International Organization for Standardization
Organisation internationale de normalisation
Международная организация по стандартизации

ISO TC34 SC17 N624

STRATEGIC BUSINESS PLAN
ISO/TC 34/SC 17 MANAGEMENT SYSTEMS FOR FOOD SAFETY

Executive summary

The strategy of ISO/TC 34/SC 17 for 2020 – 2023

5 development areas:

— simplicity in the use of food safety standards;
— stakeholder engagement;
— organizational development;
— food safety culture and;
— new technology.

With this strategy (2020-2023), SC 17 aims to make the family of ISO 22000 standards even more relevant for the market influenced by the standards and certifications in food safety.

The scope of ISO/TC 34/SC 17 is defined as:

Standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption, human and animal foodstuffs as well as animal and vegetable propagation materials.

The scope determines the subcommittee to work with matters of food safety, not food quality. However, safety and quality are for many companies two inseparably linked concepts and synergies emerge from a management system that covers both areas.

The philosophy is to embrace new ideas – even simple ones – to meet the continuous developing requirements within food safety management.
The sub-committee values simplifying complex processes and transform these into practical and useful ones.

1   Introduction

1.1   ISO technical committees and business planning

The extension of formal business planning to ISO Technical Committees (ISO/TCs) is an important measure which forms part of a major review of business. The aim is to align the ISO work program with expressed business environment needs and trends and to allow ISO/TCs to prioritize among different projects, to identify the benefits expected from the availability of

International Standards, and to ensure adequate resources for projects throughout their development.

1.2   International standardization and the role of ISO

The foremost aim of international standardization is to facilitate the exchange of goods and services through the elimination of technical barriers to trade.

Three bodies are responsible for the planning, development and adoption of International Standards: ISO (International Organization for Standardization) is responsible for all sectors excluding Electrotechnical, which is the responsibility of IEC (International Electrotechnical Committee), and most of the Telecommunications Technologies, which are largely the responsibility of ITU (International Telecommunication Union).

ISO is a legal association, the members of which are the National Standards Bodies (NSBs) of some 164 countries (organizations representing social and economic interests at the international level), supported by a Central Secretariat based in Geneva, Switzerland.

The principal deliverable of ISO is the International Standard.

An International Standard embodies the essential principles of global openness and transparency, consensus and technical coherence. These are safeguarded through its development in an ISO Technical Committee (ISO/TC), representative of all interested parties, supported by a public comment phase (the ISO Technical Enquiry). ISO and its Technical Committees are also able to offer the ISO Technical Specification (ISO/TS), the ISO Public Available Specification (ISO/PAS) and the ISO Technical Report (ISO/TR) as solutions to market needs. These ISO products represent lower levels of consensus and have therefore not the same status as an International Standard.

ISO offers also the International Workshop Agreement (IWA) as a deliverable which aims to bridge the gap between the activities of consortia and the formal process of standardization represented by ISO and its national members. An important distinction is that the IWA is developed by ISO workshops and fora, comprising only participants with direct interest, and so it is not accorded the status of an International Standard.

2   Business Environment of the ISO/TC/SC

2.1   Description of the Business Environment

2.1.1 General

The following political, economic, technical, regulatory, legal and social dynamics describe the business environment of the industry sector, products, materials, disciplines or practices related to the scope of this ISO/SC, and they may significantly influence how the relevant standards development processes are conducted and the content of the resulting standards:

2.1.2 License to operate – a tool for authorities

Most national authorities refer to the CODEX Commission HACCP principles as part of their legislation. As the CODEX Principles are an essential part of ISO 22000 several authorities refer to ISO 22000 as a path for the food industry to demonstrate compliance with the HACCP

principles. In some countries, third-party certification according to ISO 22000 even reduces the frequency of government inspections.

A third-party inspection is performed by a Certification Body (CB). In order to issue a valid certificate, the CB has to be approved by the national Accreditation Body (AB). For the CB's to be approved, they must conform with the requirements in:

⎯ ISO/IEC 17021-1 *Conformity assessment - Requirements for bodies providing audit and certification of management systems - Part 1: Requirements;* and

⎯ ISO/TS 22003 *Food safety management systems - Requirements for bodies providing audit and certification of food safety management systems.*

Certification implies conformance with statutory/regulatory requirements, requirements of the food safety management system, and the requirements of the organizations (usually based on customer requirements).

