

The Promoter

of Standards & Quality in Botswana



March 2006

Botswana Bureau of Standards
Newsletter - VOL 35



**How safe is the
food you eat?**



**ISO 22000 has the
answer for you**

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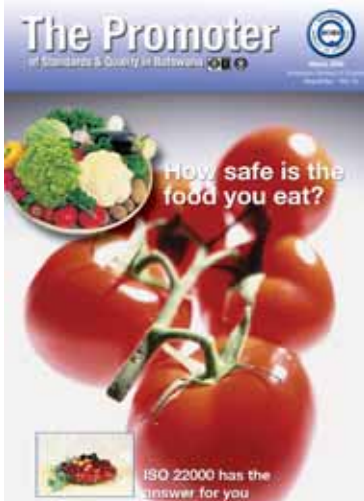
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BOBS bids farewell to its Managing Director

By B.S. Lekone

BOBS Managing Director, Mr Anthony Jayawardene left BOBS at the end of his contract on 16th February 2006. Mr Jayawardene joined BOBS on the 17th February 2003. "Jaya" as he was affectionately called by his close associates, trained as a Chemist from the University of Ceylon and obtained a Post Graduate Degree in Food and Technology (Quality Control Option) from University of Reading in the United Kingdom. Mr Jayawardene joined Sri Lanka Standards Institute in 1968 and he worked his way up over the years. He was appointed Director in 1978, Deputy Director General in 1988 and then the Director General of Sri Lanka Standards Institute from 1993 until 2003 when he left to join BOBS.



Outgoing Botswana Bureau of Standards MD, Mr Anthony Jayawardene

During his tenure as the Managing Director, BOBS experienced an increased growth in the area of products and quality management systems certification. He was also of the view that Botswana Standards should be made available to the stakeholders in the shortest time possible. This led to the increase in the pace at which standards were developed and an increase in the total number of standards approved by the Standards Council. Just before his departure, Jaya ensured that the BOBS website was fully functional and launched.

He also initiated and signed the Memoranda of Understanding (MoU) with the South African Bureau of Standards (SABS) and the Standards Association of Zimbabwe (SAZ). He was instrumental in the on going restructuring of BOBS and highly passionate that it would bring meaningful change to the organization

While in Botswana, Mr Jayawardene's extensive experience earned him membership of the following; Board of Directors of Botswana National Productivity Centre (BNPC), Food Control Board of the Ministry of Health, and of the first members of the Local Enterprise Authority (LEA) Board and Board of the Botswana Excellence Foundation.

BOBS' staff takes this opportunity to wish him well in his future endeavours.

Botswana at ISO/TC 71 Plenary Meeting in Korea

By M.N. Ntau



Attendants during one of the sub-committee meeting

Botswana may not have been represented at the 2002 FIFA World Cup in Korea / Japan, but it could not afford to miss the ISO/TC 71 meeting on concrete and related products held in Korea, Seoul from 28 - 30 November 2005. For the first time BOBS attended the 13th ISO/TC 71 Plenary Meeting in Korea. ISO/TC 71 is an ISO Technical Committee on concrete, reinforced concrete and pre-stressed concrete. 93 experts from 30 countries attended the meeting.



The main objective was to discuss ways to enact the international standards for general management rules of concrete structures, concrete-related testing methods, performance requirements for concrete structures etc. Meanwhile, Korea suggested its new domestic concrete structure design standards, which reflects the maintenance and repair of concrete structures, to be adopted as ISO standards

Botswana is an 'O' - member of ISO/TC 71 and was also elected during the meeting, to the sub-committee SC 7, Working Group 3, tasked with the development of an umbrella code on assessment and repair for leakages due to cracks

Judging the success of this meeting, invitation for attendance to ISO/TC 71 should be extended to the relevant national Technical Committee members in the local industry. Should Botswana attend the next meeting? Sure! This will help it to keep in step with the work of the Technical Committee and continue the work already started on ISO/TC 71.

BOBS hosted the following workshops:

- o Seminar on MED 6 Fire safety standards on 22 March 2006. The Objectives of the seminar was to inform industry and the public on MED 6 Fire safety standards and other TC work related issues.
Share ideas on how to go about effective implementation and identifying key players for the purpose
Share ideas on how to improve participation of stakeholders in standardization activities.
- o Seminar on Timber Standards on 17th March 2006 on the manufacture and erection of timber trusses and preservative treatment of timber. The objectives of the seminar was to inform stakeholders about the efforts that have been made so far in developing Botswana standards in general, and specifically standards for timber products, to share information and experiences on how the implementation of these standards can be achieved in order to promote quality in the building industry, to identify areas in quality implementation which require further improvement for the construction industry in Botswana and to be able to embrace the quality culture.
- o Seminar on Agricultural Machinery on 16th March 2006. The objective of the seminar was to inform stakeholders about existing standards on agricultural machinery and also share ideas on how these could be used to address current problems.
- o Launching of standards on sizing of garments on the 8th March 2006.

