

An Irish multinational's perspective on food safety

“Customer safety must be at the heart of all food businesses. A food business that achieves FSSC 22000 certification will benefit from it. It doesn't matter what part of the food supply chain they are at.”

RAY BOWE, DIRECTOR OF FOOD SAFETY AND QUALITY, MUSGRAVE GROUP



NSAI

Protecting Irish consumers with FSSC 22000

An interview with Ray Bowe, Director of Food Safety and Quality, Musgrave Group

When it comes to safeguarding Ireland's health, Musgrave Group has a vital role as it supplies a third of the food consumed in the country every day. Its overarching goal is to ensure consumers can trust in the safety and quality of food they buy.



“At Musgrave our constant priority is the provision of safe, quality food everyday,” says Ray Bowe, Director of Food Safety & Quality. “To continuously achieve this outcome requires a strong food safety culture right across the supply chain from producers to the consumer.”

All Musgrave Distribution Centres in Ireland now hold FSSC 22000 certification awarded through NSAI. This is a certification scheme for storage and distribution food safety management systems and is a benchmarked standard aligned with the Global Food Safety Initiative (GFSI).

Musgrave worked in partnership with NSAI, driving best practice across the group's sites in ROI, and ensuring standardisation across its growing network of retail and food service clients.

“FSSC 22000 is a global standard, assessed by NSAI,” says Ray. “As a world-class food and beverage business, we constantly seek to improve our standards and have found that certification to FSSC 22000 provides a regular external critical view of our operations.”

Getting started on the FSSC 22000 journey

Musgrave Group had achieved ISO 9001 Quality Management Systems certification in 2008 and has successfully pursued FSSC 22000 certification from 2019.

“Achieving FSSC 22000 certification was a natural progression for us as we pride ourselves in operating to the highest standards,” says Ray.

“FSSC 22000 is in place across our network of five distribution sites that service over 1,000 retail stores and over 45,000 food service and wholesale customers across Ireland. It’s important that we have the same benchmark for our systems in our business and the FSSC 22000 standard provides this alignment.”

Steps to success for standardisation

Musgrave Group started its FSSC 22000 journey at Fonthill Distribution Centre in Dublin, which acted as a testbed for the rest of its sites in Dublin and Cork.

“Fonthill was our centre of excellence,” says Ray, “where we worked with experienced members of our team to ensure the transition and the documentation was right. Then we rolled it out to all our sites, and they were simultaneously certified to the same standard earlier this year.”

Certification makes sense for food businesses

“Customer safety must be at the heart of all food businesses. A food business that achieves FSSC 22000 certification will benefit from it”, he adds. “It doesn’t matter what part of the food supply chain they are at.”

Gaining protection through certification

NSAI is the only Irish-headquartered certification body for FSSC 22000. It supports Irish manufacturing, packaging, storage and distribution firms across the entire supply chain as they work to achieve certification.

“We chose certification through NSAI because we know it is a strong, well-respected brand,” says Ray.

“This standard gives us an ongoing level of assurance and standardisation. We would recommend it. Our experience has been positive and it has brought real alignment to our business.”

MusgraveGroup.com

+ Discover the benefits of FSSC 22000 certification for your food business and request a quote on our website at [NSAI.ie](https://www.nsa.ie)



NSAI