

## ISO/TC 34/SC 17 Food Safety Management Systems

# Worth knowing

### ISO 22000 Food safety management systems — Requirements for any organization in the food chain

<b>Enquiry</b>	<b>Reply</b>
What is ISO22000?	ISO 22000 (Food safety management systems -- Requirements for any organization in the food chain) describes the requirements for a food safety management system. The standard is utilized with ISO 22002-1 (Prerequisite programmes on food safety - Part 1: Food manufacturing) to form the technical basis for a Global Food Safety Initiative (GFSI) recognized audit scheme known as FSSC 22000
Who developed the ISO 22000 Standard?	ISO 22000 was developed by a working group (WG) under ISO Technical Committee 34 (Food Products). This working group evolved into ISO sub-committee (SC 17). This subcommittee is responsible for the management of the ISO 22000 family of standards
What does ISO22000 add to CODEX HACCP?	<p>ISO 22000 strengthens the HACCP system in several ways. It is a management system standard and as such, has requirements for policy, planning, implementation and operation, performance assessment, management review and improvement.</p> <p>ISO 22000 reorganizes the traditional concept of dividing control measures into GHP and critical control points (CCPs) by grouping control measures into three groups:</p> <ul style="list-style-type: none"><li>prerequisite programmes (PRPs) that manage the basic conditions and activities; the PRPs are not selected for the purpose of controlling specific identified hazards but for the purpose of maintaining a hygienic production, processing and/or handling environment;</li><li>operational prerequisite programmes (operational PRPs) that control those control measures that the hazard analysis identifies as necessary to control (significant hazards), and which are not controlled by CCPs;</li><li>a HACCP plan to manage those control measures that the hazard analysis identifies as necessary to control identified hazards to acceptable levels, and which are applied at critical control points (CCPs).</li></ul> <p>These three categories are linked together through the hazard analysis. ISO 22000 shows how to combine the HACCP plan with PRPs and OPRPs into a single integrated food control system.</p>

	<p>ISO 22000 promotes the adoption of a food chain approach, whereas CODEX HACCP focuses on the internal system. In this regard, ISO 22000 requires that the effects of the food chain prior to and subsequent to its operations are considered when developing and implementing the food safety management system.</p> <p>The ISO 22000 hazard analysis is more explicit and focuses on identifying hazards wherever they occur, assess them in regard of their need of control, and selecting control measures that control them. Codex HACCP is typically applied with a focus on assessing existing process step in order to assess whether they are CCPs.</p>
How different is ISO 22000 from ISO 9001?	<p>ISO 22000 was specifically developed to be easily integrated with ISO 9001 systems. The management system elements of the standard are largely word-for-word that of the ISO 9001 equivalent, with some small amendments relating specifically to food safety.</p> <p>‘Product Realisation’ within ISO 9001 has been replaced in ISO 22000 by the CODEX HACCP principles – not in its original form, but in a form that facilitates consistent implementation and audit through the definition of documentation and records required to be produced by the food business.</p>
Can ISO 22000 be integrated with other management systems?	<p>An organization can choose to integrate any combination of management systems, such as ISO 9001, ISO 14001, and OHSAS 18001.</p> <p>ISO has developed a proposal for the structure and text of management system standards to ensure that management system standards development takes into consideration the necessity for management systems to be easily integrated.</p>
What types of businesses are covered by the scope of ISO 22000?	<p>The Scope of ISO 22000 indicates ‘It (the standard) is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain’.</p>
Can ISO 22000 be used by small businesses without ‘administration overload’?	<p>ISO 22000 was designed to be used by any business within the food chain. This includes both large and small businesses. ISO sees the need to provide resources to small businesses. These resources are designed to help in the implementation process. One resource is “ISO 22000 Food safety management systems - An easy-to-use checklist for small business. Are you ready?” This book can be purchased from ISO. A second resource is “How to use ISO 22000.”. Information for both documents can be obtained at the ISO website. One key issue in developing an effective management system is that documentation should be seen as a tool to help a company manage food safety. ISO 22000 should NOT be seen as a documentation system.</p>
Where can I find additional guidance on ISO 22000?	<p>ISO 22000:2018 <i>A practical guide</i>. Published jointly by ISO and UNIDO, this handbook provides a practical approach and a wide range of information to develop, document, implement and maintain a robust FSMS according to ISO 22000:2018. ISO/TS 22002-series is guidance of PRPs on food safety for different sectors. And ISO 22005:2007 is a guidance of traceability in feed and food chain.</p>
Can producers of drugs be certified to ISO 22000?	<p>Many drugs or pharmaceuticals are regulated and are required to meet specific GMP requirements by regulation. The term ‘drug’ used in ISO/TS 22003 is not defined; nor are the sectors included in the table in Annex A of this document exhaustive. However, there is nothing preventing a producer of drugs from seeking ISO 22000 certification if required by a customer. Companies producing other similar products such as herbal medicines and veterinary drugs which are ingested either directly or indirectly may also seek certification</p>

The possibility of certification under ISO 22000 for a company manufacturing disposable paper napkin for home use and food contact?

YES it is possible. Because of possible migration issues, the appropriate PRP standard is ISO TS 22002-4 Food packaging manufacturing