Caring for Clothes

By P. Kgabung

In the course of time all fabrics become soiled and need cleaning. Care, time and knowledge are necessary to maintain clothes, so one should take the trouble to care for them properly so that maximum service is received from them. Their good appearance should be kept for as long as possible.

Daily care of clothing

clothes require regular care. They should be attended to after each wearing, before being put away. If you make a habit of the following points, they will stand you in good stead for the future.

- Take off your good clothes, when you come home. Put on comfortable clothes instead.
- Brush your outer clothes and hang them outside the wardrobe to air before putting them away.
- Close and button up all openings before you hang the garments up to prevent them losing their shape or slipping off their hangers.
- Do not let washable garments become heavily soiled before laundering them. More rubbing will then be necessary to clean them, which involves the risk of damaging the fabric or the colours.

Cleaning process

It is not always necessary for a whole garment to be washed or dry-cleaned. Sometimes the removal of an unsightly stain, or cleaning of the collar of your garment, will make it appear fresh and neat again.

Brushing garments

Always ensure a neat appearance by brushing clothes thoroughly to prevent dirt from penetrating the fabric and damaging the fibres. Brush clothes after every wearing. The garment should be shaken thoroughly and pockets emptied. Now brush the article thoroughly inside and outside, giving special attention to the pockets, collars and cuffs.

Always brush with long strokes in the same direction as the grain of the fabric. After brushing, shake the article well before putting it away.

Cleaning collars

The collar of garments is easily soiled by the perspiration and grease of the body. Often a dress still looks quite fresh but the collar is soiled and therefore spoils the appearance of the whole garment. If it is a loose collar of washable fabric, it can be removed and laundered according to the type of fabric.

Sometimes the collars of garments are not detachable, or are made of a fabric which cannot be laundered. If only the collar requires cleaning, it is not necessary to send the garment to the cleaners, as it can be treated at home with benzene or other solvents, e.g. 10 ml ammonia mixed with half a litre of warm, soapy water.

A good method is to place a soft towel underneath the collar and wipe

 Wash	Machine wash cycles normal permanent press delicate / gentle hand wash	Water temperatures (maximum) <table border="1"> <tr> <td>(149°)</td> <td>(120°)</td> <td>(105°)</td> <td>(85F-159°)</td> </tr> <tr> <td>60C</td> <td>50C</td> <td>40C</td> <td>30C</td> </tr> <tr> <td>•••</td> <td>••••</td> <td>••</td> <td>•</td> </tr> </table>	(149°)	(120°)	(105°)	(85F-159°)	60C	50C	40C	30C	•••	••••	••	•	Warning symbols for laundering do not wash do not bleach do not dry (tumble) do not dry (line) do not iron
	(149°)		(120°)	(105°)	(85F-159°)										
60C	50C	40C	30C												
•••	••••	••	•												
Bleach any bleach when needed only non-chlorine bleach when needed															
 Dry	Tumble dry cycles normal permanent press delicate / gentle line dry / hang to dry drip dry dry flat	Tumble dry heat setting any heat high medium low no heat / air	Additional instructions (in symbols or words) do not wring do not tumble dry in the shade (add to line dry, drip dry, or dry flat) no steam (add to iron)												
	Iron Iron-dry or steam <table border="1"> <tr> <td>maximum temperature</td> <td>200 C (390 F) high</td> <td>150 C (300 F) medium</td> <td>110 C (230 F) low</td> </tr> </table>			maximum temperature	200 C (390 F) high	150 C (300 F) medium	110 C (230 F) low								
maximum temperature	200 C (390 F) high	150 C (300 F) medium	110 C (230 F) low												
 Dryclean	Dryclean normal cycle any solvent	Professionally dryclean —requires modified drycleaning reduce moisture short cycle no steam finishing low heat	Warning symbol do not dryclean												
	any solvent	any solvent except trichloroethylene petroleum solvent only													

the surface with even strokes, using a cloth (if possible of the same colour) which has been dipped in the cleanser. You will see how dirt clings to the cloth. Repeat this process until the cloth remains clean.

Hang the garment near an open window and press neatly when dry.

