



Guide for the certification of a System for the prevention of hazards based on the HACCP method

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Guide for Certification

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CHAPTER 1 - GENERAL

1.1

This document contains the procedures applied by RINA for the certification of a System for the prevention of hazards based on the HACCP (Hazard Analysis and Critical Control Point) method.

RINA issues certification to organisations whose System for the prevention of hazards based on the HACCP method has been recognised as fully conforming to all the requirements of one of the following:

1. Standard UNI 10854:1999, or
2. Good Manufacturing Practices Standards (GMP) applicable for the sector (eg. ISO/TS 22002-1, ISO/TS 22002-2, ISO/TS 22002-4), according to Codex Alimentarius Standard (CAC/RCP 1-1969 in current edition), or
3. Codex Alimentarius Standard (CAC/RCP 1-1969 in current edition) according to the accreditation rules of DAC (Dubai Accreditation Department),
and which guarantees continuity in the production method of the products and/or supply of services.

Certification of the System for the prevention of hazards based on the HACCP method concerns compliance with the requirements of one of the above mentioned Standards (eg. UNI 10854 or GMP) and conformity to all the provisions of existing international, national or local laws, as well as fulfilment of the duties deriving from such legal provisions or standards, are the sole responsibility of the organisation.

Certification of the System for the prevention of hazards based on the HACCP method by RINA can never constitute a statement of compliance of the organisation with the applicable laws and regulations in the food hygiene field.

1.2

Access to certification of conformity to the above mentioned Standards is open to all organisations which meet the following definition:

For the Standards mentioned at point 1 and 3:

“Any public or private, profit or non profit making body which performs one or more of the following activities: preparation, transformation, manufacture, packaging, storage, transport, distribution, handling, sale or supply, including administration, of food products” – including organizations for whose activities local legislation does not make implementation of the HACCP method mandatory, and does not depend on whether they belong to an association or group.

For the Standards mentioned at point 2:

“Any public or private, profit or non profit making body which performs one or more of the activities among those defined in the Annex A of the ISO/TS22003:2013 (Annex 1) like for example the organizations that manufacture packaging for the food industry (packaging intended and / or potentially intended to come into contact with foodstuffs - ref. ISO/TS22002- 4) and/or other organizations” – including organizations for whose activities local legislation does not make implementation of the HACCP method mandatory, and does not depend on whether they belong to an association or group.

RINA applies the fees established on the basis of its current tariffs for the certification service and guarantees fairness and uniformity of application. RINA may legitimately refuse requests for certification from organisations subject to, or whose production or activities are subject to, restriction, suspension or proscription by a public authority.

1.3

The certificate issued by RINA pertains exclusively to a single organisation, where organisation means a company, operator, business, body or association, whether legally recognised or not, public or private, with its own functions and administration. For organisations with more than one operating unit, a single operating unit can be defined as an organisation.

1.4

Organisations are required to undertake the necessary steps to ensure the RINA technical personnel can carry out the checks in total safety. Regardless of the type of service carried out by the technical personnel or by other people acting on its behalf. Organisations assume the same responsibilities for the above personnel as an employer would for his/her own employees so as to comply with all the conditions of the applicable legislation. In general, during the audits, the RINA technical personnel are always to be accompanied by the personnel of the Organisation.

1.5

In the context of the application of this Guide, RINA does not provide a consulting service for organisations setting up their own System for the prevention of hazards based on the HACCP method nor for the compilation of documents relating to it.

1.6

The terminology used in this document is that given in UNI CEI EN 45020 and UNI 10854.

CHAPTER 2 - GENERAL REQUIREMENTS FOR THE CERTIFICATION OF SYSTEM FOR THE PREVENTION OF HAZARDS BASED ON THE HACCP METHOD

2.1

To obtain RINA certification, a System for the prevention of hazards based on the HACCP method, as far as applicable in relation to the type of product or service in question, must satisfy, both initially and in the long run, the requirements indicated in the following paragraphs of this chapter.

