



Management Systems Certification



**AUDITING
SERVICES**

ISO 9001, ISO 14001,
ISO 22000 and FSSC 22000

Whether you are at the beginning or the advanced stages of your journey toward greater environmental responsibility or seeking to demonstrate your ability to deliver safe food or high-quality products and services, we can support you.

ISO 9001

ISO 9001 is an internationally recognised standard for Quality Management Systems (QMS). It provides a framework that helps organisations consistently deliver products and services that meet customer expectations, comply with applicable regulations, and drive continual improvement.

Why ISO 9001?

- Adds credibility and value by enhancing company image
- Applies to any organisation regardless of size, industry or sector
- Demonstrates focus on meeting customer and regulatory requirements
- System implementation encourages improved quality performance
- Delivers assurance to customers looking for consistent service or product delivery



ISO 14001

ISO 14001 is an internationally recognised standard which provides practical tools for companies and organisations looking to manage their environmental responsibilities. Global customers in the food industry are increasingly seeking assurance that their suppliers are operating sustainably – accredited ISO 14001 certification is often accepted or required as evidence of environmental management. It provides a framework for an effective environmental management system and is suitable for any company regardless of size, activity or sector. This system can be integrated with other management systems such as ISO 9001 if desired.

Why ISO 14001?

- Enhances credibility and brand value
- Delivers improved environmental performance and management
- Can be utilised to improve resource efficiency and reduce waste
- Ensures core environmental issues are addressed through organisation strategy
- Demonstrates compliance with statutory and regulatory environmental requirements
- System implementation encourages improved environmental performance of suppliers
- Delivers assurance to customers looking for environmentally responsible suppliers

ISO 22000

ISO 22000 is an internationally recognised standard for Food Safety Management Systems (FSMS), designed to help organisations consistently deliver safe food to consumers. It provides a structured framework to identify, control, and manage food safety hazards at every stage of the food chain.

Applicable to all food-related organisations—from primary producers and manufacturers to transporters, retailers, and food service providers—ISO 22000 demonstrates a strong commitment to food safety and regulatory compliance. The standard combines HACCP principles for systematic hazard analysis with Prerequisite Programmes (PRPs) that maintain effective hygiene, sanitation, and operational controls.

Why ISO 22000?

- Enhances credibility and brand value
- Demonstrates compliance with food safety legislation and regulatory requirements
- Enhances food safety management by encouraging risk-based thinking and continual improvement
- System implementation reduces the risk of food contamination and food safety incidents
- Improves process control and consistency
- Delivers assurance to customers that food safety hazards have been identified, evaluated and controlled

FSSC 22000

Food Safety Systems Certification (FSSC) is a globally recognised, GFSI benchmarked food safety certification scheme that demonstrates an organisation's ability to consistently produce safe food while meeting food safety legislation and regulations. FSSC 22000 combines ISO 22000 (Food Safety Management System) with sector specific Prerequisite Programmes (PRPs) and Additional FSSC Requirements. It covers all aspects of food safety from production and packaging to storage and distribution.

Why FSSC 22000?

- Demonstrates a strong commitment to food safety and quality
- Enhances food safety management by encouraging risk-based thinking and continual improvement
- Demonstrates regulatory compliance and operational efficiency
- Delivers assurance to customers that food safety hazards have been identified, evaluated and controlled
- FSSC promotes a strong food safety culture by ensuring that food safety systems, processes, and standards are consistently applied and embraced by everyone in the organisation

What's the process?

Here are the steps towards certification for ISO 9001, ISO 14001, ISO 22000 and FSSC 22000.

1 INITIAL CERTIFICATION STEPS

To identify whether your line of business is within AsureQuality's scope of operation and to ensure a correctly qualified team is assigned to manage your certification.

2 GAP ASSESSMENT

To provide guidance on whether or not the management system broadly meets the intention of the ISO Standard or FSSC Scheme. If you feel this would be of little benefit, you can skip this step.

3 PROPOSAL AND COSTING PROVIDED

For a three year certification cycle.

4 STAGE 1 AUDIT

This audit is for any new applicants or for existing certified organisations requiring significant scope extensions. The purpose of this audit is to identify suitability of documentation, assessing scoping activity and to determine the degree of readiness for the Stage 2 audit.

5 STAGE 2 AUDIT

This audit must be conducted within six months of the Stage 1 audit. Failure to do so will require the Stage 1 audit to be repeated. The audit is conducted to assess the implementation of the management system. Upon completion of the audit and the satisfactory acceptance of Corrective Action Plans &/or closure of any non-conformities, a recommendation will be made for the certification of your organisation.

6 CERTIFICATION

Once certification has been approved, you will be registered on the JASANZ register for the applicable Standard or Scheme. AsureQuality will also issue an AsureQuality certificate against the recognised Standard or Scheme.

7 SURVEILLANCE AUDITS

Are typically undertaken annually for 2 years, for FSSC one of these Surveillance audits is unannounced to align with FSSC Scheme Requirements. After the completion of this cycle, you'll be required to begin a new certification cycle, and allow for the undertaking of a recertification audit. Prior to recertification, you'll be required to re-supply core organisation information (staff numbers, etc) to allow for a new proposal and costings for your second 36 month certification cycle to be developed.

8 RECERTIFICATION AUDIT

After the 2 Surveillance Audits, you'll be required to begin a new certification cycle and allow for the undertaking of a recertification audit. Prior to the Recertification audit, you'll be required to re-supply core organisation information (staff numbers, etc) to allow for a new proposal and costings for your next certification cycle to be developed.