Stain removing

Stains on garments demand special care. Remove stains before garments are laundered or ironed, because certain stains will become fixed by the laundering processes or the heat of pressing.

There are two kinds of stains: those that will dissolve in water and those that will dissolve in dry-cleaning solvents. Some stains are dual stains because they consist of dirt and grease; they must be treated with one solvent and allowed to dry before being treated with another solvent. A very dirty collar is an example of a dual stain. Since dry-cleaning solvents and water do not mix, treat the dual stain cleaning solvent first to remove the grease; let it dry before applying water to the stain to remove remaining dirt.

Dry-cleaning

Whether a garment is washable or dry-cleanable depends on several factors: fibre content, fabric construction, type of dye, fabric finish and garment construction.

Seasonal storage of clothes

Never store clothing that is dirty. Dirt and food stains are an invitation to textile-eating insects which eat many kinds of fabric. Wash or dry clean all garments before storing them. Also make necessary repairs. Sweaters and loosely knitted garments should be stored flat.

ISO 22000: 2005, Food Safety Management Systems - Requirements for any organization in the food chain

By: M N P Bannyaditse

(extracted from ISO 22000:2005, Food safety management systems - Requirements for any organization in the food chain, www.iso.org - ISO 22000 for safe food supply chains.)

ISO 22000: 2005 was published on 1 September 2005 and it's designed to ensure safe food supply chains worldwide. The standard is an output of the working group, WG 8, Food safety management systems, of ISO technical committee ISO/TC 34, Food Products.

ISO 22000 provides a framework of internationally harmonized requirements for the global approach needed in all food establishments. It was developed within ISO by experts from the food industry, along with representatives of specialized international organizations and in close cooperation with the Codex Alimentarius Commission - the body jointly established by the United Nations' Food and Agriculture Organization (FAO) and the World Health Organization (WHO) to develop food standards.

The standard specifies the requirements for a food safety management system in the food chain where an organization needs to demonstrate its ability to control food safety hazards in order to provide consistently safe end-products that meet both the requirements agreed with the customer and those applicable to food safety regulations. The standard combines generally recognized key elements to ensure food safety along the food chain including; interactive communication, system management, control of food safety hazards through pre-requisite programmes and HACCP plans, and continual improvement and updating of the management system.

Food reaches various consumers via supply chains that link many different types of organizations within the food chain and that may stretch across multiple borders. One weak link in food safety may be able to result in unsafe food that is dangerous to health that may cause either injury, ill-health/discomfort or even death. As food hazards can enter the food chain at any stage, sufficient control through the handling of food is paramount. Food safety is a joint responsibility of all stakeholders in the food chain and thus requires their combined efforts - 'Safe food from farm to fork or from farm to table'.

ISO 22000 may therefore apply to, and not be limited to:

- 1 Primary food producers through to food manufacturers, including food processors;
- 2 Retail and food service outlets;
- 3 Feed producers;
- 4 Transport and storage operators;
- 5 Producers of equipment and packaging material; and,
- 6 Producers of cleaning agents, additives and ingredients.

ISO 22000 can be implemented on its own, it is designed to be fully compatible with ISO 9000: 2000 and food companies already certi-

fied to ISO 9001 will find it easy to extend this certification to ISO 22000. Thus, the standard extends the successful management system approach of the ISO 9001: 2000 quality management system standard, which is widely implemented in all sectors.

The European Union has developed a new regulation, 882/2004 Feed and food controls regulation and those countries trading with the EU will benefit a lot by adopting and implementing the new standard. This is so because ISO 22000 will make it easier for organizations world wide to implement the HACCP system for food hygiene and food safety in a harmonized way, which does not vary with the country or food product concerned.

Benefits for organizations implementing ISO 22000 include:

1. Resource optimization - internally and along the food chain;
2. More efficient and dynamic food safety hazard control;
3. All control measures subjected to hazard analysis;
4. Better planning, less post process verification;
5. Improved documentation;
6. Systematic management of prerequisite programmes;
7. Control focused on what is necessary;
8. Widely applicable because it is focused on end results;
9. Valid basis for taking decisions;
10. Increased due diligence;
11. Dynamic communication on food safety issues with suppliers, customers, regulators and other interested parties;
12. A systematic and proactive approach to identification of food safety hazards and development and implementation of control measures;
13. Confidence that the organizations implementing the standard have the ability to identify and control food safety hazards;
14. Provides a reference for the whole food chain;
15. Contributes to a better understanding and further development of Codex HACCP;
16. System approach, rather than product approach;
17. Fills a gap between ISO 9001:2000 and HACCP;
18. Provides a framework for third-party certification;
19. Auditable standard with clear requirements;
20. Suitable for regulators;
21. Provides potential for harmonization of national standards;

With this new standard in place, it is incumbent upon us as a nation, Botswana, to ensure that we adopt and implement the standard in all our food establishments in order to reduce or eliminate all food safety related hazards.

