

NEWSLETTER

INFOMATICS CONSULTANCY



WHO WE ARE?

INFOMATICS CONSULTANCY is one of the pioneer names in the ISO Consultancy Certification Business. We are a Leading Consulting House, Its expertise in consulting covers many business sectors, getting exposure to most industries as providers for ISO consultation, Business and Marketing services.

We provide consultancy, training for ISO 9001, ISO 14001, ISO 45001, ISO 27001, ISO 22000, and much more standards.

infomatics Consultancy also provides Business Development and Market Studies Franchise Consultancy.



SERVICES:

- INFOMATICS provide wide range of ISO Standard, Consultancy Training
- INFOMATICS will help companies reach standards beyond common standard handled in the market, we offer standard for Green Energy, Customer Satisfaction, Asset Management, Anticorruption Crisis Management
- Franchise Consultancy
- Investment Placement Consultancy



KUWAIT FOOD SAFETY VS ISSUES IN FOOD SAFETY STANDARD IN KUWAIT

The importance for food retail chains to monitor central kitchen fresh food vendors

In recent years, there have been a number of high-profile food safety incidents, such as the E. coli outbreak in Chipotle restaurants in 2015. These incidents have caused a great deal of public concern and have led to a decline in consumer confidence in the food industry.

Food retail chains can play a vital role in ensuring food safety by monitoring their suppliers and vendors. Central kitchen fresh food vendors are a particularly important source of food for food retail chains. These vendors typically prepare large quantities of food that is then distributed to retail stores. As a result, they have a significant impact on the food safety of the products that are sold in retail stores.

There are a number of things that food retail chains can do to monitor their central kitchen fresh food vendors. First, they can conduct regular audits of the vendors' facilities. These audits should assess the vendors' food safety practices, including their procedures for handling, storing, and preparing food. Second, food retail chains can require their vendors to implement food safety management systems, such as Hazard Analysis and Critical Control Point (HACCP). HACCP is a systematic approach to food safety that identifies and controls hazards that could cause foodborne illness.

By taking these steps, food retail chains can help to ensure that the food that they sell is safe for consumers.



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Kuwait's Food Safety Situation in the Past 10 Years

Kuwait has made significant progress in improving its food safety situation in the past 10 years. In 2012, the Kuwait Food Safety Authority (KFSA) was established to oversee food safety in the country. The KFSA has implemented a number of new regulations and programs to improve food safety, including:

- A mandatory food safety training program for food handlers
- A food inspection program that includes unannounced inspections of food businesses
- A food recall program that allows the KFSA to quickly remove unsafe food from the market

As a result of these efforts, Kuwait's food safety situation has improved significantly. In 2019, the World Health Organization (WHO) ranked Kuwait 46th out of 195 countries in terms of food safety. This is a significant improvement from Kuwait's ranking of 77th in 2012.

However, there is still room for improvement in Kuwait's food safety situation. The KFSA continues to face challenges, such as a lack of resources and a shortage of qualified food safety inspectors. In addition, some food businesses in Kuwait continue to violate food safety regulations.

Despite these challenges, Kuwait is committed to improving its food safety situation. The KFSA is working to address the challenges that it faces and to continue to improve food safety in the country.





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Conclusion

Food safety is a critical issue for food retail chains. By monitoring their central kitchen fresh food vendors, food retail chains can help to ensure that the food that they sell is safe for consumers. Kuwait has made significant progress in improving its food safety situation in the past 10 years, but there is still room for improvement. The KFSA is committed to addressing the challenges that it faces and to continuing to improve food safety in the country.

By Fadi Kheder CEO

HR COMPETANCY TRAINING

WHAT ARE COMPETENCIES?

WHILE THE TERM COMPETENCY IS SOMETIMES A TERM IN SEARCH OF A MEANING, THE REALITY IS THAT THE BEST WAY TO DEFINE A COMPETENC IS AS A CHARACTERISTIC OF A SUCCESSFUL PERFORMER. COMPETENCIES RELATE TO THE PEOPLE WHO DO THE WORKNOT, LIKE JOB DESCRIPTIONS, TO THE WORK ITSELF. COMPETENCIES LEAD TO SUCCESSFUL WORK RESULTS. ANYTHING CONTRIBUTING TO SUCCESSFUL WORK RESULTS IS THUS A COMPETENCY.