ISO 22000 acts both in its own capacity, as a certification scheme, and as a tool for authorities.

2.1.3 License to trade - ISO 22000 as a certification scheme
More than 30,000 companies worldwide are certified according to ISO 22000, which provides easy access to export markets and ensures safe food products for customers and suppliers.

Moreover, ISO 22000 forms the basis of FSSC 22000 certification, which is a certification scheme based on ISO 22000 with the addition of sector specific requirements in the ISO/TS 22002 series for pre-requisite programmes, and additional scheme requirements (see figure 1).

Figure 1 – FSSC 22000 Scheme

The accreditation body approve the Certification body to perform certifications of food safety management systems (FSMS) and other GFSI approved schemes.
This is done based on:

• ISO/IEC 17021-1 Conformity assessment -- Requirements for bodies providing audit and certification of management systems-- Part 1: Requirements;

- ISO/TS 22003 Food safety management systems – Requirements for bodies providing audit and certification of food safety management systems; and
- ISO/IEC 17065 Conformity assessment – Requirements for bodies certifying products, processes and services (ISO/IEC 17065:2012) (Product, process and service certifications).

For ISO 22000 and FSSC 22000 the basis is ISO/IEC 17021-1 and ISO/TS 22003.
For BRC and IFS the basis is ISO/IEC 17065.

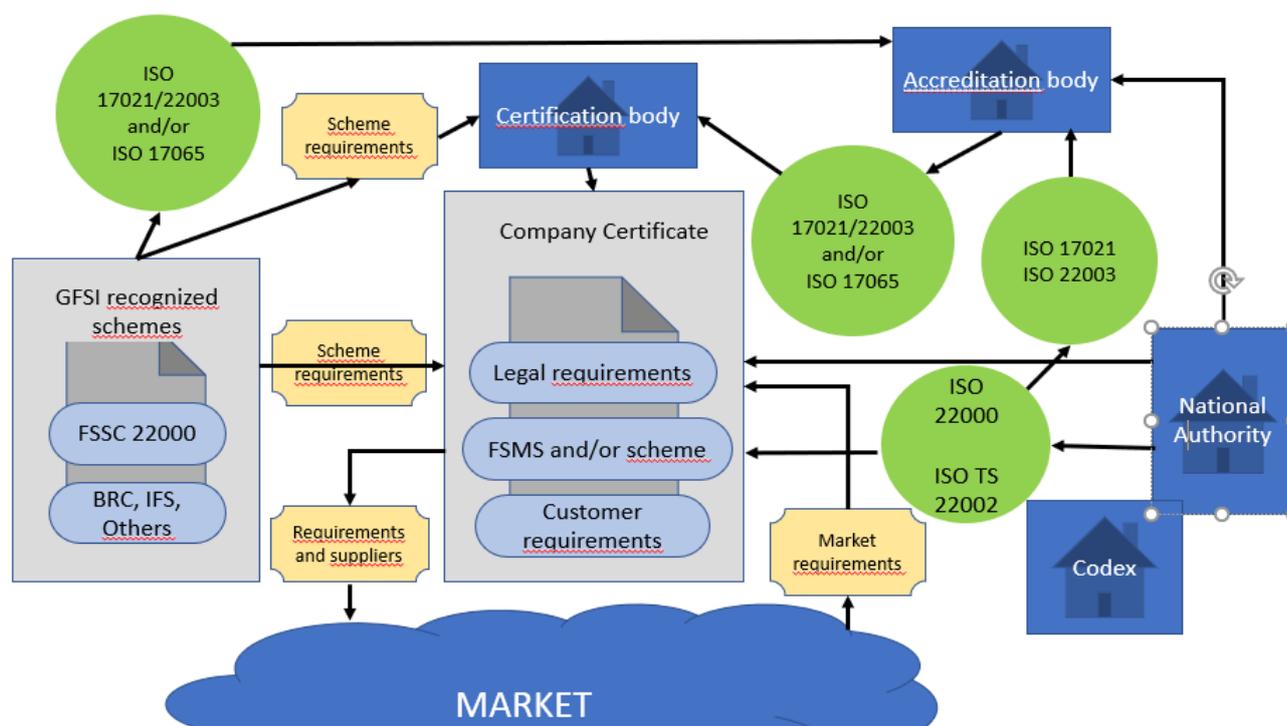Below figure 2 illustrates the complexity of the certification market.