SADCSTAN

Held Its Second Executive Committee Meeting In Gaborone.

By Donald Masuku - SADCSTAN Secretariat

The SADC Cooperation in Standardization (SADCSTAN) Executive Committee held its second meeting from 16-18 January 2006 at the new and prestigious building of the Botswana Bureau of Standards (BOBS) in Gaborone, Botswana. The 3-day meeting was attended by all the Executive Committee members including observers from Physikalisch - Technische Bundesanstalt PTB Germany and BOBS. The purpose of the meeting was to amongst other issues:

- Monitor progress in the implementation of resolutions from the last SADCSTAN annual meeting;
- Prepare for the 9th SADCSTAN Annual meeting to be held in Windhoek, Namibia in April 2006; and
- Consider reports and recommendations from the various workshops and study visit undertaken in 2005 and comments received from members on the draft TBT Annexe to the SADC Protocol on Trade.

SADCSTAN is the sole body mandated by the SADC Council of Ministries to coordinate standardization activities and services in the region with the purpose of achieving harmonization of standards and technical regulations except legal metrology regulations. SADCSTAN was established in 1992 and is one of the 5 structures established to implement the SADC programme on standardization, quality assurance, accreditation and metrology (SQAM) whose objectives are to progressively eliminate technical barriers to trade and to promote quality.

Since its establishment, SADCSTAN has harmonized more than 50 standards texts covering the following products/areas: common and masonry cements, tyres, electrical installation, safety signs in buildings, quality management standards, conformity assessment and metrology. The SADCSTAN Executive Committee was established in 2005 and consists of Zimbabwe (Mrs Maureen P Mutasa - Chairperson), Mozambique (Mrs Gabriela da Silva - Vice Chairperson), Botswana (Mr A Napinda), Lesotho (Mr T Makhoro) with Standards South Africa (Mr Donald Masuku as the Regional Coordinator and Head of SADCSTAN Secretariat).

Speaking at the end of the 2nd Executive Committee meeting, Mrs Mutasa said that it had been a busy and intense 3-days' meeting during which we have accomplished what we set out to do. She thanked the BOBS for the excellent venue and arrangements conducive to fruitful deliberations and PTB for sponsoring the delegates attendance costs. The ninth SADCSTAN annual meeting will be held on 6 April 2006 in Windhoek, Namibia. A seminar on the newly published ISO 22000 Food Safety Management System will be held in conjunction with the SADCSTAN meeting.

Some of BOBS Certified Companies



Mr Patrick Nkolisa from Rickford Investments receiving a certificate for their certified product (Acrylic Coated Metal Roofing Tiles) from BOBS MD, Mrs R. Sarumi.



Mr Thato Mokobi (Jr) of Optimum McCann Erickson (Pty) Ltd. receiving a certificate of ISO 9001:2000 from BOBS MD, Mr Jayawardene



BOBS certified Modern Refrigeration & Air Condition company to ISO 9001:2000 certification. Pictured is Ms Sebonego of Modern Refrigeration receiving the certificate from BOBS MD, Mr Jayawardene

Training Program

February 2006 to March 2007

By H. Nyanda

The Botswana Bureau of Standards (BOBS) is an organization whose main role is the promotion and maintenance of standardization and quality assurance in the provision of commodities and the rendering of services by organizations in Botswana. In the continuing fulfilment of its mandate, BOBS is pleased to publish its Training Program for 2006-7 and looks forward to training participants from the private sector, parastatals, government, the public and other interested parties. BOBS also caters for in-house training for organizations that request for it.

COURSE	PRICE	DATES
Awareness of ISO 9001:2000 Quality Management System	P770-00	21-22 June 06 25-26 July 06 24-25 October 06
Implementation of a QMS according to ISO 9001:2000	P1870-00	6-10 February 06 8-12 May 06 7-11 August 06 at Francistown 6-10 November 06
Quality Control Techniques	P1100-00	22-24 August 06
ISO 9001:2000 Documentation	P1100-00	7-9 March 06 6-8 June 06 5-7 September 06 6-8 February 2007
ISO 9001:2000 Auditing	P1870-00	20-24 February 06 10-14 July 06 9-13 October 06 5-9 March 2007
Understanding ISO/IEC 17025:2005	P1600-00	13-16 June 06 7-20 October 06
Documentation of Laboratory Management System Manual as per ISO/IEC 17025:2005	P1650-00	1-3 August
ISO/IEC 17025:2005 Laboratory Management System Auditing	P1800-00	14-17 February 06 21-24 November 06 20-23 February 2007
Awareness of ISO 14001:2004	P770-00	25-26 April 06 26-27 September 06
Understanding ISO 14001:2004	P1870-00	26-30 June 06 at Francistown 27 November to 01 December 06

Course fees

Course fees are to be paid at least 2 weeks before the start of the course. BOBS appeals to all customers to register and pay as early as possible in order to avoid any inconveniences. Cheques should be made payable to: Botswana Bureau of Standards.