INFOMATICS CONSULTANCY IS PROVIDING HR COMPETANCY SESSION FOR YOUR ORGANIZATION, CONTACT US TO BOOK A DATE.



ENSURING EXCELLENCE AND COMPLIANCE: ISO STANDARDS IN THE MEDICAL SECTOR OF GCC COUNTRIES

Introduction:

In today's rapidly evolving healthcare landscape, maintaining high-quality standards and regulatory compliance is crucial for the success and reputation of medical companies. The International Organization for Standardization (ISO) plays a pivotal role in providing internationally recognized guidelines and standards. This article explores the ISO standards applicable to the medical sector and highlights their importance, specifically for companies operating in Gulf Cooperation Council (GCC) countries, including Saudi Arabia, Kuwait, Qatar, UAE, Oman, and Bahrain. The standards to be discussed are ISO 13485, ISO 9001, Good Distribution Practice (GDP), and Good Manufacturing Practice (GMP).

ISO 13485: Ensuring Quality Management Systems

ISO 13485 is the globally recognized standard specifically designed for medical devices and related services. It outlines the requirements for a comprehensive quality management system, encompassing areas such as design, development, production, distribution, and servicing of medical devices. Compliance with ISO 13485 enhances the ability of medical companies to provide safe and effective products, while also ensuring customer satisfaction. For companies in the GCC region, adherence to this standard demonstrates their commitment to delivering quality healthcare solutions and helps facilitate access to international markets



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ISO 9001: A Holistic Approach to Quality Management

ISO 9001 is a generic standard applicable to any organization, including those in the medical sector. It focuses on establishing a robust quality management system that drives continuous improvement, customer satisfaction, and effective decision-making. By implementing ISO 9001, medical companies in the GCC can enhance their operational efficiency, optimize processes, and demonstrate their commitment to meeting customer expectations. The standard's emphasis on risk management and process control aligns with the evolving regulatory landscape, making it highly relevant in the context of GCC countries' medical industry.

Good Distribution Practice (GDP): Ensuring Product Integrity and Patient Safety

GDP encompasses the guidelines and requirements for the proper distribution of medicinal products, emphasizing their integrity, quality, and safety. With the rapid growth of the healthcare industry in GCC countries, ensuring the safe and efficient distribution of medical products is of utmost importance. Compliance with GDP, aligned with ISO standards, assures that medical companies in the region follow best practices in transportation, storage, and handling of products. This not only protects patient safety but also safeguards the reputation of medical companies by reducing the risks associated with counterfeit or substandard products.





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Good Manufacturing Practice (GMP): Upholding Product Quality and Consistency

GMP is an essential standard for the pharmaceutical industry, providing guidelines for the manufacturing processes of medicinal products. Adhering to GMP ensures that medical companies maintain stringent controls over their manufacturing operations, including raw material sourcing, equipment calibration, process validation, and quality control. By implementing GMP, medical companies in the GCC can consistently produce high-quality products, minimize the risk of contamination or errors, and comply with the relevant regulatory requirements. It also demonstrates their commitment to patient safety and enables them to meet international standards.

Conclusion:

ISO standards, including ISO 13485, ISO 9001, GDP, and GMP, are vital in the medical sector, enabling companies to establish robust quality management systems, ensure product integrity, and comply with international regulations. For companies operating in the GCC region, adherence to these standards is particularly important. By adopting ISO standards, medical companies in Saudi Arabia, Kuwait, Qatar, UAE, Oman, and Bahrain can enhance their competitiveness, access global markets, improve patient safety, and safeguard their reputation. Embracing these standards will undoubtedly contribute to the growth and excellence of the medical sector in the GCC countries.

Fadi Kheder CEO



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