



# BSCIC Certifications Pvt. Ltd.

Adding value to your business

- | ISO 9001
- | ISO 27001
- | ISO 14001
- | ISO 22000
- | ISO 20000
- | OHSAS 18001
- | BCMS
- | CE MARKS (Self)
- | HACCP
- | GMP

BSCIC is established as an impartial Conformity Assessment & Certification Body directly accredited by National Accreditation Board for Certification Bodies (NABCB) India & Joint Accreditation system for Australia & New Zealand (JAS-ANZ) Australia for ISO 9001(Quality Management System) Certification.

BSCIC is directly accredited by Dubai Accreditation Centre (DAC), Dubai Municipality, Govt. of Dubai for ISO 14001(Environmental Management System), ISO 22000 (Food Safety Management System) and OHSAS 18001 (Occupational Health and Safety Management System) Certification.

 **Certification**

 **Assessment**

 **Inspection**

 **Training**

 **Testing**



## ISO 9001



The ISO 9000 standards give organisations an opportunity to increase value to their activities and to improve their performance continually, by focusing on their major processes. The standards place great emphasis on making quality management systems closer to the processes of organisations and on continual improvement. As a result, they direct users to the achievement of business results, including the satisfaction of customers and other interested parties. The benefits of using this standard includes:

- The connection of quality management systems to organisational processes
- The encouragement of a natural progression towards improved organisational performance, via :
- Use of the Quality Management Principles
- Adoption of a 'process approach'
- Emphasis of the role of top management
- Requirements for the establishment of measurable objectives at relevant functions and levels
- Being orientated toward 'continual improvement' and 'customer satisfaction', including the monitoring of information on 'customer satisfaction' as a measure of system performance
- Measurement of the quality management system, processes and product
- Consideration of statutory and regulatory requirements
- Attention to resource availability

## BSCIC Customized Processes Gap Assessments



A customized Assessment makes use of a specification developed Internally or provided by your client to assess the supply chain.

Many organizations set internal standards for their business units. In order to ensure that these internal standards are complied, the organization might use some sort of internal assessment activity. Many a times this involves employing new professionals or expensive trainings to permanent staff to perform these assessments.

This could be an expensive option for your organization, the right alternative is to outsource the assessment activity to BSCIC because we specialises in providing Management Systems Lead Assessors to perform assessments in line with ISO 19011 and your Specifications.

## BSCIC Internal Audit Non Registration Services



Internal Audits are required by all the Management Systems and play a significant role in achieving effectiveness with in a Management System. With ISO 17021 allowing a Certification Body to Conduct the Internal Audit for your Management Systems to add value where we can council you to achieve excellence. We deploy the same Competent Assessors for Internal Audit Services as we deploy them for any other Third Party Registration Audits. We have served Citi Financial, Indraprastha Apollo Hospital, Escorts Railway Equipment Division for their Internal Audit Services.

## Delivering Total Solutions

BSCIC can help to develop your competitive position, manage your triple bottom line and control your organization's operational risks.

## ISO 14001



Environmental regulations are getting stricter, and so is the law enforcement. Customers and shareholders increasingly demand that businesses diminish the environmental impact from their business, demonstrate what they do, and how they improve. An Environmental Management System helps your organization to be in control of and successfully manage the most significant environmental aspects, e.g. emissions, waste-handling, utilize natural resources, and energy-efficiency.

Developed countries are imposing regulations on organizations to help them manage and reduce their impact on the Environment. New, increasingly complex legislation is making environmental management a major business imperative. Where this is managed creatively, organizations can enjoy healthy financial benefits from good environmental practices:

- Reduced energy consumption due to conservation
- Reduced taxes by using renewable energy
- Reduced cases of polluting spills
- Reduced waste management costs
- Identification of Significant Environmental Risks
- Prevention of litigation
- Green Brand Image
- Efficient supplier interaction
- More trusted public image

## OHSAS 18001



Directors and managers are required by law to have policies and procedures in place to safeguard the occupational health and safety of their employees and those who directly interact with their business.

This extends to planning and monitoring the company activities, with regard to operational risks identified in the health and safety arena.

This mandatory requirement is now becoming one of the most important legal requirements, ethical and social responsibilities in the developed world, as well as in countries seeking to gain global recognition.