Application and contact details

Request application forms from Ms. T. Modisa or Mr. J. Bosa at telephone numbers 3903200, 3645472, 3645408 or email us at t_modisa@bobstandards.bw or j_bosa@bobstandards.bw. Applications can be faxed to 3910597, or posted to Private Bag BO 48 Gaborone. Applications should reach BOBS as early as possible.

Training Venues

The two courses scheduled for Francistown are clearly identified. The rest of the courses will take place in Gaborone at BOBS' new Headquarters, Main Airport Road, Plot No. 55745, Block 8, Gaborone.

38th International Training Programme on Standardization and Quality Assurance for Developing Countries - Noida, India

By K. Bogopa



Participants who attended the Standardization and Quality Assurance Programme for developing countries

The Bureau of Indian Standards (BIS) conducted training from 10th October to 2nd December 2005, through the National Institute of Training for Standardization (NITS) in Noida, India.

The course was attended by twenty-seven (27) participants from sixteen (16) developing countries, namely; Armenia, Bangladesh, Botswana, Cuba, Dominica, Eritrea, Iraq, Korea, Malawi, Papua-New-Guinea, Philippines, Romania, Sri-Lanka, Tanzania, Trinidad and Tobago and Zambia.

Botswana was represented by Kopano Bogopa, Patricia Masemola, Nametso Moilwa, Boikanyo Morekisi, Onalenna Raditloko from Botswana Bureau of Standards and Patrick Kegoeng from the Botswana Defence Force.

The aim of the course was to equip participants with knowledge on all aspects of standardization and quality assurance and how the standards are implemented to improve the quality of products and to protect the consumer.

A number of topics were covered during the training such as aims, principles and levels of standardization, industrial and trade metrology as well as product and systems certification. The management systems that were covered include Quality Management Systems, Environmental Management Systems, Occupational Health and Safety Management Systems, Information Security Management Systems and Standardization for Food Safety and Hazard Analysis Critical Control Points.

Presentations on the organization and functions of National Standards Bodies as well as an overview of the activities of BIS were made. The

course content was very good, participants were able to appreciate and understand how activities within a standards body are interrelated. It was conducted by high ranking officials with vast experience in standardization and quality assurance.

The participants also got undertook industrial visits to get a first hand experience of how the standards are implemented in the industry. One group went to the Chandigarh region and the other went to the Jaipur region. The companies that were visited in Chandigarh are Nestle Factory that manufactures yoghurt, cerelac and nestum as well as lactogen baby formula. Other companies that were visited are the Harvell's company which manufactures electrical MCBs (miniature circuit breakers), Verka milk product which manufactures milk and milk products, Opal Engineering Corporation which assembles diesel engines and Aneja food products which manufactures powdered milk and ghee (made from milk fat).

The group that went to Jaipur visited Birla Cement works, a cement manufacturing mine and plant, Jaipur Dairy-manufacturers of milk and dairy products, Urvashi pumps, a hand pumps manufacturing company and Capston-manufacturers of water meters.

Genus Electronics which manufactures pc boards and other electronic equipment such as TV'S was also visited. The industrial visits were very interesting and informative. The participants got an opportunity to visit a number of tourist resorts including the famous Taj Mahal.

The course was well organized and informative, not only did we learn in the classroom, at the industries but also experienced the Indian culture through their dance, music and food.

Weights and Measures Act

CAP - 43:06

By C. Muke

Prescribed quantities

The Weights and Measures Act prescribes quantities by which goods must be sold. Weights and Measures (Sale of Articles) Regulations prohibits anyone from selling milk or cream otherwise than by measure of capacity and in quantities of 125 millilitres, 250 millilitres, 500 millilitres, 1 litre and an integral multiple of 1 litre and in a container having a capacity which exceeds the quantity of milk or cream sold in that container by more than five per cent of such quantity. The fourth schedule of the said regulation provides a list of other prepacked goods to be sold in prescribed quantities.