2.2

The criteria for the certification of conformity adopted by RINA are as follows:

- all the requirements given in the applicable Standard/s among those above mentioned (eg. UNI 10854 or GMP) are to be taken into consideration by the organisation;
- the extent of implementation of the requirements is to be commensurate with the size of the organisation;
- the content of the System for the prevention of hazards based on the HACCP method is to be formally correct and the organisation must prove that it achieves it in a coherent, continuous and effective way;
- the practical activities of the System for the prevention of hazards based on the HACCP method are to reflect the prescriptions the organisation has given itself and which are described in the HACCP manual;
- the System for the prevention of hazards is to have been fully operational for at least 3 months;
- compliance of the product, plant and personnel is to correspond to specific hygiene rules (where these exist, the indications in the manuals and/or good practices regarding correct hygiene practice for a particular sector are taken into consideration).

2.3

Moreover, on request, RINA can carry out assessments of conformity to other reference standards (for example, UNI EN ISO 9001) and, if appropriate, issue the pertinent certificate.

CHAPTER 3 - ISSUE OF THE CERTIFICATE

3.1

Organisations wishing to obtain certification for their System for the prevention of hazards based on the HACCP method are to provide RINA with their main organisation and production data and relative activities carried out by sending the "Informative questionnaire" form fully filled in, on the basis of which RINA will prepare a quotation.

Organisations, if they accept the quotation sent by RINA, make the application for certification official by sending to RINA the specific form attached as annex in the offer, indicating the reference standard and, if appropriate, any other reference standard document according to which certification is requested (i.e. in the case of integrated ISO 9001/ System for the prevention of hazards).

On receipt of the application for certification and the relative annexes and having ensured they are complete, RINA sends the organisation written acceptance of its application.

The organisation's request, which makes specific mention of this Guide, and its acceptance by RINA, contractually formalise RINA's activities, performed according to this Guide.

The contract stipulated between RINA and the organisation includes:

- any preliminary check of the System, if requested by the organisation;
- the certification audit and issue of the certificate;
- subsequent periodical audits.

The contract may be modified, provided this is agreed between the parties, if the conditions on the basis of which the initial RINA quotation was made change significantly in the course of time.

The organisation sends RINA the following documentation, together with the certification request or subsequently:

- a) establishment of the HACCP Working Group (optional, the document can be viewed on site);
- b) planimetry of the premises and location of the plants (optional, the document can be viewed on site);
- c) a manual describing the organisation's System for the prevention of hazards based on the HACCP method (controlled copy), possibly integrated in the Quality Manual in the case of integrated certification;
- d) a table of comparison between the applicable Standard/s and the System for the prevention of hazards based on the HACCP method documents (optional);
- e) a list of internal procedures which are relevant in terms of management of the System for the prevention of hazards based on the HACCP method;
- f) a list of the identification data of the food hygiene laws applicable to the type of activity carried out by the organisation;
- g) a copy of the Chamber of Commerce registration certificate or equivalent document.

In addition to the above, other documents considered important to evaluate the System for the prevention of hazards based on the HACCP method may also be requested by RINA for examination.

RINA will notify the organisation of the names of the technical personnel who will carry out the document review and site assessment; the organisation may object to the appointment of the technical personnel, giving their reasons.

3.2

The documentation referred to in 3.1 is evaluated by RINA for compliance with the reference standard.

The outcome of this review is notified to the applicant; any non-conformities found in the documentation are to be eliminated by the organisation, to the satisfaction of RINA, before the certification procedure can continue.

The documentation referred to in 3.1 is normally kept by RINA for its files.

Following a specific agreement with the organisation, the above documentation may be directly controlled at the organisation's premises.

3.3

A preliminary verification of the System for the prevention of hazards based on the HACCP method to check its general condition of application may be carried out by agreement with the organisation.

3.4

Following the satisfactory outcome of the examination of the documentation, a visit is made to the organisation's premises to verify that the System for the prevention of hazards based on the HACCP method is being correctly applied.

