

FOOD SAFETY MANAGEMENT SYSTEMS

Choose the Singapore Standards that suit your business needs.

Singapore Standards

Recommended
for

Certifiable

SS 583

Code of practice for food safety management for food service establishments

- A pre-licensing requirement for SFA's licence for food caterer

Small to medium food service establishments (no manufacturing facilities)



SS 444

Hazard analysis and critical control point (HACCP) system for food industry – Requirements with guidance for use

- A basic preventative risk-based approach for identifying, assessing and controlling food safety hazards

Any organisation in the food chain (including services, manufacturing)



SS 590

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

- Aligned with ISO 22000 – a next step for those looking to achieve ISO 22000 certification

Any organisation in the food chain (including services, manufacturing), particularly food manufacturers



SS ISO 22000

Food safety management systems – Requirements for any organisation in the food chain

- Internationally-recognised & most comprehensive, can facilitate overseas market access and export

Any organisation in the food chain (including services, manufacturing), particularly food manufacturers



To purchase the standards, visit www.singaporestandardseshop.sg