Why do you think it is necessary to prescribe quantities in respect of which goods shall be effected or sold? I shall answer that in the next paragraphs.

In the modern and competitive market of today the consumer is offered an ever increasing range of goods and in many cases a large number of different brands of the same type of goods. A purchaser entering a relatively small store today can be faced with a choice of up to 10 different brands of powder soap, just to mention one commodity. Unless the purchaser possesses a very good mathematical mind, or unless he or she is in possession of a calculator, the ability to really make accurate 'value for money' judgements will be almost impossible if, on a range of ten brands of a commodity, there are 10 different quantities and 10 different prices.

As a practical exercise, determine how long it would take to calculate, by means of a calculator, if twelve brands of soap powder are marked with the quantities and prices indicated below.

BRAND OF SOAP	MARKED QUANTITY	MARKED PRICE	CALCULATED PRICE PER kg
Cleanex	500g	P2.00	
Poncho	520g	P2.70	
Mist	450g	P1.85	
Solver +	605g	P3.15	
Brightener	515g	P2. 45	
Bunny	475g	P1. 90	
Tlokwa	480g	P1. 95	
Flash	600g	P3.05	
Moisture	485g	P1.99	
Safe	545g	P2. 15	

Best value for money calculated on the basis of price per kilogram is

Brand _____
at _____ P/kg

Time to complete calculations _____

If under ideal conditions it takes 2 minutes to determine the best value for money in the above exercise, imagine how long it would take for a purchaser in a busy store to make the same deduction. The purchaser would, in the case outlined above, possibly resort to one of two methods of making a quick value for money, judgement namely:

- To accept that the lowest price would be the best value or
- To accept that the largest quantity would be the best value.

In our exercise it will be seen that by using such methods the consumer would be paying around P1.20 per kilogram more than that of the brand that represents the best value for money. Consider the ease with which a value for money judgement could be made in relation to quantity against price if all the soap powders listed in the example above were of a standard quantity of say 500g.

By imposing prescribed quantities we are able to provide for a more equitable and fairer form of trade practice and consumer protection.

Prescribed dimensions of quantities

Although all brands of a particular product may be sold in the same quantities, the sizes of the containers may vary to such an extent that a consumer may on first sight be deceived in thinking that the brand in the largest container is the best buy. This will not pose a problem if all brands of the product are sold at the same price, except where a packer has willfully used a larger container as a means to attract the customer's attention to give him mileage over his competitors. Prescribing dimensions of containers is a means of preventing deceptive packaging to promote sound and equitable trade practice.

You will by now have realized that the functions of Trade Metrology are not primarily centred around the use of measuring instruments. While the control of measuring instruments plays an important part in the process of metrology control, it cannot be regarded as being sufficient to ensure effective measures of such control.

It is equally important that the correct use of measuring instruments be ensured through the assessment of the correctness of any trade dealings effected by means of such instruments or of goods sold by measurement, the measures of which are determined by such instruments. This is done to allow sound and value for money judgments to be made by the consumer.

ISO INSIDER

How to implement a food safety Management system

By Roger Frost (extracted from Jan-Feb ISO Management Systems) Figure 1: ISO/TS 22004 Includes this model of a Process-based food safety Management system aiming For continual improvement.

ISO has followed up its recent Publication of ISO 22000, the International Standard for Food safety management systems, with implementation guidance. ISO/TS 22004:2005, Food safety Management systems - Guidance on the application of ISO 22000:2005 gives advice that will be useful for all types of organization within the food supply chain.

These range from feed producers, primary producers, food manufacturers, transport and storage operators and subcontractors to retail and food service outlets - together with related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

ISO/TS 22004 will facilitate the effective implementation of ISO 22000 Food safety failures in both developed and developing countries have intensified interest everywhere in systematic prevention at every link in the supply chain. ISO 22000, backed by international consensus among government and industry experts, harmonizes the requirements for good food safety practice worldwide. In turn, ISO/TS 22004 will act as a "force multiplier" by providing guidance for organizations that recognize the potential benefits of implementing a food safety management system, but are unsure of how to go about it. The document will therefore contribute to the spread of such systems, as well as improving understanding, communication and coordination between the actors in food supply chains.

Market relevance

ISO Secretary-General Alan Bryden commented : " ISO/TS 22004 will facilitate the effective implementation of ISO 22000 and therefore help to maximize the benefits. It is an example of ISO's market relevance, showing how we as an organization are keeping pace with evolutions in business practice, such as today's tendency to accompany products with service and support packages." ISO/TS 22004 gives generic guidance for small and large enterprises on the implementation of ISO 22000, without altering or replacing any of the requirements in the standard. It explains " the process approach " used in ISO 22000 and provides guidance on the main clauses of the standard.

