - A systematic analysis of all steps and regular monitoring of the control points HACCP system is for a systematic analysis of all steps and regular monitoring of the control points. Additional Information HACCP or Hazard Analysis Critical Control Point HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement, and handling, to manufacturing, distribution, and consumption of the finished product. HACCP is one of the major tools for Critical Control Point systems. It is an approach to food manufacture and storage in which raw materials and each individual step in a process are considered in detail and evaluated for their potential to contribute to the development of pathogenic microorganisms or other food hazards. Seven steps of HACCP Perform a hazard analysis Determine Critical Control Points (CCPs) Set critical limits Establish a monitoring system Establish corrective actions Establish verification procedures Establish record-keeping procedures India's #1 Learning Platform Start Complete Exam Preparation Daily Live MasterClasses Practice Question Bank Mock Tests & Quizzes Trusted by 7.1 Crore+ Students ISO 22000 : 2018 is a Food safety management systems certification. Any organization in the food chain has to set out with the requirement of the Food safety management system. It defines what an organization should do to exhibit its ability to control food safety hazards and make sure that food is safe for consumption. The benefits of ISO 22000: 2018 Each one's life quality will be benefited from the rules and regulations of ISO 22000 by the following provisions. Enhanced utilization of resources in the world level Improved profits in companies Greater quality jobs in the food industry Improved economic growth Safer food insurance Reduced rates in food borne disease Effective documentation of techniques, procedures and methods A potential harmonization of national food standards is provided This is an effective international standard For regulators, it is the most appropriate system Governments get great benefits such as scientific and technological knowledge that help in the development of health, safety and environmental legislation. These benefits also support in educating and regulating food personnel. It is very simple to assess whether ISO 22000 is the best option for your organization. It works out for every company irrespective of the location and size. Outlining the best practices within a company will allow delivering good results, conveying confidence across the board and impressing consumers and stakeholders. If you are involved in the food industry, then you should be aware of the benefits that ISO 22000:2018 has on the processing, manufacturing, storage and distribution of edible products. It gives companies a super food safety, security and keeps profits from dropping. It can be associated with other management systems standards such as ISO 9001:2015 to obtain maximum effects on quality. Consuming unsafe food leads to many complications and legal consequences. ISO's food safety management standards aid organizations in identifying and controlling food safety. Who can go for ISO 22000 : 2018? ISO 22000: 2018 applies to all food and feed industries and the same as following As other ISO Management system standards, high-level structure say ISO 9001 and this certification is designed in a way that it can be associated into an organization's existing management process but at the same time it can be used alone. The major benefits of Food Safety Management are: a)The Certifications under Food Safety Management Services enable clients to record a systematic method for analyzing food processes, determining the possible hazards, and designating the critical control points. b)Increases the safety of food products. c)Products are accepted all over the world. ADVANTAGES: The major benefits of food and safety management are: a)It is suitable for regulators. b)Reduces barriers to international trade. c)It helps in meeting food safety legal compliance and corporate requirement. Needs of Food Safety Management Food Safety management is a universal concern. Hygiene and food safety has become emerging demand in the food industry. Therefore, maintaining food safety & hygiene is a compelling process for the entrepreneurs to sustain in today's competitive market. How does Food Safety Management System help? Effective food safety management system is based on seven principles of HACCP, it helps the businesses to identify and control hazards before they threaten the safety of your food and customers. Here are the seven principles of HACCP. 1.Hazard Analysis Hazard Analysis is a preventive approach to food safety, which identifies biological,chemical, and physical hazards in the production process. It is a point that can be applied at stages of the process to reduce the hazards to an acceptable level. The safety limits determines a maximum and minimum value for each CCP. It separates the acceptable (safe) product from the unacceptable (unsafe) product. It can be monitored by measurement or observation. Example - Time, Temperature, Chemical, etc. 4.Monitoring Monitoring procedures include observations or measurements and it assess whether the CCP is being met. These actions are taken if there is any deviation from the established critical limit. Corrective actions ensures that the products are not injurious to health. The important aspect of verification is to analyse that the food safety management plan is properly implemented and all the hazards were identified. 7.Record Keeping & Documentation Record Keeping & Documentation contains complete records to show that checks have been carried out. at appropriate intervals in line with the Food Safety Policy. ISO 22000: 2018 specifies requirements for an FSMS to enable an enterprise which is directly or indirectly involved in the food chain: To plan, implement, operate, maintain and update a food safety management standard providing safe products and services based on their intended use. To exhibit compliance with appropriate statutory and regulatory food safety needs To assess mutually accepted customer food safety requirements and to make obvious the conformity with them To communicate effectively about food safety issues to the interested parties within the food chain To make sure that the organization follow to its stated food safety policy To make obvious the compliance to the relevant interested parties To request certification or registration of its FSMS by an outside organization or make a self-declaration or assessment of compliance with this document What is the procedure of ISO 22000: 2018? The certification process shall contain the following key points Application and Contract review Initial Audit Certification: Audit Stage 1 & 2 Decision of certification Surveillance audit Renewal audit Suspending, withdrawing, extending, and or decreasing the scope of certification The following documents are required from the client's end: Management Review, Authority, communication, education, training, experience, results of pre-requisite programs, data collection for hazard analysis records, calibration & verification, quality manual preparation, internal audits, continual improvements, and system updation records, correction, corrective action, disposition of nonconforming products, withdrawal of unsafe products records etc. It takes around 45 days to complete the implementation in an organization. Once the system falls in place and being used as a part of daily business, a Registrar will come and perform a Certification Audit. If the auditor finds the systems comply with the standards and it is followed throughout the organization, then the auditor will recommend you for ISO 22000: 2018 certification.