This visit is made by qualified RINA technical personnel, on the basis of the documents indicated in 3.1 above and of the internal procedures relevant in terms of management of the System for the prevention of hazards based on the HACCP method, in the updated edition.

The visit basically comprises:

- an initial meeting with the technical staff of the organisation to agree on the aims and methods of the visit;
- an inspection of the offices, production areas and laboratories of the organisation to verify compliance of the System for the prevention of hazards based on the HACCP method with the reference documents;
- a final meeting to explain the outcome of the visit.

During the visit, the organisation must demonstrate that the System for the prevention of hazards based on the HACCP method has been fully operational for at least three months and that it effectively implements the System and relative documented procedures.

3.5

At the end of the assessment visit, the organisation is given an audit report containing any non-conformities found as well as any remarks.

The organisation may indicate any reservations or observations concerning the non-conformities or findings by the RINA technical personnel in the relative space in the audit report.

The content of the report is subsequently confirmed by RINA in writing.

If there is no written communication from RINA, the report is to be considered as confirmed three days after being received by the organisation.

The organisation, after analysing the causes of any non-conformities contained in the above report, is to propose the necessary corrective actions to RINA, within an agreed period, as well as the expected time required for their implementation.

Acceptance of the proposals is notified in writing to the organisation by RINA.

If the organisation does not provide RINA with its proposed corrective action within the agreed time limits, RINA may decide to consider the certification file closed, charging the organisation for the activities carried out up to that moment.

3.6

In the presence of major non-conformities¹, the certification process is suspended; in the event of other findings, the number of which, in the audit team's judgement may compromise the proper functioning of the System, the certification process is also suspended.

In these cases, a supplementary audit visit is to be performed within three months in order to ascertain whether the proposed corrective action has been implemented correctly; if this audit is successful the certification process will be resumed. If the above period is exceeded, the organisation's System for the prevention of hazards based on the HACCP method will be completely re-examined within six months of the finding.

¹ Major non-conformities means:

- a situation that could lead to the delivery of a non-conforming product,
- non compliance with one or more requirements of this Guide,
- a situation such as to cause a serious deficiency in the management of the System or to reduce its capacity to guarantee process or product/service control
- total lack of consideration of one or more requirements of the reference standard

After the six month period has elapsed with no positive outcome of the assessment, RINA reserves the right to definitively close the certification file and charge the time spent and expenses incurred up to that moment. In such a case, if the organisation wishes to proceed with RINA certification, it will have to submit a new application and repeat the certification procedure.

The above time limits may, in special cases, be modified at the request of the organisation, if considered justified by RINA.

3.7

After the satisfactory completion of the evaluation and validation by the relative RINA committee, a Certificate of Conformity for the System for the prevention of hazards based on the HACCP method in question is issued.

The validity of the certificate is dependent on the outcome of the subsequent periodical audits and on the complete three yearly review of the System for the prevention of hazards based on the HACCP method.

The frequency and extent of the subsequent audits are established by RINA on a case by case basis by means of an audit plan sent to the organisation with the Certificate of Conformity.

3.8

The Certificate is issued after compliance with the reference standard has been verified.

CHAPTER 4 - MAINTENANCE OF CERTIFICATION

4.1

During the period of validity of the Certificate, the organisation is bound to maintain its System for the prevention of hazards based on the HACCP method in compliance with the reference standard.

4.2

The organisation is to inform RINA of any changes made during the period of validity of certification, as specified in chapter 6 of this Guide.

4.3

RINA carries out periodical checks on the System for the prevention of hazards based on the HACCP method in order to assess whether compliance with the requirements of the reference standard has been maintained.

The periodical audits are of two types:

- surveillance audits;

A partial sample assessment is made of the Management System in accordance with the organisation's plan as per par. 3.7. This plan may be modified by RINA on the basis of the results of the periodical audits.

- complete review audit (see Chapter 5);

The System for the prevention of hazards based on the HACCP method is to be completely reviewed, generally every three years.

Qualified RINA technical personnel periodically carry out audits on the System for the prevention of hazards based on the HACCP method.

