QUALITY MANAGEMENT AND FOOD SAFETY MANAGEMENT SYSTEMS IN THE POLISH FOOD INDUSTRY

Małgorzata Górka. Stanisław Pigoń State Higher Vocational School in Krosno (Poland).
E-mail: malgosiagorka@poczta.onet.pl
Bogusław Ślusarczyk, Stanisław Pigoń State Higher Vocational School in Krosno (Poland).
E-mail: boguslaw.slusarczyk@gmail.com
Barbara Krochmal-Marczak, Stanisław Pigoń State Higher Vocational School in Krosno (Poland).
E-mail: bkmarczak@gmail.com
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The paper presents quality management systems and standards applied by food industry companies. It describes obligatory systems: Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) systems, as well as those which are voluntary for manufacturers: ISO 22000, ISO 9001, BRC, IFS. Their implementation is important for ensuring quality and food safety for consumers. In addition, certification is also one of the important factors in increasing the competitiveness of companies.

Enterprises operating on the market, especially in the food industry, are obliged to use Good Hygiene Practice (GHP), Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) systems. Some of them are not limited only to the above – they also implement non-compulsory systems, such as ISO 22000 or ISO 9001. Private standards also have a fundamental role. This is largely due to the presence of extensive retail chains. Food companies that want to cooperate with them must have implemented standards: Global Standards for Food Safety BRC and/or International Featured Standards IFS Food. The BRC and IFS standards have been developed for food manufacturers. The prerequisite for their development was the unification of requirements for suppliers in the field of food safety. A certificate issued by accredited certification bodies is a document confirming that the requirements have been met. Unfortunately, there is a problem of mutual recognition of these certificates by recipients. Companies cooperating with different retail chains are forced to implement both these standards.

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