



Well Keen International Limited (Itacho Sushi) was awarded ISO 22000

Well Keen International Limited was awarded by ACI with ISO 22000 Certification, showing its centralized food processing for Japanese-style chain restaurant conformed to this internationally recognized standard, ensuring food safety and the suitability of food for consumption. This certification is a sign for delivering safe food products to customers. It helps improve the quality and safety of food.

Well Keen International Limited is the centralized food processing service provider for the renowned Japanese-style chain restaurant “Itacho Sushi”. It provides services to all branches of the restaurant in Hong Kong. It ensures the food is fresh and hygiene. Be able to provide customers with fresh and delicious Japanese cuisine, the efforts put by Well Keen International Limited should not be ignored.

ISO 22000 is an international standard and is intended to provide adequate control to food safety hazard throughout the food chain. Hence, food safety is ensured through the combined effort of all parties in the food chain. The standard aimed at the organization having to demonstrate its ability to control food safety hazards in order to consistently provide safe end products that meet both customer and food safety regulatory requirements; ISO 22000 integrates Hazard Analysis Critical Control Points (HACCP) system with a comprehensive management system.

The ISO 22000 is a worldwide standard for food safety. There is a clear move towards greater reliance on third party certification system. We welcome enquiries about the ISO 22000 from any interested parties.





國際認可認證有限公司
Accredited Certification International Limited

威健国际有限公司（板长寿司）获颁 ISO 22000 证书

威健国际有限公司早前获本公司颁发食品安全管理体系认证(ISO 22000)证书，以证明该公司为日式餐厅连锁店提供中央食物处理服务符合此一国际公认的食品安全管理标准，确保食品安全及适合进食。此认证是一个给予消费者对于食物安全的信心标志，有效地协助改善食品的质量表现。

威健国际有限公司是本港著名日式料理连锁店「板长寿司」的中央食物处理服务供应商，为该食肆的全港分店提供中央食材处理，确保食物新鲜及卫生。「板长寿司」能为顾客提供新鲜美味的日本料理，威健国际背后的努力实乃功不可抹。

ISO 22000 是国际公认的食品安全管理标准，目的是将食物链中可能发生的食品危害加以控制，从而达至各方面合作的食品安全保证。ISO 22000 是通过食品链过程中的任何组织，贯彻地控制食品危害而能提供满足客户和法律法规需求的安全食品；ISO 22000 结合危害分析和关键控制点(HACCP)系统以及一个全面管理系统。

ISO 22000 系统已成为食品安全的全球性标准，而业界对第三者的认证也愈趋重视。若想进一步了解 ISO 22000 认证，欢迎与我们联络。



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