



ISO 22000/Food Safety Management System

- It is a tool and primarily a set of standards for food business operators.
- It helps to ensure food safety in your premises.
- The set standards established with the aim of directing as well as controlling aspects related to food safety.
- FSMS is complied with HACCP to keep quality check and comes as a guarantee to the safety of food product.



Who We Are

GICIA India Private Limited (GIPL) is one of India's leading private sector agencies providing third party evaluation, assessment, verification and monitoring services in the fields of environment, water, sustainability, building interiors, forestry, wildlife, climate change, environmental claims and fishery. With the help of our skilled team of experienced professionals, we have rendered our services to numerous clients in India and overseas to make a distinguished and unique identity in the market.

We are now stepping our foot into Food Safety Certifications and being a leader in third party certification for nearly a decade, GIPL is well-positioned to address your certification needs fully in food sector as well.

Now venturing into Food Services

GIPL Food Safety Certification



GIPL with its impeccable, fast and reliable service will guide you through the FSMS certification process. Our process is hassle-free and our dedicated and highly skilled staff will help you achieve certification alongwith pragmatic solution to the regulatory requirements.

GIPL believes in providing quality service under affordable costs, enabling you remain focussed in your business of “GOOD FOOD” while we help you achieve it.



Implementation of ISO 22000

- Establish FSMS Team and Management Team. The team will design and develop FSMS and play an active role in sustainable management systems.
- Evaluate existing processes and requirements as needed.
- Create and Document new or modified processes
- Train all employees involved in the process to carry out the process
- Implement internal audits and management review meetings.
- Ensure that all employees have attended the ISO 22000 training
- Conduct a certification audit.



“Plan ahead, always put safety first.”



Benefits of FSMS Certification

- Improves the food security processes and communications throughout the supply chain
- Demonstrates the organization’s commitment to regulating food safety hazards
- Helps in achieving time and cost efficiency
- Increases system transparency
- Improves the ability of organizations to cooperate with other organizations implementing ISO 22000

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