Figure 2 - License to operate and to trade

2.2 Quantitative Indicators of the Business Environment

The number of companies in the food chain opting for ISO 22000 certification has been rapidly increasing

One of the reasons for growth and recognition of ISO 22000 as a method for ensuring food safety, is the link between CODEX and SC 17.

ISO 22000 is based on the CODEX HACCP principles and several authorities worldwide refer to ISO 22000 as a method to demonstrate compliance to legislation by documenting the use of the HACCP principles.

The connection between CODEX and ISO 22000 is formalized with liaison officers and several experts participating in both CODEX and SC 17.

3   Benefits expected from the work of the ISO/TC

The market expects that SC 17 initiates development of new International Standards or other deliverables whenever new trends or technologies arise in the different sectors of the supply chain (farming, manufacturing, catering, packaging, transport, retail, feed and pet food).

The sub-committee is monitoring the trends of new sectors to become part of the work environment.

The benefit is, that existing and traditional work processes are covered by widely accepted food safety requirements, and that new sectors are covered by requirements and guidelines at an early stage of development. This facilitates both the process of development as well as the market recognition.

4   Representation and participation in the ISO/SC

4.1   Membership

Participating and observing member countries in ISO/TC 34/SC 17.

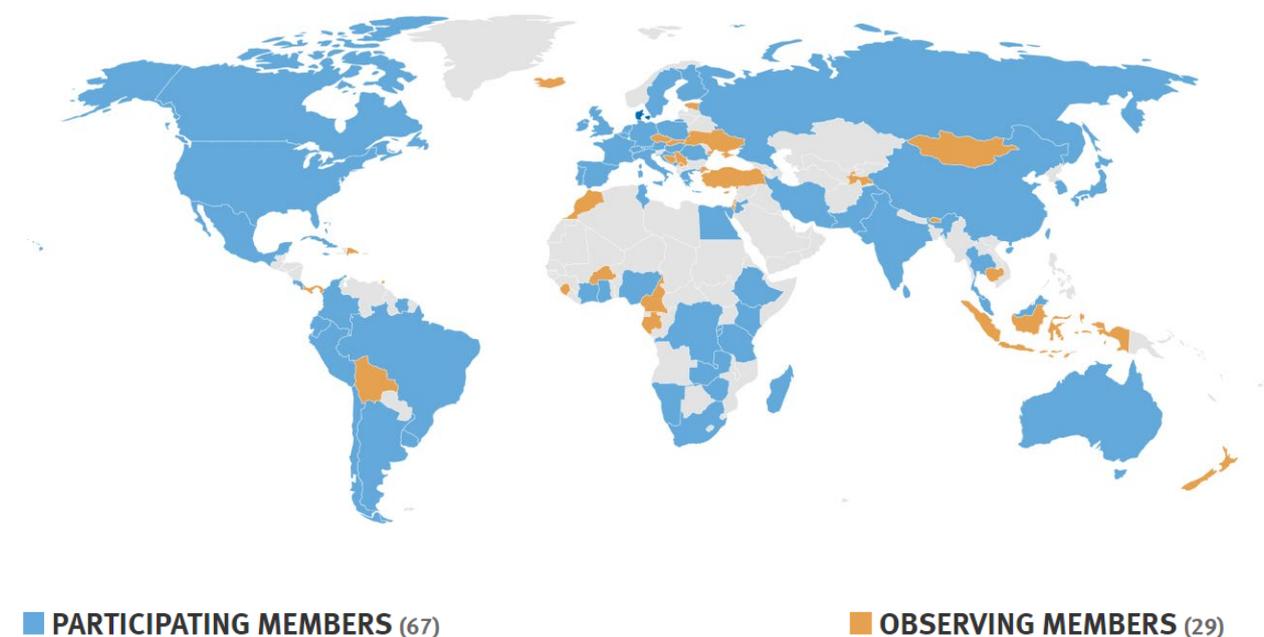**PARTICIPATING MEMBERS** (67)   **OBSERVING MEMBERS** (29)

Figure 3 – Member representation in SC 17

4.2   Analysis of the participation

SC 17 works towards increased stakeholder engagement to reflect the market complexity, size, requirements, needs and diversity. Experience shows that decisions taken in the sub-committee can have huge impact on the market – which explains the necessity for a broad representation.

The strong link to Codex is important to ensure that SC 17 work is aligned with Codex documents and vice versa. This connection is formalized with liaison officers and several experts are participating in both CODEX and SC 17.