In order to do this, the RINA technical personnel are to be guaranteed free access to the production facilities, personnel and documentation, with assistance, as necessary, from the personnel in charge.

The names of the technical personnel are notified by RINA to the organisation which may object to the appointments, giving their reasons.

4.4

The audits are to be made by the date established in the organisation's audit plan. This plan may be modified by RINA on the basis of the outcome of the previous audits.

In any case, at least one audit, its periodicity not exceeding 12 months, is to be made, in accordance with a programme enabling each item relevant to the requirements contained in the reference standard according to which the System for the prevention of hazards based on the HACCP method was certified, to be verified at least once in three years.

Any extension to these limits, for justified reasons, is to be previously agreed with RINA and made up at the next audit.

4.5

RINA also reserves the right to make supplementary audit visits to the organisation in the event of particularly significant complaints or communications concerning non-conformity of the System for the prevention of hazards based on the HACCP method with the requirements of the reference standard and with this Guide.

Should the organisation refuse, without a valid reason, RINA may decide to suspend certification.

If RINA considers the complaints or communications are justified, the cost of carrying out the supplementary audit is charged to the organisation.

4.6

The dates of the audits are agreed with the organisation in due time and officially communicated at least one week beforehand.

4.7

The outcome of the audit will be notified as described in point 3.5 above.

The validity of the certificate is confirmed following the positive outcome of the audit.

4.8

In the case of serious non-conformities or other findings, whose number in the opinion of the audit team is such as to impair the correct functioning of the System, the organisation will be subject to a supplementary audit within the time limits established by RINA in relation to the importance of the non-conformities and, in any case, not more than three months after the end of the audit.

If the non-conformities are not resolved within the established time limits or are such as not to guarantee compliance of the products/services supplied with the requirements of the applicable legislation, RINA may suspend certification until they have been made good.

All costs related to any supplementary audits rendered necessary as a result of deficiencies in the Management System are at the organisation's expense.

4.9

The organisation is to keep a record of any complaints received and of the corrective actions taken by its System for the prevention of hazards based on the HACCP method and make them available to RINA.

Moreover, the organisation is to keep a record of any accidents on the production site and of any other events which could have had a negative effect on food hygiene, as well as any observations or indications from national or local authorities responsible for controlling food hygiene. The relative corrective actions taken by the

organisation's System for the prevention of hazards based on the HACCP method are also to be recorded and made available to RINA.

CHAPTER 5 – COMPLETE REVIEW OF THE SYSTEM FOR THE PREVENTION OF HAZARDS BASED ON THE HACCP METHOD

5.1

With regard to the complete review of the System for the prevention of hazards based on the HACCP method, generally every three years, the organisation is to contact RINA approximately three months in advance of the date in the organisation's audit plan by sending an updated copy of the Informative Questionnaire (Annex 1), duly filled in, to enable the audit to be planned and the date fixed.

5.2

The validity of the Certificate of Conformity is confirmed following the satisfactory outcome of the complete review of the organisation's documentation and an audit, generally performed following the same criteria used for the initial assessment.

The organisation is sent written confirmation of the validity of the Certificate together with a new audit plan to maintain certification.

5.3

In special cases, following a motivated request by the organisation, RINA may decide to grant a delay between the complete review audit date indicated in the organisation's audit plan and the satisfactory outcome of the new audit.

CHAPTER 6 - MODIFICATION OF THE CERTIFICATION

6.1

The organisation is to inform RINA of any changes occurring during the validity of the certification.

In the case of a change in company name, the organisation is to inform RINA of the changes made by sending a copy of the new Chamber of Commerce certificate or equivalent document and RINA, having made the necessary checks, will issue a new Certificate of Conformity, cancelling the previous one.

6.2

A controlled copy of the documentation relevant to every revision of the manual which describes the System for the prevention of hazards based on the HACCP method or of the internal procedures which are important as regards management of the System for the prevention of hazards based on the HACCP method is to be made available to RINA for review at the organisation's premises.

