

ISO22000 WORKSHOP AT NHI'S FOOD SAFETY ACADEMY

Date: 7th October 2009

Publication: Times of Oman

Food Safety Academy at NHI holds ISO 22000:

MUSCAT The Food Safety Academy at the National Hospitality Institute (NHI) held a workshop on ISO 22000:2005 recently, delivered by Yaser Nazir, senior consultant at Johnson Diversey Consulting, according to a press release.

ISO22000:2005 is a food safety management standard that specifies requirements where an organisation in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption. It is applicable to all organisations, regardless of size, which are involved in any aspect of

the food chain and want to implement systems that consistently provide safe products.

The ISO 22000:2005 Workshop was organised by The Food Safety Academy and Johnson Diversey Consulting as a part of its ongoing drive to create increased food safety awareness in the Sultanate. Oman's industry professionals in the business of food handling attended this workshop where Yaser Nazir imparted his knowledge to aid in meeting global food safety standards in Oman. The workshop provided information on the requirements to enable an

organisation to plan, implement, operate, maintain and update a food safety management system aimed at providing products that, according to their intended use, are safe for the consumer.

"The workshop was informative and provided a comprehensive background on the history of food safety to date and an in depth amount of detail about ISO 22000:2005. We at the Food Safety Academy are committed to ensuring industry professionals are provided with up-to-date food safety information on a regular basis for the benefit of their businesses and



the end consumers in the community," said Tracey Brooker, team leader of the Food Safety Academy.

"The purpose of the symposiums and workshops that we hold in Oman is to ensure industry profession-

als in the business of food handling keep abreast with the most recent food safety systems and procedures. I will be conducting a number of workshops and seminars in Muscat in association with NHI in the near future on topics such as Allergens Management in Food Facilities, Restaurant Quality Assurance, Effective Pest Management in Food Facilities and Advanced Food Hygiene Implications and Challenges," said, Yaser Mohammed of Johnson Diversey Consulting.

In response to the growing interest and necessity for higher level food safety

training in Oman, NHI's Food Safety Academy has recently delivered the Chartered Institute of Environmental Health's (CIEH) Level 3 Award in Implementing HACCP. The content of this advanced level training course includes the policies, controls and standards that need to be put into place to protect the safety of food and the seven basic principles of the HACCP system and how these can be equated to a food safety management system for a catering enterprise. A CIEH Level 4 Award in Food Safety course is scheduled for mid October, a five-day course