



STRATEGIC BUSINESS PLAN

ISO/TC 34/SC 17 MANAGEMENT SYSTEMS FOR FOOD SAFETY

Executive summary

The strategy of ISO/TC 34/SC 17 for 2024 - 2026.

5 development areas:

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

With this strategy, 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 168 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.

1.3 Structure of SC17

The structure of SC 17 has evolved since its establishment in 2009.

As of 2024, SC17 has established the following Advisory Groups:

- **Advisory Group 1:** The Expert Panel which addresses generic questions that need official interpretation and adds understanding of the application of the standards developed in SC 17.
- **Advisory Group 2:** Communication which develops communication tools to support users in their use and implementation of the various standards within the ISO 22000 family.
- **Advisory Group 3:** Cooperation between Codex Alimentarius and SC17 which monitors Codex initiatives and builds consensus upon the SC 17 point of views in relevant Codex relations to ensure alignment with documents developed in SC 17.

- **Advisory Group 4:** ISO 22000 Auditing Practices Group, a collaboration with the IAF Working Group on Food, which provide practical advice, examples and technical background, to third party food safety auditors on how to conduct audits.

In addition, SC17 forms working groups (WGs) to revise existing standards or develop new ones.

As of 2024, SC17 has established:

- WG to undertake the revision of ISO 22000:2018;
- WG 11 to undertake the revision of the ISO 22002 series of PRP standards, the establishment of the new core requirements for PRPs (ISO 22002:100) and to develop a new part of the series for retailers (ISO 22002-7). WG11 expects to complete its work in 2025/2026.

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 Alimentarius Commission's General Principles of Food Hygiene: Good Hygiene Practices (GHPs) and the Hazard Analysis and Critical Control Point (HACCP) System (hereafter GPFH) as part of their legislation or as foundational to their food safety approach to regulation.

The GPFH is an important part of ISO 22000. Some authorities, such as the European Commission, refer to the ISO 22000 family of standards as a path for the food industry to demonstrate compliance with European Union food safety requirements. In some countries, third-party certification according to ISO 22000 even reduces the frequency of government inspections.

A third-party assessment is performed by a Certification Body (CB). To issue a valid certificate, the CB has to be approved by a national Accreditation Body (AB). For the CB's to be approved for food safety management system assessments, 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 22003-1 *Food safety -Part 1: Requirements for bodies providing audit and certification of food safety management systems*.

For third-party assessments for food safety system certifications, where the scheme has adopted the approach, the CB must conform to the requirements in:

- ISO/IEC 17065:2012 Conformity assessment — Requirements for bodies certifying products, processes and services; and
- ISO 22003-2 *Food safety – Part 2: Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system.*

Certification implies conformance with statutory/regulatory requirements, requirements of the food safety management system or food safety system, and the requirements of the organizations (usually based on customer requirements or other scheme 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 40,000 sites¹ worldwide are certified according to ISO 22000, which provides easy access to export markets and ensures safe food products for customers and suppliers. The recent systematic review (2023) showed that more than 50 P-members of SC 17 have implemented the standard nationally.

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 approves the Certification body to perform certifications of food safety management systems (FSMS) and other GFSI approved schemes.

For ISO 22000 and FSSC 22000 the basis is ISO/IEC 17021-1 and ISO 22003 series.

For most of major private food safety system certification schemes, the basis is ISO/IEC 17065.

¹ Based on voluntary reporting: ISO SURVEY OF MANAGEMENT SYSTEM STANDARD CERTIFICATIONS – 2021

Below Figure 2 illustrates the complexity of the certification market.