The process approach

On processes, ISO/TS 22004

states : " For an organization to function effectively and efficiently, it has to identify and manage numerous linked activities. An activity using resources, and managed in order to enable the transformation of inputs into outputs, is considered as a process. Often the output from one process directly forms the input to the next. " The application of a system of processes within an organization, together with the identification of interactions and the management of these processes can be referred to as the ' process approach '. " An advantage of the process approach is the ongoing control that it provides over the linkage between the individual processes within the system of processes, as well as their combination and interaction." The model of a process-based food safety management system shown in Figure 1 illustrates the process linkages presented in Clauses 4 to 8 of ISO 22000:2005.

The model does not show the processes at Food safety failures in both developed and developing countries have intensified interest everywhere in systematic prevention at every link in the supply chain. ISO 22000, backed by international consensus among government and industry experts, harmonizes the requirements for good food safety practice worldwide. In turn, ISO/TS 22004 will act as a "force multiplier" by providing guidance for organizations that recognize the potential benefits of implementing a food safety management system, but are unsure of how to go about it. The document will therefore contribute to the spread of such systems, as well as improving understanding, communication and coordination between the actors in food supply chains. ISO INSIDER a detailed level, but does illustrate the continual improvement concept on which ISO 22000:2005 is built. Relationship to ISO 9001:2000

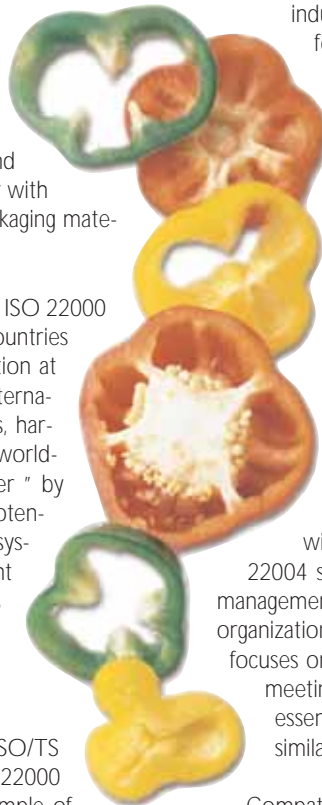
Both the process approach and continual improvement were derived from the ISO 9001 quality management system standard and ISO/TS 22004 points out that ISO 22000 was designed to work in harmony with ISO 9001:2000 and its supporting standards. ISO/TS 22004 states : " ISO 9001 provides requirements for a quality management system that can be used for internal application by organizations, or for certification, or for contractual purposes. It focuses on the effectiveness of the quality management system in meeting customer requirements. ISO 22000 provides the essential elements of a food safety management system for similar purposes.

Compatibility with other MMS

Regarding compatibility of ISO 22000 with other management system standards (MSS), ISO/TS 22004 does not include guidance specific to other management systems, such as those particular to environmental management, occupational health and safety management, financial management, or risk management. " However," it states, " ISO 22000 enables an organization to align or integrate its own food safety management system with related management systems. It is possible for an organization to adapt its existing management system(s) in order to establish a food safety management system that follows the requirements of ISO 22000."

HACCP

A major benefit of ISO 22000 is that it provides a framework for organizations worldwide to implement the Codex HACCP (Hazard Analysis and Critical Control Point) system for food hygiene in a harmonized way, which does not vary with the country or food product concerned. To further this objective, ISO/TS 22004 includes a flow chart on the planning of safe foods that combines steps addressed by the Codex HACCP guidelines and steps specific to ISO 22000. ISO/TS 22004:2005, Food safety management systems - Guidance on the application of ISO 22000:2005, costs 75 Swiss francs and is available from ISO national member institutes (a complete list with contact details is available on the ISO Web site : www.iso.org) and from ISO Central Secretariat (sales@iso.org).



Botswana Standards for Public comments

Botswana Bureau of Standards (BOBS) intends to declare the following draft standards as Botswana Standards:

1 BCD4(273) D20: The structural use of concrete - Part 1: Design - Code of practice

This draft standard establishes principles for the structural use of concrete under the following stipulations:

- method of design: limit states classified as ultimate limit state and serviceability limit states;
- material: ordinary concrete of normal and low density, used in reinforced, prestressed and precast structures or elements and in plain concrete walls;
- types of structures: buildings and structures in which all load-bearing elements (e.g. slabs, columns, walls, etc.) are of concrete.

