



# 22000

## FOOD SAFETY MANAGEMENT SYSTEM

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# ISO 22000

## What is ISO 22000?

ISO 22000 certification ensures successful processes that would reliably deliver quality products and services to meet customer and other stakeholder expectations. The ISO 22000 standard applies to food industry of all sizes and sectors. ISO food standards are good for producers and manufacturers, regulators and retailers and, more importantly, for you and me, for consumers. We affirm a tremendous scope of ISO 22000 classes around the world. The ISO 22000 standard is focused on the development, implementation and improvement of a Food Safety Management System.

## WHAT ARE THE BENEFITS OF ISO 22000 CERTIFICATION TO YOUR ORGANIZATION:

- Engagement of HACCP and other preventive plans that ensure food safety
- Commitment to customer satisfaction
- Improves the reputation of the company
- Alignment with other internationally acknowledged standards
- Helps minimize food safety risks
- Increases transparency in food safety responsibility

## BENEFITS OF ISO 22000 TO YOUR CUSTOMERS:

Ensured safe food  
Better quality in the food industry  
Conformity of products and services  
Ensures quality, safety and reliability



## WHY WAS IT REVISED?

All ISO standards are reviewed and revised on a regular basis to ensure their continued relevance to the market. ISO 22000:2018 develops the most recent patterns and sanitation necessities, like food safety requirements, which is a timely response to the rising worldwide difficulties confronting the business. It will assist in addressing the developing need to guarantee the current security systems and that they are practical and sustainable. The latest ISO survey indicates that over 32,000 food supply chain organizations currently hold a valid ISO 22000 certificate. Since the first ISO 22000 standard was published in 2005, the number of organizations that have opted to implement a food safety management system. Under ISO 22000, growth is consistent on an annual basis. It gives a brief understanding of the concept of risk and it distinguishes between risk at the operational level and strategic level of the management system.



## PURPOSE OF ISO 22000 STANDARD-

- Improve the legibility and usability of the standard.
- Ensure that the standard is appropriate for all players in the food supply chain.
- Ensure the standard meets the needs of small and medium-sized enterprises.
- Clarify key concepts that have created turmoil, like Critical Control Points (CCPs), Operational Prerequisite Programs (OPRPs) and Prerequisite Programs (PRPs).



## REQUIREMENTS OF ISO 22000-

**Section 4: Context of the organization-**It incorporates the multitude of all those factors that might affect your organization. They might be internal or external and can affect the interested parties, such as customers, contractors, stakeholders, etc.

**Section 5: Leadership-** This section focuses on top management's responsibilities with respect to the effectiveness of FSMS within the organization.

**Section 6: Planning-** This section focuses on the timely identification of risks and preparing action plans for their management.

**Section 7: Support-** The organization is informed about the tools, technologies and resources necessary to implement the FSMS



**Section 8: Operation-** This section provides for the evaluation of existing procedures and fulfillment and legal requirements. The primary requirement is that risk assessments be carried out regularly.

**Section 9: Performance Evaluation-** Your FSMS performance can be monitored and measured on a regular basis. This guarantees the ability of your management system to achieve your organization's objectives.

**Section 10: Improvement-** This section ensures that your organization is able to meet the changing demands of the marketplace through continuous improvement of the managementsystem





## PRINCIPLES OF ISO 22000-

- **Continual Improvement** - Aimed at improving the interest of interested parties and the client. It will help support and sustain the customer, increase customer base, ensure that needs and expectations are communicated by monitoring the organization.
- **Leadership**- To meet quality objectives, leaders must establish a unity of goals by aligning their strategy, policies, procedures and resources.
- **Engagement of People**-To ensure effectiveness, it is possible to engage people at all levels by contacting employees about their needs within the organization, sharing knowledge and experience.
- **Process approach**-When activities are understood and then implemented, the effectiveness of the outputs delivered will increase by understanding the capacity of organizations and identifying resource constraints before taking action.
- **Improvement**- Improvement is important for an organization in order to maintain the current level of performance and even continue to develop. This can be done by giving appropriate training.
- **Evidence-based decision making**—Learning from mistakes is simply that decisions must be guided by the evaluation of data, which will make it possible to make more effective solutions by adding more. Intuitions must never be overlooked.
- **Relationship management**—Managing relations with other parties, one can achieve a well- managed supply chain that keeps a flow of resources stable.

## PDCA CYCLE

### PLAN -DO-CHECK-ACT

- PLAN**- To know the context of the organization, layout environmental objectives and processes, important to deliver results in accordance with organizations environmental policy.
- DO** - Implementation of planned processes, including operational planning and control and emergency preparedness and response.
- CHECK**- Monitoring, measurement and evaluation of environmental performance, including internal audit and management review.
- ACT**—Undertake continual improvement measures, including non- compliance





## HOW TO GET CERTIFIED? WHAT ABOUT CERTIFICATION?

Certification is not a requirement of ISO 22000 and many organizations take advantage of the use of the standard without requiring certification. ISO does not provide certification and if you opt to get certified, the first step is to find a third party.