Organizations that adopt and implement an Occupational health and safety management system to OHSAS 18001 can benefit from:

- Reduced costs due to less incidences
- Reduced Liability Claims
- Reduced risk of accidents
- Improved confidence in operations
- Improved shareholder confidence
- Prevention of prosecution
- Reduced insurance premiums
- Valued public image
- Proactive risk management
- Better management control
- Reduced loss of productive time

## ISO 22000 Food Safety Management Systems



### Registration to ISO 22000:2005 Standard

Food safety is a worldwide issue. It becomes important when there is a peer pressure from consumers, retailers, social groups, and legislative bodies affecting the whole food supply chain.

There has been a continuous increase in consumer demand for safe food. This has led to the development of various food safety standards. The growing number of national standards has led to confusion. Consequently, there is a need for international harmonization and ISO aims to meet this need with ISO 22000.

BSCIC provides an ACCREDITED ISO 22000 registration. The BSCIC accreditation is from Dubai Accreditation Centre from Dubai Municipality (Govt. of Dubai).

The International Organisation for Standardisation (ISO) published in September 2005 the standard ISO22000 - Food Safety Management Systems - Requirements for any organization in the food chain.

The standard is complimentary to ISO9001, in that ISO 22000 addresses specifically the issues relating to food safety and uses an approach that can be integrated with that of ISO 9001. ISO22000 is not a replacement for ISO9001, however businesses in the food sector may

see it as having greater commercial importance to their business than ISO 9001, particularly as there is increasing pressure on the food industry to demonstrate that it is effectively managing food safety, following the highly publicized food scares around the world.

### ISO 22000 specifies how

- to carry out the hazard analysis,
- to design the HACCP plan,
- to design the prerequisite programmes, and
- to decide which are operational prerequisite programmes

### ISO 22000 scope

- Specifies the requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption
- is applicable to all organizations, regardless of size which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of this international standard can be accomplished through the use of internal and/or external resources.

## BS 25999



### Business Continuity Management System

Business Continuity management has traditionally been associated with large enterprises and public sector organisations. Now however, organisations of all sizes are making sure that they are both resilient and prepared to get back to business in the face of an ever changing and challenging landscape.

Whilst it is now an essential requirement for every organisation, Business Continuity Management brings challenges, especially to those who are implementing a BCMS (Business Continuity Management System) for the first time.

Business Continuity Management must be a board level responsibility and business continuity planning needs to be business-led. These statements are supported by BS 25999, the Business Continuity Management Standard, which was launched in 2006.

Business Continuity Management is a business-owned, business-driven process that establishes a fit-for-purpose strategic and operational framework that:

- proactively improves an organisation's resilience against the disruption of its ability to achieve its key objectives;
- provides a rehearsed method of restoring an organisation's ability to supply its key products and services to an agreed level within an agreed time after a disruption; and
- delivers a proven capability to manage a business disruption and protect the organisation's reputation and brand

#### BS 25999 comprises two parts:

- Part 1, the Code of Practice, provides BCM best practice recommendations. Please note that this is a guidance document only.
- Part 2, the Specification, provides the requirements for a Business Continuity Management System (BCMS) based on BCM best practice. This is the part of the standard that you can use to demonstrate compliance via an auditing and certification process.

BSCIC brings in its Expert Business Continuity Assessors for BS 25999 independent third-party Certification. Being independently certified to the BS 25999 Part 2 by BSCIC is an ultimate assurance to your stakeholders that you comply with BCM best practice.

## CE Marking



**CE Marking** is the symbol . The letters "CE" are the abbreviation of French phrase "Conformité Européenne" which literally means "European Conformity". The term initially used was "EC Mark" and it was officially replaced by "CE Marking" in the Directive 93/68/EEC in 1993. "CE Marking" is now used in all EU official documents.

CE Marking on a product is a manufacturer's declaration that the product complies with the essential requirements of the relevant European health, safety and environmental protection legislation, in practice by many of the so-called Product Directives.