In relation to the type of modification made, RINA reserves the right to perform a supplementary audit to assess the influence of the changes on the System for the prevention of hazards.

6.3

Any modification made by RINA to its provisions related to obtaining and maintaining certification, for example, following new national or international standards, is notified to all organisations whose System for the prevention of hazards based on the HACCP method is certified by RINA; the organisations concerned are required to comply with the new standard specifications.

RINA informs the organisations of the modifications made to its provisions and gives them the opportunity to send in their comments. RINA also agrees with them the date by which their System for the prevention of hazards based on the HACCP method is to comply with the new standard specifications.

The organisation is responsible for ensuring that the documentation sent by RINA is kept up to date, eliminating all out of date documents.

CHAPTER 7 – SUSPENSION AND REVOCATION OF CERTIFICATION

7.1

The validity of the Certificate of Conformity may be suspended in the following cases:

- serious non-conformities are found in the System for the prevention of hazards based on the HACCP method which have not been corrected within the time limits established by RINA;
- the organisation has made modifications to its System for the prevention of hazards based on the HACCP method which have not been accepted by RINA;
- important company restructuring has taken place;
- the organisation refuses or obstructs the audits;
- the organisation does not pay RINA for its services;
- any justified and serious complaints received by RINA;
- any other circumstance that RINA considers has a negative influence on the System for the prevention of hazards based on the HACCP method.

The organisation may also make a justified request to RINA to suspend certification, normally for not more than six months.

7.2

The suspension is notified to the organisation by registered letter, stating the conditions for re-establishing certification and the date by which the new conditions are to be complied with.

The suspension of validity of the Certificate of Conformity may be made public by RINA.

Certification is restored once it has been ascertained that the shortcomings responsible for suspension have been eliminated; RINA notifies the organisation of this by registered letter and makes it public if the notice of suspension was also made public.

Suspension of certification is not to exceed, in general, six months.

7.3

Failure to fulfil the conditions as per 7.2 above by the established date leads to revocation of the Certificate of Conformity.

The Certificate of Conformity may also be revoked in the following cases:

- when there are circumstances, such as those indicated in 7.1 for the suspension, which are held to be particularly serious;
- upon formal request by the organisation before the expiry date of the certificate, including cases in which the organisation does not wish or cannot conform to the new provisions established by RINA (see chapter 6);
- if the organisation stops supplying the product or service, covered by the certified System for the prevention of hazards based on the HACCP method for more than six months;
- for persistent arrears in payments to RINA for its services;
- if the organisation has made improper use of the RINA Certificate of Conformity and has not taken the measures required by RINA;
- if there is evidence to show that the System for the prevention of hazards based on the HACCP method does not guarantee compliance with the laws and rules applicable to the characteristics of the product supplied or service performed by the organisation;
- if the organisation does not accept the new economic conditions established by RINA for possible modification of the contract;
- for any other reason that RINA deems to be serious.

Revocation of the Certificate of Conformity is notified to the organisation by registered letter, unless the organisation asks for revocation, and made public by RINA.

The organisation whose Certificate has been revoked must return it to RINA. Any organisation which, following revocation of its Certificate, wishes to be re-certified, is to submit a new application and follow the entire procedure again.

7.4

A certified organisation is not entitled to use the RINA certificate or certification logotype if the certificate has expired, has been suspended or revoked.

CHAPTER 8 - PUBLICATION BY RINA

8.1

RINA issues and updates, at regular intervals, the list of organisations whose System for the prevention of hazards based on the HACCP method has been certified.

This list contains:

- the name and address of the organisation;
- the premises in question;
- the scope of certification (activities and products or services supplied within the context of the system);
- the state of validity of the certificate;
- the date of initial certification;
- the reference standards adopted.

CHAPTER 9 – PUBLICITY – USE OF THE RINA CERTIFICATION LOGOTYPE

9.1

An organisation which has obtained certification of its System for the prevention of hazards based on the HACCP method from RINA may advertise the fact in any way it sees fit.

