



# THE DIJL STORY

JOURNEY TO FSSC 22000:2011  
CERTIFICATION

## **BACKGROUND**

- Dairy Industries (Jamaica) Limited [DIJL]  
established in 1964
- Joint venture between GraceKennedy Limited  
of Jamaica and Fonterra of New Zealand
- Medium-sized manufacturer of dairy  
products in Kingston, Jamaica (West Indies)

## **BACKGROUND** CONT'D

Products manufactured include:

- 1. Processed cheese** (canned & vacuum packed)



## **BACKGROUND** CONT'D

### ⦿ Powdered milk (full cream & non-fat)



## **BACKGROUND** CONT'D

### **3. Yogurt (natural & flavoured)**



## BACKGROUND CONT'D

### 4. Processed cheese spread (plain & flavoured)



## **BACKGROUND** CONT'D

- ◎ 1995 - DIJL certified to ISO 9002:1994
- ◎ 2003 - ISO 9002 Certification transitioned to ISO 9001:2000
- ◎ 2007 - DIJL became HACCP certified

## **CHALLENGES**

- Management of two heavily documented stand alone systems
- Audits from 2 certification bodies each year

## **CONSIDERATIONS**

- Give up the quality management certification and maintain only HACCP
- Merge both systems

## **DECISION**

### **o Seek FSSC 22000 certification**

1. Framework should be similar to what is currently in-house i.e. ISO based
2. HACCP based - already in-house
3. Approved by GFSI - gaining wide spread acceptance
4. Current certification body licensed to offer certification

## **THE JOURNEY**

- Gap Audit
- Road map based on Gap Audit
- Sensitization and training at all levels
- Extensive research into Jamaican laws and regulations, and those of the countries to which we export

## **THE JOURNEY CONT'D**

- Documentation of terms of reference with respect to suppliers
- Documenting PRP's as per ISO/TS 22002-1:2009
- Crafting FS policy and objectives

## **THE JOURNEY CONT'D**

- Documenting FSMS
- Revisiting HACCP Plans
- Conducting validations

## THE JOURNEY CONT'D

- ◉ Re-training auditors
- ◉ Training staff
- ◉ Auditing system
- ◉ Addressing the gaps

## **SUMMARY**

**Journey** - 21 Months

### **Benefits -**

- deepened awareness of relevant laws and regulations
- heightened appreciation for food safety issues
- cohesive management program

## **SUMMARY CONT'D**

- staff strongly bonded around a common cause
- greater confidence in competitive advantage

*~End~*