CE mark approval, CE testing and CE mark requirements:

## ISO/IEC 27001 (Information Security Management System)



**ISO/IEC 27001**, part of the growing ISO/IEC 27000 family of standards, is an **Information Security Management System (ISMS)** standard published in October 2005 by the International Organization for Standardization (ISO) and the International Electrotechnical Commission (IEC). Its full name is ISO/IEC 27001:2005 - Information technology -- Security techniques -- Information security management systems -- Requirements but it is commonly known as "**ISO 27001**".

ISO/IEC 27001 formally specifies a management system that is intended to bring information security under explicit management control. Being a formal specification means that it mandates specific requirements. Organizations that claim to have adopted ISO/IEC 27001 can therefore be formally audited and certified compliant with the standard.

ISO/IEC 27001 requires that management

- Systematically examine the organization's information security risks, taking account of the threats, vulnerabilities and impacts;
- Design and implement a coherent and comprehensive suite of information security controls and/or other forms of risk treatment (such as risk avoidance or risk transfer) to address those risks that are deemed unacceptable; and
- Adopt an overarching management process to ensure that the information security controls continue to meet the organization's information security needs on an ongoing basis.

The BSCIC ISO/IEC 27001 certification involves a two-stage audit process for certification:

- **Stage 1** is a preliminary,

informal review of the ISMS, for example checking the existence and completeness of key documentation such as the organization's information security policy, Statement of Applicability (SoA) and Risk Treatment Plan (RTP).

- **Stage 2** is a more detailed and formal compliance audit, independently testing the ISMS against the requirements specified in ISO/IEC 27001. The auditors will seek evidence to confirm that the management system has been properly designed and implemented, and is in fact in operation (for example by confirming that a security committee or similar management body meets regularly to oversee the ISMS). BSCIC Certification audits are conducted by ISO/IEC 27001 Lead Auditors.

## HACCP (Hazard Analysis Critical Control Points)



**HACCP (Hazard Analysis Critical Control Points)** is a preventative approach or 'risk assessment' tool for identifying hazards, determining the risks associated with those hazards and the implementation of programmes to reduce, eliminate or manage these risks within the food chain. This approach was developed from the concept of Failure Mode Effects Analysis or FMEA. The key controls used are called critical control points where predetermined points for quantifiable reduction or elimination of a hazard are identified and have to be managed.

The principles of HACCP are outlined in the Codex Alimentarius basic hygiene texts, which can be downloaded from [www.codexalimentarius.net](http://www.codexalimentarius.net)

Pre-requisite programmes define general control measures of operational and environmental conditions necessary for the production of safe food. These control measures are identified through a Hazard analysis, as for critical control points or specific measures.

Managing food safety risk is fundamental to survival within the food industry. Systems failures occur because of inadequate risk assessment, management, corrective action and control. Cost of failure can include loss of product, damage to reputation, loss of major customers and damage to product brands.

During the last few years the food industry has been affected by an

escalation of legislation and regulations. National legislation is increasingly putting the responsibility of ensuring the production, supply and sale of safe food onto food organizations. This is as a direct result of food scares and the consequential economic damage it has caused in some countries around the world and in order to reduce the burden of proof and cost on national enforcement agencies that inspect food facilities.

BSCIC certification of HACCP is generally regarded as being credible certification. BSCIC HACCP Certificate provides confidence to Customers of organizations producing, Processing, Retailing Food Products for both domestic and export markets."

There are a series of steps outlined below for CE mark approval. Depending upon your product and the nature of the risks it presents:

1. Determine if any directives apply to your product. If more than one applies you will have to comply with all of them.
2. Determine the extent to which your product complies with the essential requirements for design and manufacturing in the applicable directive(s).
3. Choose the conformity assessment procedure

called out by the directive for your product.

BSCIC's CE marking Self Certification team are world experts for your EU and worldwide CE certifications. You'll be able to get your product on the world market with BSCIC's Self CE certification. With the proper preparation, you can have your CE Declaration of Conformity ready to ship with your product in as little as 2-3 weeks!



## BSCIC Certifications Pvt. Ltd.

### Regd. Office:

IIInd Floor, SCO 150, Sector-21C,  
Faridabad - 121001 (Hr.) India

**Tel.** : +91-129-4062505, 4052709

**Telefax** : +91-129-4012505

**Email** : infoiso@bsc-icc.com, sales@bsc-icc.com

**Website**: <http://www.bsc-icc.com>

