

Auditing and Issuing HACCP

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HACCP stands for Hazard Analysis & Critical Control Point. Every food business in the UK must have a HACCP plan to comply with the law. However, HACCP is not just a regulation in the UK. It was first introduced in the USA in the 1960s and is an internationally recognised system to manage and prevent food safety and hazards.

What Is HACCP? A Simple Guide to Food Safety and Why It Matters?

Information with the HACCP plan can include the following:

- **HACCP team composition and responsibilities. ...**
- **HACCP plan scope.**
- **A list of supporting prerequisite programmes.**
- **Product description and intended use.**
- **Process flow diagram(s)**
- **List of hazards and details of hazard analysis. ...**
- **CCP and critical limit determination.**

HACCP requirements compliant with Food Control Regulations- Sultanate of Oman Ministry of Regional Municipalities and Water Resources Directorate General Of Food Control and Waste Water-1999 / Chapters 1 to 3

Mysterious Ocean provider of ICA Certification Services in Oman
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CERTIFICATE
Certificate No: ICAMI250184

This Certificate is granted to the organization

PARTO BARAN ASIA (REXUS) CO.
Alley 418, Gosharash Street, Electronic Square,
Shiraz Industrial State, Shiraz,
Postal Code: 7186187883,
Iran

Has been assessed and found to be in accordance with the standard requirements,

HACCP
Hazard Analysis Critical Control Point

For the full scope of certification

Production and packaging different kinds of fruit drinks with
also vera pulp (non-carbonated) and carbonated soft drinks.

Hazard Analysis and Critical Control Points (HACCP) system and guidelines has been adopted
by the Codex Alimentarius Commission. HACCP Codex Alimentarius System B. Guideline for its
application Annex to CXC 1.0022.

Food chain category: TCI/6

Registration Date : May 07, 2025
Issue Date : May 07, 2025
Certificate Expiry : May 07, 2026
Recertification Due : May 07, 2028
Surveillance Audit : 1st Year ☐ 2nd Year ☐

Martina
Vice President

Head office: Suite No: 1338B, SW 2nd Street, Yulea, OK, 73099, United States of America
This certificate may be extended provided there is no lack of fulfillment of conditions set out in the rules of ICA
Compliance Rules for your business under ISO 17021:2015 Conformity Assessment.
Verify Validity Status: Email: info@ica-cb.com Website: www.ica-cb.com

تحليل المخاطر ونقاط التحكم
الدرجة (HACCP) مفيد
للشركات التالية:

الفنادق / خدمات

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متاجر السلسلة /

مصنعي الأغذية /

مصنعي تغليف المواد

Send us your Request NOW

Where do I start?

Before developing your system you must have in place appropriate prerequisite programmes (PRPs)

Gather a team of people from different areas of the business and get started

Choose a system based on the principles of HACCP that suits your business

Note: If you employ a consultant when developing your HACCP system, it is crucial that you and other members of staff are actively involved in the process. A big folder on a shelf is not a food safety management system!

Contact us whit Publications section for HACCP leaflets and information.

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