To engage developing countries, SC 17 works closely with ISO/DEVCO (the ISO committee on developing country matters). For ISO 22000 to become the leading standard for food safety worldwide, it is essential engaging all types of stakeholders from all regions to represent different sectors, regional knowledge and different needs.

SC 17 cooperates with ISO/CASCO (the ISO committee for conformity assessment) and other relevant ISO/TCs in order to align the ISO 22000 family of standards with related markets.

SC 17 embraces the ISO spirit of consensus and works to ensure a welcoming dialogue and responsiveness within the committee, enabling new members to feel welcome and encouraged to share their opinion and challenges on food safety in their countries and their organizations. All countries are encouraged to actively participate in the work and the secretariat is always available for dialogue with potential stakeholders.
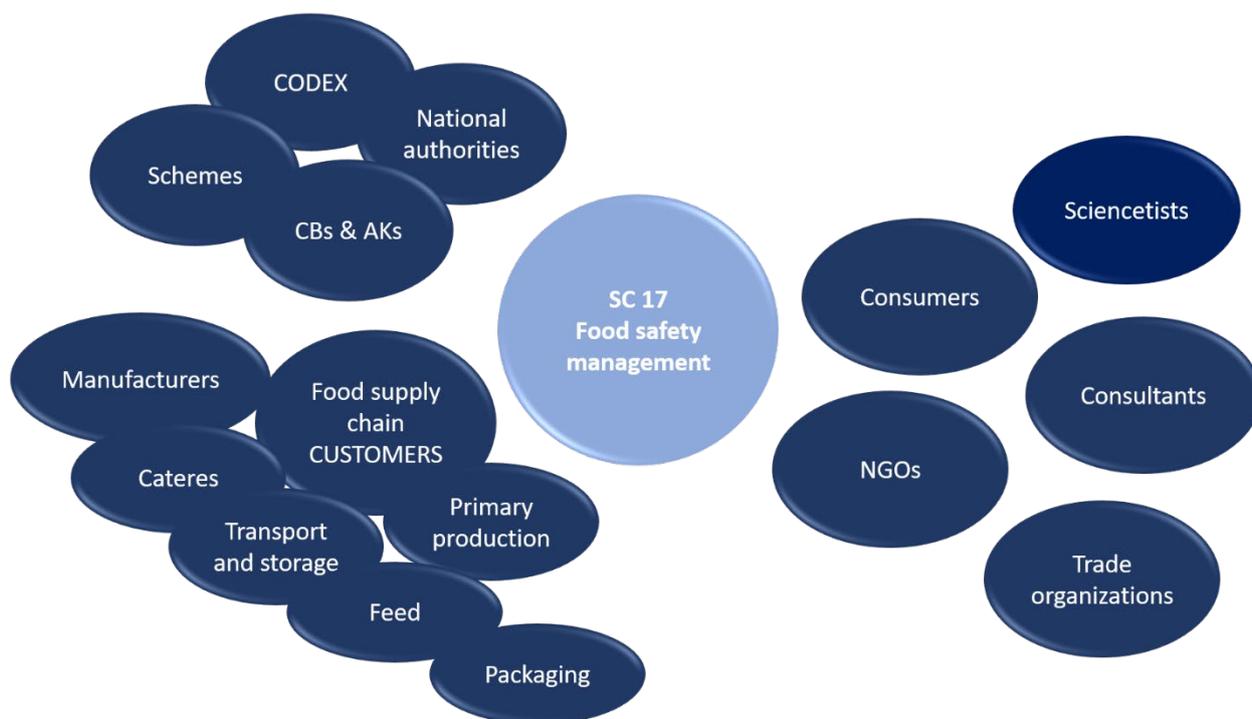
See below for the SC 17 stakeholder map.

Figure 4 – SC 17 stakeholder map

5 Objectives of the ISO/SC and strategies for their achievement

5.1 Defined objectives of SC 17

The overall objective is, that all deliverables produced by SC 17 shall respond dynamically to market and stakeholder needs.

One of the major developments from the 2005 version of ISO 22000 to the 2018 version is the widening of the food safety perspective to include all supply chain when assessing food safety hazards.

In the 2005 version, the users of ISO 22000 were required to look one step back and one step forward. However, ISO 22000:2018 requires the user to conduct a hazard analysis including all food supply chain from soil to table.

