

Questions	EXPERT PANEL CONSENSUS REPLY
What is ISO 22000?	ISO 22000 (Food safety management systems -- Requirements for any organization in the food chain) is an international standard that describes the requirements for a food safety management system.
Who developed ISO 22000?	ISO 22000 document was developed by a working group (WG 8) 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.
How transparent is the ISO standard development process? Can I get involved?	ISO develops their standards in a transparent process. Work Development is conducted at two levels: the national level and the international level. At the national level, standards development is done by mirror groups or committees. The mirror group is responsible for selecting the delegates to attend the international meetings. If you would like to get involved in developing standards in the ISO 22000 series, please contact your national standards body for more information.
NEW ENQUIRY 2018 What does 'appropriate education, training and/or experience' means? (clause 7.2b) – does the personnel need some kind of food science degree?	No, it is up to the organization that implements a Food Safety Management System according to ISO 22000 requirements, to evaluate if the training, education and experience is fit for its intended use and meets its purpose. The organization can choose its own means and processes to select and evaluate the competencies required. The clause applies to all relevant employees and contracted persons that their responsibilities are considered critical to food safety and/or for the food safety management system.
What does ISO22000 add to Codex HACCP?	ISO 22000 strengthens the Codex HACCP system in several ways. It is a management system standard and contains requirements for policy, objectives, leadership, planning, implementation and operation, performance evaluation, management review and continual improvement. ISO 22000 reorganizes the traditional concept of dividing control measures into GHPs (Good Hygienic Practices) and CCPs (critical control points) by adding a third group. <ul style="list-style-type: none"> • PRPs (prerequisite programmes) that manage the basic conditions and activities; the PRPs are not selected to control specific identified hazards but to maintain a hygienic production/processing environment such as GHPs; • OPRPs (operational prerequisite programmes) are control measures applied to prevent or reduce a significant food safety hazard that are identified through the hazard analysis, and which are not controlled by CCPs; • CCPs (Critical Control Points) are steps in the process at which control measures are applied to prevent or reduce a significant food safety hazard to an acceptable level.

	<p>These three categories are linked together through the hazard analysis. ISO 22000 demonstrates how to combine the hazard control plan (OPRPs and/or CCPs) with PRPs into a single integrated food safety hazard control system.</p> <p>ISO 22000 introduces management aspects to the control of food safety hazards which are based on aspects such as documented information controls, internal auditing, management review, corrective action, improvement and updating of the system.</p> <p>ISO 22000 promotes the adoption of a food chain approach. In this regard, ISO 22000 requires that the effects of the food chain before and after its operations are considered when developing and implementing the food safety management system.</p>
<p>What is ISO/TS 22002 series?</p>	<p>ISO 22002 Technical Specifications (TSs) are guidance documents, not intended for certification as individual documents, but intended for assisting an organization in establishing, implementing and maintaining prerequisite programmes (PRPs) in accordance with ISO 22000.</p> <p>PRPs are the basic conditions and activities that are necessary to maintain a hygienic environment throughout the food chain suitable for the production, handling and provision of safe end products.</p> <p>Although the use of the TSs is not mandatory for complying with the requirements in ISO 22000. When TSs are used as reference for the PRPs implemented deviations from them (exclusions or alternative measures) need to be justified and documented.</p> <p>The ISO 22002 series are primarily developed for (a) specified food chain category such as farming, manufacturing, catering, transport etc. as sector specific guidance.</p>
<p>NEW ENQUIRY 2018 With reference to ISO/TS 22002-1, Clause 11.2 Can a producer be certified to ISO 22000 if the cleaning and sanitizing agents and chemicals are not food grade certified?</p>	<p>Yes, you can be certified.</p> <p>However, you have to justify and document exclusions or alternative measures implemented to demonstrate that you control the potential hazards in other ways in your hazard analysis as described in ISO 22000:2018, Clause 8.5. if there is an absence of a “food grade” declaration OR indication of use of the cleaning and sanitizing agent and chemicals in a food facility.</p> <p>ISO/TS requires you to ensure that your cleaning and sanitizing agent and chemicals are acceptable to be used in a food production / handling facility. This is sometimes in general terms referred to as “food grade”, but “certification” thereof is not a requirement.</p> <p>If the country has applicable statutory or regulatory requirements relating to the “certification or declaration” of the “food grade” status or “food facility use” of cleaning and sanitizing agents and chemicals used in your operations, you must comply to this.</p>
<p>How different is ISO 22000 from ISO 9001?</p>	<p>ISO 22000 was specifically developed to be easily integrated with ISO 9001 management systems. Both standards have been written using the High Level Structure (see question below) to facilitate the possible integration of different management systems. The management system elements of the standard are</p>

