

SINGAPORE STANDARD

**HACCP-based food safety management  
systems – Requirements for any  
organisations in the food chain**



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## **National Foreword**

This Singapore Standard was prepared by the Technical Committee on the Development of a Food Safety Management System under the direction of the Food Standards Committee. This standard replaces SAC HACCP Document No 2 – Management of food safety based on HACCP (Hazard Analysis and Critical Control Point) – Requirements for a HACCP-based food management system, for use by food organisations, particularly by small and medium-sized food organisations, as an “intermediate standard” to attain ISO 22000 standard.

The difference in clauses between SAC HACCP Document No 2 and the Singapore Standard can be found in Annex A, for comparison and cross referencing purposes. The table on the deviation of clauses between the two abovementioned documents can be found in Annex B.

This Singapore Standard is a modified adoption of ISO 22000: 2005 – ‘Food safety management systems - Requirements for any organisation in the food chain’. The standard has been redrafted to ensure its practicability for implementation by small and medium food organisations. The details on the references drawn from the ISO 22000 to the Singapore Standard can be identified in Annex C and the deviations between the ISO and national standard are explained in Annex D.

This Singapore Standard also takes reference from the Codex Alimentarius : General Principles of Food Hygiene CAC/RCP 1-1969 (Rev. 4-2003).

Acknowledgement is made for the use of information from the above publications.

Certification bodies that wish to use this standard to certify food organisations must be accredited by the Singapore Accreditation Council for compliance with ISO/IEC 17021, the IAF Guidance, and SAC HACCP Document No 1 – Requirements for HACCP auditing methodology and criteria for auditors.

Food organisations that wish to seek certification are required to implement the requirements of this standard.

The accreditation scheme for certification bodies is managed by the Singapore Accreditation Council.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

### **NOTE**

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions.*
2. *An SS or TR is voluntary in nature except when it is made mandatory by a regulatory authority. It can also be cited in contracts making its application a business necessity. Users are advised to assess and determine whether the SS or TR is suitable for their intended use or purpose. If required, they should refer to the relevant professionals or experts for advice on the use of the document. Enterprise Singapore shall not be liable for any damages whether directly or indirectly suffered by anyone or any organisation as a result of the use of any SS or TR.*
3. *Compliance with a SS or TR does not exempt users from any legal obligations.*

# **HACCP-based food safety management systems – Requirements for any organisations in the food chain**

## **0 Introduction**

This standard specifies generic requirements for a food safety management system.

This standard does not contain requirements on legislation and contracts with customer. These legislative requirements and contract arrangements shall be observed by the individual food organisation.

## **1 Scope**

This Standard specifies requirements for a HACCP-based food safety management system (FSMS). The standard is for use in the set up and audit of an operational FSMS. The scope covers any food organisation in the food chain which includes, but is not limited to, the following activities: sourcing, preparation, processing, manufacturing, packaging, storage, transportation, distribution, handling or offering for sale or supply in any sector of the food chain.

The requirements are applicable to all food organisations which wish to design and implement an effective food safety management system, regardless of type, size, product and complexity.

A food organisation is hereinafter referred to as the organisation.

## **2 Normative reference**

Codex Alimentarius: General Principles of Food Hygiene CAC/RCP 1-1969 (Rev. 4- 2003).