

ISO 9002
ISO 9002-HACCP

ISO 9002

- Developed by International Standards Organisation for Standardisation (ISO), an international non-government body.
- The standard is suitable for enterprises involved in catching, handling, manufacturing and distributing fisheries products
- .It is generally implemented in large organisations.

ISO 9002

- Similar to AQA (AQIS)
- In addition:
 - Contract Review
 - Control of customer supplied product
 - Servicing
 - Statistical techniques

ISO 9002

- Strong points are:
 - Market place image enhanced
 - Development and strengthening of customer relationships
 - Greater consistency in product
 - Increased competitiveness
 - Staff responsibilities clearly defined.
 - Reduction in waste and product rejects
 - Consistent supply of product to specification
 - Improving market image and competitive advantage

ISO 9002

- Weakness
 - Greater amount of paper work.
 - Too complex for small and some medium enterprises.
 - Does not require a HACCP plan to be completed the standard.
 - Greater costs of implementation and maintenance.
 - Does not necessarily ensure food safety.

ISO 9002 – HACCP

- An organisation may incorporate HACCP into the ISO 9002 system thus addressing food safety factors.

ISO 9002 – HACCP

- Strong points:
 - Similar to those of ISO 9002, in addition Food safety factors are addressed.
- Weakness
 - Again similar to that of ISO 9002 in the amount of paper work, complexity and cost