



Karachi Gymkhana Newsletter

February 2021

A PROUD MOMENT FOR KG TO ACHIEVE ISO9001 AND HACCP CERTIFICATIONS!



The coveted ISO Certificate



The team behind the successful certification effort, left to right are Mujtaba, Zohra, Shabana, Suhaila, Waqar, Munawwar, Batool, Ali Chinoy Catering Convener, Fawad Malik KG President and SGS team

Karachi Gymkhana is the only club in Pakistan to reach this landmark in standardization

What is ISO 9001 & HACCP?

Most of us have heard about ISO and HACCP Certification, but very few really know what it entails to earn this certification.

Every business should be dedicated to providing quality services and products for its customers and clients, which could be attained by getting **ISO 9001 certified**. Primarily, there are **five requirements to achieve ISO 9001 certification**, namely: (a) **Comprehensive quality management system** (b) **Management responsibility** (c) **Resource management** (d) **Product realization and** (e) **Measurement, analysis, and improvement**

According to the American Society for Quality, a quality management system (QMS), is a "formalized system that documents processes, procedures, and responsibilities for achieving quality policies and objectives." A QMS will allow a company to meet customer needs and continually improve its effectiveness and efficiency. Thus, ISO 9001 is defined as "the international standard that specifies requirements for a quality management system (QMS)."



Continuously improving food standards



Newly built closed enclosure for drinks and juices



Bright new uniforms: Natasha, Babar, Aslam, Irshad, Shakil, Habib, Nabeez, Taaubeer, Soha



Meticulously well kept kg gardens

ISO 9001 also follows a **"plan-do-check-act"** methodology and uses a process-oriented approach to recording and reviewing a company's structures, responsibilities, and procedures to achieve and improve quality management. It involves following these necessary steps, namely:

Design– Planning the QMS structure, **Build**– Developing the QMS structure, **Deploy**– Educating staff on the new QMS, **Control**– Performing routine audits of the QMS, **Measure**– Assessing the QMS and its impact, **Review**– Analyze the results of audits and **Improve**– Use information from the results to maintain and improve QMS

The ISO 9001 standard, since its formation, has been built on the idea of seven quality Principles, such as: **Customer Focus**– Understanding customer needs and striving to meet those needs and exceed expectations, **Leadership**– Organizational leaders that create a goal-driven environment and embrace the principles outlined in a quality management system, **Engagement of People**– Equipping employees with the tools they need to learn more about improving systems to perform at their best, **Process Approach**– Creating and maintaining processes that will enhance efficiency, **Improvement**– Making improvement a continual objective and using audits to keep moving in the right direction, **Evidence-Based Decision Making**– Using data to improve performance and processes and **Relationship Management**– Selecting businesses that prioritize quality and improvement to collaborate with.

Maintaining Certification will now be the key factor! Achieving ISO 9001 certification is never a one-time event; you will need to continue performing internal audits regularly (monthly or quarterly) in addition to registrar site audits once or twice a year to verify that your business is continuing to comply to the ISO 9001 standard and is in fact improving.



HACCP

HACCP stands for Hazard Analysis & Critical Control Points (HACCP). It's a risk management system that identifies, evaluates, and controls hazards related to food safety

A HACCP program can be implemented for control of physical, biological, and chemical risks throughout your operations. The plan helps assure regulating authorities and customers that you are taking every reasonable precaution to assure food safety. It also helps you reduce contamination-related food losses and improve the design of new food products.

Why do you need HACCP?

HACCP is a vital framework in International food safety legislation and for good manufacturing processes for the food industry. This risk management tool is recognized around the world for the management of food safety issues. It helps you to manage food safety issues through hazards identification and by establishing critical control limits at critical points during the production process.

Who should implement HACCP?

HACCP is a universally accepted tool used to identify and prevent food safety hazards. HACCP is relevant for all sectors of the food industry — from paddock to plate — in fact anyone that wants to demonstrate their compliance with an internationally renowned food safety system needs HACCP certification. From primary producers to processors, manufacturers to food services.

The principles of HACCP include: *Identification* of food hazards — biological, chemical or physical — and the necessary risk control measures. *Identification* of the food safety Critical Control Points (CCPs) like raw materials, storage, processing, distribution and consumption. *Determination* of the critical limits for each Critical Control Points and preventative measures. *Establish* monitoring of the Critical Control Points, *Plan* and take corrective action when critical limits are exceeded. *Establish* documentation and record keeping for the HACCP FSMS system. *Establish* verification and auditing procedures for the HACCP Food Safety Management system

So isn't it a proud moment to attain these certifications?

The story doesn't end here! The entire Juice and Cold Drink Section has been refurbished in an enclosed air conditioned area to meet the ISO Standards. Similarly, the Bar-B-Q section has been moved inside the kitchen in a specially designated section of the kitchen, once again to meet the ISO Standards and Protocols, thereby ensuring hygienic and quality food is served to its members.



Inhouse order delivery system, rider Shahbaz



HACCP certificate for KG



Bakery goodies are flying off the shelves



Brighten your mornings with a smiley breakfast.....

Don't miss out on our:

- *Banana Bread French toast
- *Super fresh & healthy Muffins*Chocolate Pancakes
- *Berry lemon Waffles with maple butter sauce
- *Special Glazed Donuts
- *Special steak with eggs

(All these are specially made in-house)

A light & healthy lunch to keep you on the move

*Our Special Italiana Pizza

A hearty dinner to enjoy our enhanced menu!



KG KITCHENS ARE GOVT. CERTIFIED



Some highlights from the South African cricket team that practised at the historic KG cricket ground this January