This draft standard does not cover the structural use of concrete for structures that are the subject of specialist literature (shells, folded plates, bridges, tunnels, retaining walls, water-retaining structures, chimneys, and other specialized elements).

2 BCD4(324) D20: The structural use of concrete - Part 2: Materials and execution of work - Code of practice

This draft standard covers the materials and execution of work related to the structural use of concrete in buildings and structures where the design of reinforced, prestressed and precast concrete is entrusted to appropriately qualified structural or civil engineers and the execution of the work is carried out under the direction of appropriately qualified supervisors.

This draft standard does not cover the structural use of concrete made with high-aluminacement.

3 EED5 (339) D20: Household and similar electrical appliances - Safety - Part 2-9: Particular requirements for grills, toasters and similar portable cooking appliances

This international standard deals with the safety of electric portable appliances for household purposes that have a cooking function such as baking, roasting and grilling, their rated voltage being not more than 250V.

Examples of appliances that are within the scope of this standard are: barbecues for indoor use, contact grills (griddles), cookers, food dehydrators, hotplates, portable ovens, raclette grills, radiant grills, roasters, rotary grills, rotisseries, toasters, waffle irons.



4 ED5 (340) D20: Household and similar electrical appliances - Safety - Part 2-13: Particular requirements for deep fat fryers, frying pans and similar appliances

This international standard deals with the safety of electric deep fat fryers, frying pans and other appliances in which oil is used for cooking, and intended for household use only, their rated voltage being not more than 250V.

To make comments on these standards, please contact the Information Centre of the BOBS at Plot No. 55745, Main Airport road, Block 8, Gaborone. All interested parties are invited to provide their views regarding the standards preferably before 19th May 2006.

Suggestions which entail revision of the text should indicate the preferred wording and the relevant clauses should be quoted against each comment.

The comments should be sent to:

The Managing Director,
Botswana Bureau of Standards
Private Bag BO 48,
Gaborone, Botswana
Attention: Mr Alfred Kgotsile
Tel: (+267) 3903200,
Fax: (+267) 3903120
E-mail: a_kgotsile@bobstandards.bw

Alternatively, the standards may be obtained from the BOBS Francistown office at this address:

The Branch Manager
Botswana Bureau of Standards
Plot No. 13393/4/5, Insurance House, Second Floor
P/Bag F465
Francistown
Tel: 2416233
Fax: 2416251

Staff News

By M Mokgachane

New Appointment



Mr. Octavian Seitshiro was appointed Facilities Manager with effect from 1st February 2006. He has a bachelor of Science Degree in Civil Engineering acquired from Moscow State University of Communications in Russia. Mr. Seitshiro has worked for BP Botswana and Shell Oil Botswana as a Construction/Maintenance & Safety Coordinator. He brings with him over 15 years of experience in the facilities management field. BOBS Staff take this opportunity to wish Mr. Seitshiro a pleasant stay at BOBS.

Resignations

The following employees resigned from BOBS:

Mr. Rapula Pheto joined BOBS on the 1st March 2005 as a Facilities Manager and left on the 26 November 2005.

Mr. Letsibogo Ndwapi joined BOBS on the 15 September 2004 as a Senior Human Resources Officer. He left BOBS on the 27th January 2006.

Mr. Titus Maswabi joined BOBS on the 1st June 1998 as a Standards Officer, then promoted to Senior Standards Officer and was later promoted to the post of Principal Standards Officer. He left BOBS on the 16 February 2006.

Ms. Boineelo Lobelo joined BOBS on the 1st of May 2001 as a Standards Officer. She left BOBS on the 26 February 2006.

Kaison Banda left BOBS on the 31st of January 2006 following his contract expiry as an Accountant. He joined BOBS on the 7th January 1999. We wish him well in his future endeavors.

BOBS Staff would like to take this opportunity to wish them success in their future endeavors.



Ms Boineelo Lobelo with her colleague Mr Obonye Lopang during her farewell party. Boi as she was affectionately called by her colleagues was a member of The Promoter Editorial Board.

Snippet

Workshops on compulsory standards

BOBS conducted workshops in Maun, Francistown and Gaborone during the month of October 2005. The workshops covered the following standards:

- BOS 8-1:1999 Poultry feeds- part 1: Chicken feeds-Specification
- BOS 25:2000 Animal feeding stuffs - cattle feeds -Specification
- BOS 9:2000 Pre packaged goods for the ultimate consumer: labelling, presentation and advertising: General requirements.

Editorial Board

S Kajane
R Motsisi
S Mbaiwa

M Ndlangamandla
M Mokgachane
B Lekone

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