

New Spanish Language ISO 22000 Food Safety Procedures Manual Addresses Growing Demand for a Safer Food Supply

Food Manufacturers, Suppliers, Producers, Handlers and Auditors in Spanish speaking countries/environments can use prewritten food safety policies and procedures to control and protect the food supply and address the requirements of ISO 22000:2005 and HACCP.

St. Louis, MO ([PRWeb](#)) September 17, 2007 -- Bizmanualz, Inc. (<http://www.bizmanualz.com>), a business publishing, education, and consulting company located in Clayton, Missouri, today announced the release of a Spanish language version of its ISO 22000:2005 Food Safety Management Manual. The original English version was released in January 2006. The Spanish version is titled Bizmanualz ISO 22000 Seguridad En Los Alimentos Políticas, Procedimientos, and Formas.

The manual is designed to assist all participants along the food chain--Food Safety/Quality Managers, Hazard Analysis and Critical Control Point (HACCP) inspectors, Food Safety Enforcement Agency Personnel, Auditors, and Procurement personnel, as well as owners and managers of food production, supply, transportation, and import companies. The manual includes easily editable procedures to meet food safety, quality, and HACCP requirements. (http://store.bizmanualz.com/customer/ISO_22000_Seguridad_en_los_Alimentos-127-35.html)

International product safety, especially food safety, is an increasing concern. The food industry worldwide is faced with a growing need to demonstrate its ability to control food safety hazards and contamination. While local, state, and national governments have implemented various regulations and laws, the ISO 22000:2005 Food Safety Management System (FSMS) is becoming the accepted compliance standard for safe consumer food production worldwide.

Mr. Christopher Anderson, the Managing Director of Bizmanualz explains that, "The Bizmanualz ISO 22000 Food Safety Management System Manual provides a framework to demonstrate compliance with applicable statutory and regulatory food safety requirements. By complying with this standard, a company demonstrates that their system meets the requirements established by suppliers, customers, and other parties in the food chain, and it can assist in placing guards against contamination that may enter the food chain from multiple points."

Mr. Anderson adds, "This manual allows any company to incorporate best practices and optimal standards in establishing formal FSMS policies and procedures, regardless of their size or location. This publication is the only one of its kind in the way it provides the guidance and the tools required to accurately and efficiently determine and meet the food safety requirements of the organization."

"There are more than 20 specific policies addressed, including Food Safety Records, Supplier Evaluation, Training, Hazard Analysis, HACCP Plan Management, Internal Audit, and Prerequisite Programs," adds Mr. Stephen Flick, Bizmanualz Product Manager and the editor of the manual. "You get all this content in a published manual, and it includes a CD containing all procedures and forms in an easily editable MS-Word format, allowing any company to customize the manual to create its own policies and corresponding procedures."

The Spanish versions of the ISO 22000 Food Safety Procedures Manual comes with over 480 pages of practical documentation in proper ISO format. It includes prewritten food safety policies, food safety procedures, and accompanying forms. Plus, there is a detailed explanation of ISO 22000 including helpful information and guidance for producing your own Food Safety Management Manual.

Bizmanualz also offers policy and procedure manuals that cover many key business segments such as Accounting, Computer & IT, Human Resources, Sales and Marketing, ISO 9001 Quality Management System, Disaster Recovery, and Security Planning. All Bizmanualz Policies and Procedures manuals combine a printed manual with easily editable MS-Word documents on CD-ROM.

ISO 22000 Seguridad en los Alimentos Políticas, Procedimientos y Formas: Como crear rápidamente un sistema general de ISO 22000 para la Seguridad en los Alimentos con una fácil y entendible traducción de Políticas y Procedimientos en cuanto a la Seguridad en los Alimentos, Calidad y HACCP (480 pages/trade binder/ ISBN 1-931591-32-4/ \$595.00) is a Knowledge Management title from Bizmanualz, Inc. All Bizmanualz products are available by calling the publisher at 800-466-9953 (international customers call 314-863-5079), or visiting www.bizmanualz.com

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