WORKSHEET 4.1

# The Chain Behind the Certificate

*Subchapter 4.1 · case in the book: Brussels*

Your hotel has a certificate on the wall. Could you show, in five minutes, who checked the body that issued it, for which standard, and whether that check covers the certificate you hold?

This worksheet turns the tools of the subchapter into a form you can fill in. The texts come from the book; the empty columns are for your own property. Adapt it before use: an unadapted checklist is exactly what the book warns against.

## Practical application: what to do in your property

| Step (from the book) | Done? | What we found / owner |
|---|---|---|
| Accredited certification: The hotel would be certified by a body accredited for food safety management systems in the catering category, by an accreditation body covered by the recognition arrangement. | | |
| Honesty in the meantime: Until the new certificate was issued, tender responses would describe the hotel's system and its certification status accurately, including the fact that the existing certificate was not accredited. | | |
| Supplier certificates: The six-step check would be applied to every supplier certificate on file, and repeated whenever a certificate was renewed. | | |
| A yearly check: Each year, before the surveillance audit, the quality manager would repeat the six steps for the hotel's own certificate, since accreditation scopes and recognition can change. | | |

These steps are the book's method, not requirements of ISO 22000. Evidence can take whatever form suits the property; a separate document is needed only where an applicable requirement, or the property's own system, makes it necessary.

## Verification Pact: what is believed, tested against the standard

| What is commonly believed | What actually holds | Our position |
|---|---|---|
| "ISO 22000 requires certification." | No. It sets requirements for the organisation; certification is a choice, often a market one. | |
| "An accredited certification body issues accredited certificates." | Not as stated. Only within the scope of its accreditation. | |
| "ISO issues or approves certificates." | No. ISO publishes standards; certification bodies certify; accreditation bodies accredit. | |
| "Any certificate mentioning ISO 22000 is recognised abroad." | No. Recognition rests on accreditation covered by the multilateral arrangement. | |

| What is commonly believed | What actually holds | Our position |
|---|---|---|
| “The certificate on the wall is enough evidence for a buyer.” | Not as stated. A buyer may require it to be traceable to an accreditation record. | |

## Common mistakes: a self-check

| Mistake (from the book) | Present here? | Action / owner |
|---|---|---|
| Choosing a certification body on price alone | | |
| Reading “accredited” on the body’s website | | |
| No accreditation mark noticed | | |
| Trusting the standards organisation’s logo | | |
| Never checking supplier certificates | | |
| Checking once | | |

## Operative synthesis

- **Does our certificate carry an accreditation mark? (Quality manager): Certificate**
- **Is the body accredited for food safety in the catering category? (Quality manager): Accreditation register entry**
- **Is the accreditation body covered by the recognition arrangement? (Quality manager): Signatory list**
- **Is our certificate traceable in a public record? (Quality manager): Database entry**
- **Are supplier certificates checked the same way? (Purchasing manager): Checked list**
- **Who accredits the body that certified us, and for what?: A named body and scope**
- **Would our certificate pass a buyer’s screening tomorrow?: Yes, with the six steps done**
- **Which supplier certificates have we checked?: All, with dates**

## Action plan for our property

| Action | Owner | Due | How we will know it worked |
|---|---|---|---|
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Source: Francesco Dore, The Helm and the Lens, Volume 6b «The Lens», subchapter 4.1. Edizioni Effedore, 2026. Clause references are paraphrased; this sheet does not reproduce the text of ISO 22000, ISO 19011, ISO 22003-1 or ISO/IEC 17021-1. It is not legal advice: food law is that of the place where the property operates.