ISO 22000:2018 introduced a new common structure – called High Level Structure (HLS) – which aligns ISO 22000 with the structure of all ISO management system standards. It also incorporates organizational measures to obtain a suitable level of food safety as part of the objectives of the organization.

Light standard:
An ISO 22000 certification, documents the organization's food safety procedures. Amongst the requirements the organizations must conform with supplier management, which in many cases is handled by requiring suppliers to have an ISO 22000 certification.

For small and medium size organizations it may be a challenge to obtain the status of approved supplier for already certified organizations, as a full ISO 22000 certification may be difficult to achieve. For the larger organizations with demands to their suppliers, for a certain level of food safety assurance, lowering the entrance barrier for the concerned organizations into a certification of the most compelling issues of food safety may be interesting.

For the small and medium size organizations a phasing in to the realm of certifications may be the best way of ensuring their possibilities for business/trade and for SC17 to achieve even more companies improving on the food safety assurance.

SC 17 will be looking into developing a "light" standard (examples: perhaps based on a HACCP certification and/or an implementation of defined PRPs) to support organizations, who are not ready for a full ISO 22000 certification. A light standard will support both large-scale organizations with the demand for supplier management, as well as SME not ready for a full ISO 22000 certification, by documenting the most compelling issues of food safety.

Another important aspect is that all standards, concepts and supporting documents should be as simple as possible to use and implement for the organizations – which will also reduce the financial burden in relation to establishing a third-party certification.

Simplicity:
The present complexity and costs of a third-party certification and accreditation have motivated SC 17 to develop new visions towards simplifying and cost-reducing the certification process. One example is the work on trying to obtain one common structure for all the ISO/TS 22002 documents, and perhaps even obtaining a more simple structure.

By simplifying the requirements for accreditation, without compromising food safety, the certification process will ultimately become more cost efficient for the certified organizations. This

could potentially encourage more SMEs to aim for an ISO 22000 certification and thereby increase their market access.

Another example is working on obtaining ISO/TS 22003 as an ISO standard and at same time develop 2 parts, one part as it is now, and another part to include the ISO/IEC 17065 into the management system certification part. Thereby unifying the requirements to food safety management system standards.

Third example is exploring the possibilities in revision of Annex A in ISO/TS 22003, by merging some of the industry categories, thereby lowering the complexity in handling auditor competencies and improve the flexibility in audit planning.

New Technology:
In addition, SC 17 is attentive of new technology in the food chain, e.g. artificial intelligence, block chain and robot technology, and is willing to explore the trends supporting stakeholder and market needs.
At the same time SC 17 will monitor the possibilities of using the new technology for being able to perform audits supported by new technology – e.g. remote audits.

Stakeholders:
As earlier mentioned, SC 17 also cooperates with ISO/CASCO (the ISO committee for conformity assessment) and other relevant ISO/TCs in order to align the ISO 22000 family of standards with related markets.

SC 17 will seek to work closer with GFSI as well as FSSC 22000. By closely co-operating with these organizations there will be an opportunity to obtain a common development of documents and focus on relevant food safety issues.

