



AIR CHEFS RECEIVES ISO 22000 FOOD SAFETY CERTIFICATION

News / Airlines



South African Airways' (SAA) catering arm, **Air Chefs**, has received **ISO 22000 food safety certification**, opening doors for further catering contracts.

The ISO 22000 certification which Air Chefs received, makes it the only airline catering company in Southern Africa to have received this global food safety management system standard at all its food manufacturing plants, giving it traceability for the whole food supply chain, from “farm to fork”.

“We are most pleased about receiving this certification, which is one of the highest stamps of approval a caterer can get – and it sets us apart as an airline caterer when it comes to food safety standards,” says Martin Kemp, Air Chefs Acting CEO.

Loyiso Jiyana, Air Chefs General Manager Commercial and Key Accounts says: “This gives us the confidence that we can supply large scale catering and that the food we serve is safe and adheres to stringent legislated requirement. ISO 22000 becomes a deal breaker for a caterer like us, who is attracting more clients.

“We can now look after the catering needs of anyone who values standards and would like to offer catering for other companies and institutions such as canteens, schools and healthcare facilities, universities, and prisons. Air Chefs is also ideally placed to give small food suppliers access to a mass market.”

Air Chefs is annually audited by Control Union Inspections, with an extensive audit every three years. The ISO 22000 certification was awarded to Air Chefs at all three of its food manufacturing hubs, Johannesburg, Cape Town and Durban, following an audit where the entity was audited for its applications of standards, hygiene, and food safety.

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