ABSTRACT


Since food safety has become an important issue, every food company has tried their best effort to implement food safety management system to protect not only their customer but also the company’s life. ISO 22000:2005 food safety management system was a latest system submitted by ISO which is recognized world wide. Therefore many food industries that had already implemented HACCP and ISO 9001 made efforts to transfer their system to ISO 22000:2005 to simplify the system.

The aim of this work was to develop a harmonization between ISO 9001:2000 and HACCP system with ISO 22000:2005. Taken place at PT. Indoeskrim Dairy Food, this work presented a special discussion on analysis between the above three management systems, implementaton of a better sanitation program, development a proper coding system to establish a system with a good traceability for every product produced.

To integrate both system a gap analysis was carried out and the gap was then fulfilled with OPRP, PRP, modified quality manuals, HACCP Table Plan and traceability system. According to ISO 22000:2005, a company had to fulfill certain sanitation programs which is required by the system. Company must also monitor the implementation of GMP and monitoring on OPRPS

Traceability system is also required as a tool for the organization to solve and overcome problems from costumer. The basic principles for the system are easy to verified, consistent, result oriented, cost efficient and easy to apply.