## HOW DOES IT RELATE TO CODEX ALIMENTARIUS?

Codex Alimentarius, otherwise called the "Food Code", is a globally perceived series of standards and guidelines referred to in many national laws, providing the foundation for most government authorities to guarantee safe nourishment of safe food for purchasers. These food standards and related texts. It is developed by the Codex Alimentarius Commission (CAC), a joint venture between the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO).





## 1. ISO 22000 transmission timeline:

The ISO 22000 standard was originally introduced in 2005 in response to:

- Several progressive food emergencies, for example, the mad cow illness or adulteration of wines with ethylene glycol and its subsidiaries, to name a few that happened in the previous years.
- The globalization of food supply chains making vulnerability regarding the beginning of food items.
- The need from the food business to illustrate that frameworks were laid out and working in agreement with regulations and the requirements determined by the Codex Alimentarius.
- The need to assist in coordination of international food safety regulatory harmonization.

## 2. Why was it revised?

The review of ISO 22000:2005 started in September 2014. All participants, the technical and National Mirror Committees, agreed that the standard should be revised to address emerging food security challenges. After much discussion, ISO 22000:2018 was released in June 2018. A key motivation behind the review was the alignment of an organization's strategic focus with its food safety management. The adoption of Annex SL structure permits an incorporation of international standards such as ISO 9001, ISO 14001 and ISO 45001.

## 3. Benefits (with image content)



**ISO 22000 supports organizations in reducing food hazards and improving food safety performance.**

#### **Enhancing and Improving Health and Safety**

Reducing food-related risks a chance with prompts better wellbeing and security results for clients, different clients, employees and others with no food contact

#### **Boosting and improving good customer relations**

Having an FSMS allows you to reliably deliver products that meet customer expectations.

#### **ASSIST IN COMPLYING WITH REGULATORY REQUIREMENTS.**

Regulatory requirements must be followed to get ISO 22000 certification. By having an FSMS can help to boost companies with these requirements.

#### **ASSIST IN COMPLIANCE WITH OTHER STANDARDS AND GUIDELINES.**

ISO 22000 establishes links with various other international standards and guidelines and can assist organizations in meeting the requirements of these systems.

#### **ENHANCED TRANSPARENCY**

ISO 22000 assists organizations in improving the traceability of their products and improve the transparency of operations.

#### **ENHANCEMENT OF RISK RESPONSE.**

Implementing an FSMS can help organizations respond more quickly and effectively to issues that could jeopardize food safety by helping them stop potential contamination before it occurs.

#### **REDUCTION IN TIME TO INVESTIGATE.**

If contamination occurs, a FSMS helps organizations reduce the time required to investigate food safety deficiencies, helping to resolve the issue more quickly.





## WHY SIS

SIS Certifications is one of the most trusted certification bodies with a highly qualified team of experts in auditing management systems. It has grown to cater 15000 clients in over 55 countries. We are accredited by the International Accreditation Services (IAS-IAF) and the International Organization for Accreditation Services (IOAS). Secure your business by achieving management systems certifications services.

Our wide range of certification services includes certification, issuance of the ISO 9001 standard, ISO 14001, ISO 22301, ISO 21001, ISO 37001, ISO 41001, ISO 45001, ISO 50001, ISO 13485, ISO 22000, HACCP, RoHS, ISO 27001, TS 16949, CE, HALAL, KOSHER, Product Certifications, training, etc. We guarantee direct certificates of the ISO standards to our customers, as there is no participation of an intermediary in the certification process. We are proud of our exceptional service.

## GET THE MOST FROM YOUR MANAGEMENT SYSTEMS

1. To have an effective FSMS, we ensure that "top management" is committed to establishing, implementing, updating and improving management actively.
2. Top of Management for Setting Context, Requirements, Policies and Objectives; Assigned Food Safety Team and personnel with valuable expertise in hazard analysis and risk assessment, Process Control, etc.
3. Ensure that your system has two PDCA cycles at the operational and organizational levels, and that communication between them is established and maintained actively.
4. When changes are made to products or processes, planned or unplanned, ensure that your system is reviewed and that the identified controls remain effective for FSMS.
5. Verify that your monitoring and measurement equipment is calibrated at a specified rate to ensure reliable results.
6. Don't forget to assign adequate resources to regularly test your controls.
7. The concepts of food security may be new to most of your employees. It is unlikely that a single outreach presentation will be enough, so focus on your people skills as a key to implementing a good FSMS







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