



A PRACTICAL GUIDE

ISO 22000:2018

Food safety
management systems

ISO/TC 34/SC 17



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Foreword

The characteristic of food safety is the absence of foodborne hazards at the point of consumption. These hazards can occur at different stages of the food chain, therefore adequate controls throughout the network are essential. Food safety is ensured through the combined efforts of all the parties participating in the food chain, from feed producers and primary producers to food manufacturers, transport and storage operators and subcontractors, right through to retail and food service outlets. These work together with related organizations such as producers of equipment, packaging materials, cleaning agents, additives and ingredients, as well as service providers.

ISO 22000:2018, *Food safety management systems – Requirements for any organization in the food chain*, is recognized internationally as the most relevant document supporting the development of a food safety management system (FSMS). The International Standard defines what an organization needs to do in order to demonstrate its ability to control food safety hazards and ensure that food products are safe for consumption. This enables organizations to deliver food-related products and services with confidence throughout the supply chain. Authored by experts from SC 17, *Management systems for food safety*, a subcommittee of ISO's technical committee ISO/TC 34, *Food products*, this standard encapsulates the latest knowledge of food chain safety to support organizations in developing an effective FSMS.

Extract from the scope of ISO 22000:2018

This document specifies requirements for a food safety management system (FSMS) to enable an organization that is directly or indirectly involved in the food chain:

1. to plan, implement, operate, maintain and update a FSMS providing products and services that are safe, in accordance with their intended use
2. to demonstrate compliance with applicable statutory and regulatory food safety requirements
3. to evaluate and assess mutually agreed customer food safety requirements and to demonstrate conformity with them
4. to effectively communicate food safety issues to interested parties within the food chain
5. to ensure that the organization conforms to its stated food safety policy
6. to demonstrate conformity to relevant interested parties
7. to seek certification or registration of its FSMS by an external organization, or make a self-assessment or self-declaration of conformity to this document

ISO decided to unify the structure of all management system standards (MSS) in order to facilitate their integration. For that purpose, a High Level Structure (HLS) was adopted. The HLS provides identical structure, text and common terms and definitions for all ISO MSSs facilitating full integration of several standards into one management system in a single organization (e.g. ISO 9001, ISO 14001, and ISO 45001).

ISO 22000, like other ISO MSS, is built around the concept of the PDCA (Plan-Do-Check-Act) cycle. In ISO 22000, this concept is applied at two levels (see Chapter 1, Topic 3).

The FSMS is designed to reduce the risk of manufacturing a product that is not safe. This handbook is designed to help an organization to develop a robust FSMS according to ISO 22000.

An "expert panel" was formed as ISO/TC 34/SC 17/AG 1, with the purpose to support the users of standards within the ISO 22000 family. It consists of a selection of SC 17 delegates who are geographically diverse with different technical/business backgrounds across various food sectors.

Its role is to assist SC 17's secretariat in addressing generic questions that need official interpretation and to gain a greater understanding of the application of the ISO 22000 family of standards. Therefore, its role is not to address specific questions related to schemes, on how an organization will specifically address standard(s) requirements, and on non-ISO documents.

Questions to the expert panel may be sent via SC 17's secretary. More information can be found here: <https://committee.iso.org/sites/tc34sc17/home/projects/expert-panel.html>.