9.2

The organisation is to clearly indicate any limitations and conditions imposed by RINA at the time of issue of the Certificate.

9.3

The certified organisation may reproduce the Certificate in full, enlarge or reduce it, provided that it remains legible and is not modified in any way.

9.4

The certified organisation is entitled to use the RINA logotype relevant to certification of the System for the prevention of hazards based on the HACCP method on stationery, advertising materials, publications, letterheads, etc. in accordance with the following conditions (except for any modifications to be previously agreed with RINA):

- the logotype may be reproduced in any size provided it is clearly legible, in the opinion of RINA, and provided the mark is a faithful reproduction of the original, that is to say the colours and proportions are maintained, as specified in the document about the use of logo (available together with the logo itself);
- the use of the logotype is not to be misleading and in particular must not be confused with a product certification mark and therefore it is not to be affixed to products or primary packaging (packaging directly in contact with the product), nor is it to be affixed to test or calibration certificates issued by laboratories with a System for the prevention of hazards based on the HACCP method certified by RINA;

- use of the logotype ceases immediately in the case of expiry, suspension or revocation of the certificate; in such cases, the organisation is to remove the logotype from all documents to which it was affixed.

When using the logotype or certificate, the organisation is to ensure that it is not extended to product types or lines or production units other than those for which RINA certification has been issued.

9.5

If the logotype or certificate is not used in accordance with the conditions stipulated in the previous paragraphs or is used illicitly, RINA may cancel the contract with immediate effect. The organisation is required to pay a fine amounting to five times the fee paid for initial certification, barring compensation for further damage and appropriate legal action.

CHAPTER 10- APPEALS

10.1

The organisation may appeal against the decisions of RINA by explaining the reasons for its disagreement within 30 days of the date of notification of the decision.

10.2

RINA will examine the appeal within two months of its submission and consult the organisation's representatives, if necessary.

10.3

All costs related to the appeal are at the organisation's expense, unless there are good grounds for the appeal.

CHAPTER 11 - LEGAL DISPUTES – ARBITRATION – COURT OF JURISDICTION

11.1

Except as stated in point 11.8 below concerning disputes regarding payment of fees and expenses due to RINA and those deriving from the use of the mark, logotype, name or other distinguishing feature of RINA, any other dispute arising between the parties in connection with the interpretation and implementation of this Guide or the relative contracts of certification, will be submitted to a board of three arbiters, one appointed by each of the two parties and the third chosen by the first two or, failing such agreement, by the President of the Council of the Bar Association of Genova, at the request of the most diligent party.

11.2

In the case of a dispute, the plaintiff appoints his/her arbiter, indicating the questions he/she intends to submit to the Board, in an act which is communicated to the other party by registered letter with return receipt, requesting the latter to appoint his/her arbiter within two weeks of receipt of the letter.

The notified party, in the ensuing two weeks, likewise appoints its arbiter and indicates the questions it intends to submit to the Board. In the case of inactivity by the notified party, the term for the appointment of the second arbiter having elapsed, the latter is appointed by the President of the Council of the Bar Association of Genova at the request of the other party.

11.3

The two appointed arbiters appoint the third arbiter to act as President of the Board, within two weeks of the appointment of the second arbiter, except in the case of disagreement and consequent appeal by the most diligent party to the President of the Council of the Bar Association of Genova.

11.4

The Board will meet in Genova and the arbitration process will not be based on specific regulations and the decision will be based on the law.

11.5

The arbiters will regulate the process without using formal procedures but respecting the right to controvert.

11.6

The arbitration award must be made within 120 days of the date the Board was formally established, except in the case of any extensions granted by the parties and the right of the Board to extend the term of office by up to another 120 days, should this become necessary for the purpose of acquiring further evidence for the case.

11.7

The decision of the arbiters is binding on the parties.

11.8

Notwithstanding all the above, disputes relating to payment of fees and expenses due to RINA for services carried out in application of or, in any case, related to this Guide, as well as those deriving from the use of the mark, logotype, name or other distinguishing feature of RINA, will be exclusively settled by the Court of Genova.