SC17 are willing to work closely with all organizations, where it can be beneficial to work on common solutions to improve food safety issues.
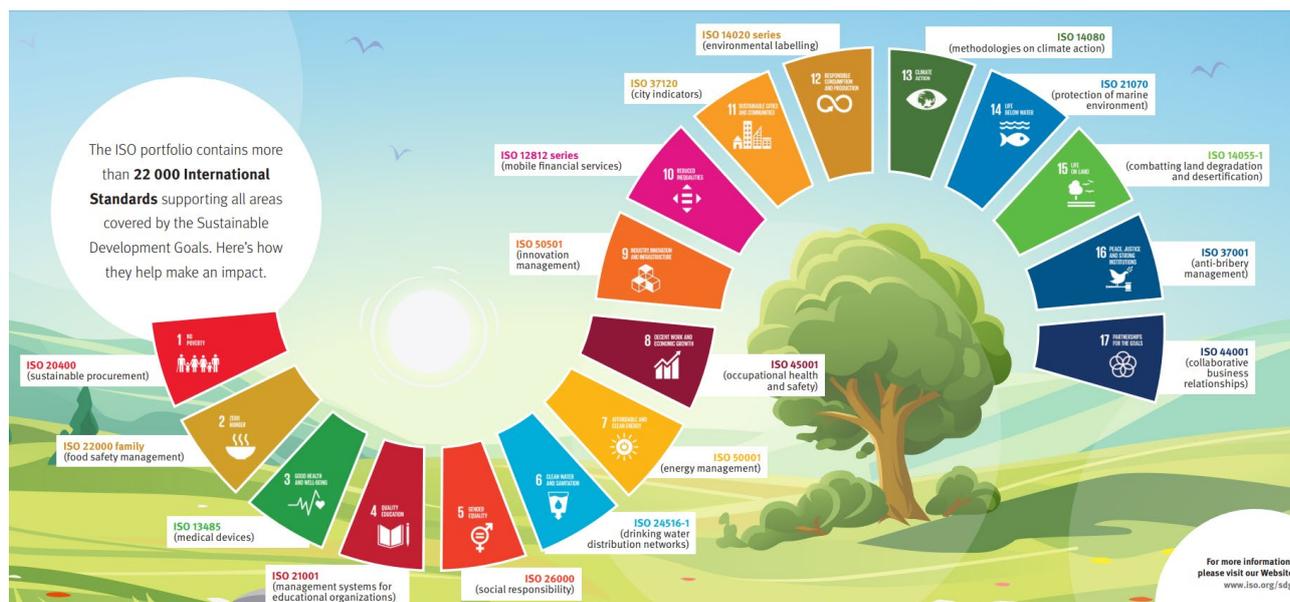
Food safety culture:
Food Safety Culture is a term used widespread in the area of food safety certification. Working together with the stakeholders, SC17 will work on its position on Food Safety Culture.

5.2   Identified strategies to achieve the ISO/SC's defined objectives

The United Nations 2030 Agenda is a plan of action for people, planet and prosperity framed by 17 Sustainable Development Goals that balances the three dimensions of development: economic, social and environmental.

Seventeen bold and transformative steps that are urgently needed to shift the world on to a sustainable and resilient path. ISO has identified how ISO standards supports the SDG not least ISO 22000:

SUSTAINABLE DEVELOPMENT GOAL 2: Zero Hunger
Safe Food prevents foodborne diseases, reduces food waste, achieve food security and improved nutrition and promote sustainable agriculture.

SUSTAINABLE DEVELOPMENT GOAL 12: Responsible consumption and production
ISO 22000 ensures food manufacturers to produce safe food supporting a responsible production by eliminating unsafe food and thereby increasing the supply of safe food.

SUSTAINABLE DEVELOPMENT GOAL 16: Peace, justice and strong institutions
The leadership of SC 17 works to ensure involvement of all interested stakeholders in order to give everybody access to have a voice.

SUSTAINABLE DEVELOPMENT GOAL 17: Partnership for the goals
All stakeholder categories from scientists, governments, organizations, manufacturers, NGO's, etc. from 67 countries working together to find consensus-based solutions to benefit all.

ISO has over 1600 standards for the food production sector designed to create confidence in food products, improve agricultural methods and promote sustainable and ethical purchasing.
They also cover several other areas including nutritional and safety testing, quality, packaging, and traceability.

The complex food supply chain consists of a lot of grey areas, which are not directly related to food safety, but have an indirect relation to food safety - e.g. recycling of materials, food fraud, food defense and bio terrorism as well as the SDGs for food waste and sustainability.

The increased complexity of risk managing the entire supply chain for food safety hazards including the indirectly related matters is not the only factor adding to the increased complexity and thus increased amount of resources spend in the organization.

UAQs (User Asked Questions) related to the ISO 22000 family of standards is available on the SC 17 webpage and is conducted by a selected group of SC 17 experts.

SC 17 aims to support new and existing users of the ISO 22000 series by developing communication and interpretation tools to ease the implementation and use for both large-scale companies, SMEs and developing countries.

6 Factors affecting completion and implementation of the ISO/SC work programme

Currently, SC 17 believes that relevant stakeholders are well-represented. However, when new market needs arise, the leadership will encourage new stakeholders to join the committee and to close the potential gaps of lacking expertise.

Information on ISO online

ISO/TC 34/SC 17 on ISO's website

Click on the tabs and links on this page to find the following information:

- About (Secretariat, Committee Manager, Chair, Date of creation, Scope, etc.)
- Contact details
- Structure (Subcommittees and working groups)
- Liaisons
- Meetings
- Tools
- Work programme (published standards and standards under development)

Reference information

Glossary of terms and abbreviations used in ISO/TC Business Plans

General information on the principles of ISO's technical work