	<p>largely word-for-word that of the ISO 9001 equivalent, with some small amendments relating specifically to food safety.</p> <p>'Clause 8, relevant to operations 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 with the rest of the ISO 22000 standard and its overall concept of food safety hazard control.</p> <p>Also, ISO 9001 focuses on quality of a product or service where ISO 22000 focuses on food safety in the food chain.</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 or ISO 45001.</p> <p>ISO has developed a common 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> <p>This structure is referred to as the High Level Structure of the ISO Management System Standards.</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 that are directly or indirectly involved include, but are not limited to, feed producers, animal food producers, harvesters of wild plants and animals, farmers, producers of ingredients, food manufacturers, retailers, and organizations providing food services, catering services, cleaning and sanitation services, transportation, storage and distribution services, suppliers of equipment, cleaning and disinfectants, packaging materials and other food contact materials.</p>
What is the ISO/TS 22003?	<p>ISO/TS 22003:2013 Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems.</p> <p>This Technical Specification defines the rules applicable for the audit and certification of a food safety management system (FSMS) complying with the requirements given in ISO 22000 (or other sets of specified FSMS requirements). It also provides the necessary information and confidence to customers about the way certification of their suppliers has been granted.</p> <p>In addition, the document provides a list of categories that organizations can be placed in, along with examples of the types of organizations that are included in these categories.</p>
In the context where a manufacturer has separate and technically separate production lines at one geographic location and wish to certify only one production line against ISO 22000 – is this segregation	<p>Any production line or process in the organization that has a bearing on the food safety of the product should be included in the scope of certification and be under control and meet the requirements of ISO 22000. So, the certification should focus on the entire scope.</p> <p>In the question that is presented, the organization has two factories in the same location. The individual making the inquiry asked whether one site could be certified given that the sites do not produce identical products and use different manufacturing processes.</p> <p>There are two questions that need to be initially addressed:</p> <ol style="list-style-type: none"> 1. Is the organization planning to get a single certification at the organizational level that would cover at least one of the sites? 2. Is there any significant cross over or interaction between the two sites?

<p>possible or in conflict with ISO/TS 22003?</p>	<p>If the organization is planning a single food safety management system at the corporate level, then all sites that fall under the certification would need to be certified.</p> <p>If there is no significant cross over between the two factories, then it would be possible to have only one factory certified.</p> <p>In the present case, based on the information provided, there does not appear to be a cross over between either products or processes.</p>
<p>How to interpret ISO/TS 22003 when it comes to classifying an activity in the category table? It relates to the production of casein plates for use on cheese (at the crust). These casein plates (edible although they are not intended to be digested) derived from milk constituents; they are printed such as labels, and then becomes a component of the whole cheese. We do not know whether to classify them as: Perishable food of animal origin (C1), Packaging for food (I) or Biochemicals (K)?</p>	<p>Casein labels' are produced from casein and other food-grade materials, printed and stored at ambient temperature. They are used as a label, however, because they are affixed to the cheese surface during pressing and/or turning of the cheese. Thus, they become part of the surface of the cheese. Therefore, they may be consumed.</p> <p>The material intergrates into the food and becomes part of the food also, when cheese is sold the label becomes part of the net-weight. Thus, these labels could be considered as cheese or food.</p>
<p>The possibility of certification under ISO 22000 for a company manufacturing disposable paper napkin for home use and food contact?</p>	<p>YES it is possible. Due to possible migration issues, the appropriate PRP standard is ISO TS 22002-4 Food packaging manufacturing.</p>
<p>Where can I find additional guidance on ISO 22000?</p>	<p>The committee developing documents within the ISO 22002 family of standards are in the process of developing a new handbook to fit the new version of ISO 22000:2018.</p> <p>The ISO/TS 22002 series of documents is used in support of ISO 22000 but does not provide additional guidance on ISO 22000 itself.</p>
<p>Can ISO 22000 be used by small businesses without</p>	<p>ISO 22000 is designed to be used by any organization (small or big-scale) within the food chain. The requirements set in the document are generic in nature and each organization is "free" to use its own resources in order to comply. ISO</p>

'administration overload'?	22000:2018 provides more flexibility in meeting documentation requirements than the previous version.
Does a business need to consider other issues apart from Food Safety?	The ISO 22000 international standard sets out the requirements for a food safety management system, however, since all Food Related organizations are operating in a business environment (local or international), organizations stating compliance to ISO 22000:2018 will need to identify their interested parties and expectations, as well as threats and opportunities arising from its operations (apart from food safety hazards).