CHAPTER 12 – CONFIDENTIALITY**12.1**

The information acquired during the certification process is considered and treated as strictly confidential.

CHAPTER 13 - RESPONSIBILITY**13.1**

In all cases, the organisation is and remains solely responsible, both towards its customers and towards third parties, for all matters concerning its activities and the goods and/or services it produces and/or supplies, for their characteristics and requirements, and for the compliance of these products and/or services with all applicable laws and rules.

In this context, the issue and maintenance of certification for a System for the prevention of hazards based on the HACCP method can never constitute or be interpreted as constituting affirmation and recognition by RINA that the organisation complies with this legislation.

ANNEX 1 – CLASSIFICATION OF FOOD CHAIN CATEGORIES

The following table is the reference for classification of food chain categories and has to be used in order to:

- define the scope of certification;
- identify the appropriate part of the ISO/TS22002 Standard series, if applicable, for the assessment of compliance with Good Manufacturing Practices (GMP)

The purpose of a specific organization can cover more than one category and subcategory.

The table below is indicative only, any updates in relation to new areas is available on the RINA portal.

Table A.1 – FOOD CHAIN CATEGORIES²

CLUSTER ³	CATEGORY		SUBCATEGORY		Examples of included activities	
FARMING	A	Farming of Animals	AI	Farming of Animals for Meat / Milk / Eggs / Honey	Raising animals (other than fish and seafood) used for meat production, egg production, milk production or honey production Growing, keeping, trapping and hunting (slaughtering at point of hunting) Associated farm packing ⁴ and storage	
			All	Farming of Fish and Seafood	Raising fish and seafood used for meat production Growing, trapping and fishing (slaughtering at point of capture) Associated farm packing ⁴ and storage	
	B	Farming of Plants	BI	Farming of Plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food Associated farm packing ⁴ and storage	
			BII	Farming of Grains and Pulses	Growing or harvesting of grains and pulses for food Associated farm packing ⁴ and storage	
	FOOD AND FEED PROCESSING	C	Food Manufacturing	CI	Processing of perishable animal products	Production of animal products including fish and seafood, meat, eggs, dairy and fish products
				CII	Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses
CIII				Processing of perishable animal and plant products (mixed products)	Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals	
CIV				Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt	
D		Animal Feed Production	DI	Production of Feed	Production of feed from a single or mixed food source, intended for food-producing animals	
			DII	Production of Pet Food	Production of feed from a single or mixed food source, intended for non-food producing animals	
CATERING	E	Catering			Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit	
RETAIL, TRANSPORT AND STORAGE	F	Distribution	FI	Retail / Wholesale	Provision of finished food products to a customer (retail outlets, shops, wholesalers)	

² Extract of Annex A of the Standard ISO/TS 22003:2013

³ Clusters are intended to be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies.

⁴“Farm Packaging” means packaging without product modification and processing.

			FII	Food Broking / Trading	Buying and selling food products on its own account or as an agent for others. Associated packaging ⁵ c
	G	Fornitura di Servizi di Trasporto e Stoccaggio	GI	Provision of Transport and Storage Services for Perishable Food and Feed	Storage facilities and distribution vehicles for the storage and transport of perishable food and feed Associated packaging ⁵
			GII	Provision of Transport and Storage Services for Ambient Stable Food and Feed	Storage facilities and distribution vehicles for the storage and transport of ambient stable food and feed Associated packaging ⁵
AUXILIARY SERVICES	H	Services			Provision of services related to the safe production of food, including water supply, pest control, cleaning services, waste disposal.
	I	Production of Food Packaging and Packaging Material			Production of food packaging material
	J	Equipment manufacturing			Production and development of food processing equipment and vending machines.
BIOCHEMICAL	K	Production of (Bio) Chemicals			Production of food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids. Pesticides, drugs, fertilizers, cleaning agents.

⁵ "Associated packaging" means packaging without product modification and processing and without altering the primary packaging.

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Guide for Certification