



Contact:
Denise Harris
P/ 262.968.9008
E/ dharris@harrismg.com
www.NOVATIONINDUSTRIES.com

Novation Industries Receives Food Safety System Certification 22000

McHenry, Illinois, October 27, 2020 -- [Novation Industries](http://www.novationindustries.com)® announced that on March 18, 2020 it had received the Food Safety System Certification 22000, an internationally accepted standard which is awarded to manufacturing companies recognized for meeting safe manufacturing standards of food grade packaging. FSSC 22000 provides trusted assurance to the consumer goods supply chain and certifies that the company is able to produce packaging products in a safe environment and using food grade polypropylene injection molded parts. The certification is used worldwide and provides reassurance within the global consumer goods and food industry that certified manufacturers are bringing people food products that they can trust.

Novation was certified by German Association of Sustainability, also known as DQS, an accredited certifying body that provides independent auditing of management systems and processes in the food and consumer products industries. The Food Safety System Certification 22000 (FSSC 22000) is overseen by an independent non-profit, Foundation FSSC 22000, which is governed by an independent Board of Stakeholders, consisting of representatives from several sectors in the food industry. The organization offers complete certification programming for the auditing and certification of Food Safety Management Systems (FSMS) and Quality Management Systems (FSSC 22000-Quality).

“We’re excited about the FSSC 22000 certification and its emphasis on achieving the highest level of quality standards in developing food industry products,” said Scott Baxter, president of Novation Industries®. “We were committed to receiving this certification because of its strict standards on process control and hazard analysis that mitigate any risks associated with producing products for the food industry.”

In preparation for certification, Novation adopted ISO 22000, which provides detailed specifications for setting up and operating a Food Safety Management System and can be certified to it. The management system ensures conformity in manufacturing and maps out what an organization needs to do to demonstrate its ability to control food safety hazards in order to ensure that the packaging they produce is safe for food consumption. Novation's commitment to food safety also includes following Hazard Analysis Critical Control Point (HACCP) practices, which includes strict standards for policies and procedures, control and quality standards, equipment and facility standards and more.

As part of process improvement, Novation modified existing policies and procedures that directly applied to food safety. This included areas that are impacted by facilities, manufacturing processes, cleaning protocols and equipment. "Our facility required very little changes following our internal audit," commented Baxter. "We have been producing a significant amount of personal protection equipment this year in response to COVID-19 needs and our facility is already closely maintained for cleanliness and bacterial levels."

The certification process requires two separate audits that quantitatively measures both facility and equipment cleanliness. The first is to verify that the company is ready for a full assessment. The second is to confirm that the management system in place is able to meet the requirements. Any noncompliance to the standards must be corrected prior to certification. Novation's certification is valid for three years, which must be reviewed annually by an auditor and can be renewed upon expiration.

The certification exemplifies the company's longtime commitment to continuous improvement and to expanding its work in the food supply chain. Although the company's processes are newly certified, Novation is not new to the food industry and its commitment to food safety is long standing. Since 2010, Novation has been

producing injection molded food packaging and preparation products. Novation's work with a national foodservice provider, specializing in spices and concentrated flavorings for the restaurant and food processing industries includes the design and production of an innovative package providing a lighter weight, sustainable-friendly solution. Some other food industry products have included reusable snap closure packaging for a leading cheese and dairy producer; molded storage accessories with in-mold decorating for a large snack brand; and injection molding, printing and assembly for a U.S. leading supplier of kitchen accessories.

[Novation Industries](#) was established in 1967 and specializes in injection molding and manufacturing services including design, sourcing, contract manufacturing, and logistics. The company's core ideology drives innovation, efficiency and a customer-centric focus. Novation Industries has considerable expertise within diverse markets and has worked with major consumer products, medical and merchandising manufacturers to provide product development solutions.

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