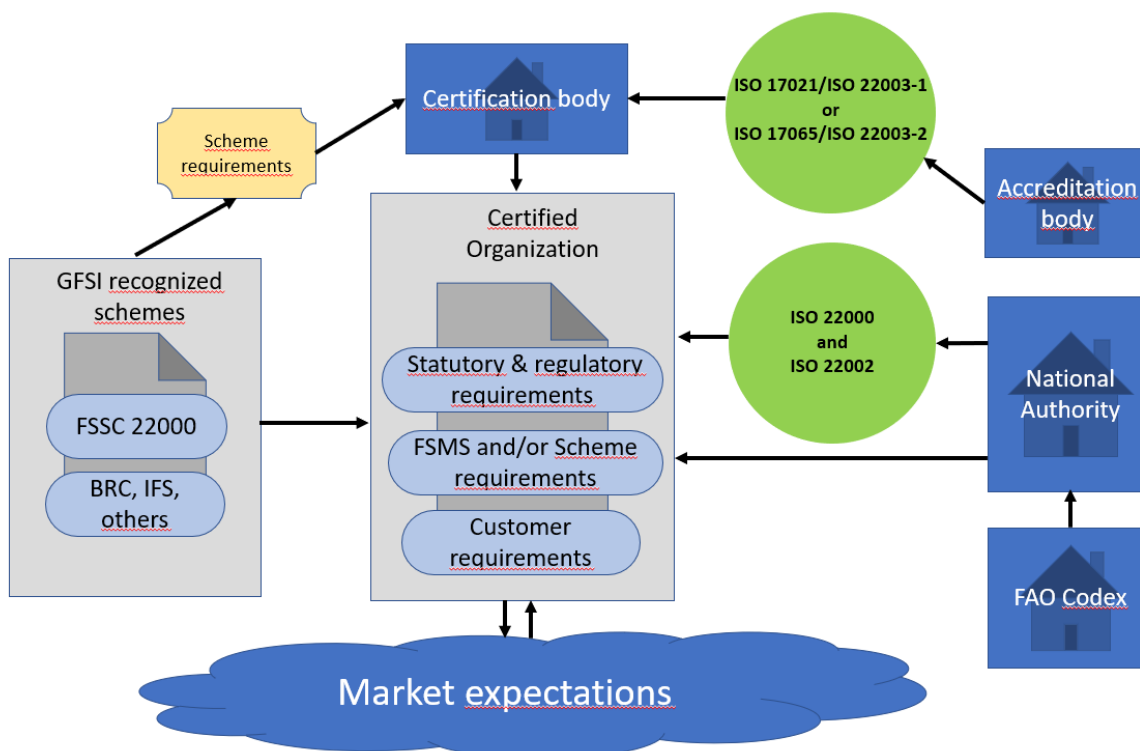


Figure 2 - License to operate and to trade

2.2 Quantitative Indicators of the Business Environment

Since the publication of ISO 22000 in 2005, there have been significant changes in both the business and regulatory environments with respect to food safety. National governments have established new food safety requirements for food businesses all along the supply chain from primary production to final marketing at retail and in foodservice/catering. Food businesses, large and small, are increasingly seeking assurances from their suppliers that they have in place food safety practices that meet industry expectations, either as food safety management systems or food safety systems.

The number of companies in the food chain opting for [ISO 22000 certification](#) has been increasing. One of the reasons for growth and recognition of ISO 22000 as a method for ensuring food safety, is the link between the ISO 22000 family of standards and the Codex GPFH. During the recent revision of the GPFH, this link was strengthened in several ways and the leading role of ISO 22000:2018 was recognized in the intergovernmental discussions.

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

In addition, SC17 has formed an Advisory Group (AG3) to monitor initiatives within the Codex committees and to develop responses for consideration by SC 17. During the course of this plan, AG3 will be closely following Codex work on traceability, food culture, recognition of third-party assurance systems, remote auditing, etc.

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).

SC17 has also embarked on a process to harmonize the requirements of the ISO 22002 series of Prerequisite Programme standards. The series, which now includes six (6) standards, were each developed either by a national standards body and thereafter revised as ISO documents by SC17. While these standards are similar in many respects, it was determined that having a harmonized or common core of requirements would greatly benefit food businesses with activities in more than one category, their customers, food safety auditors, certification bodies and other interested parties.

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

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](#) (see illustration in Figure 3).

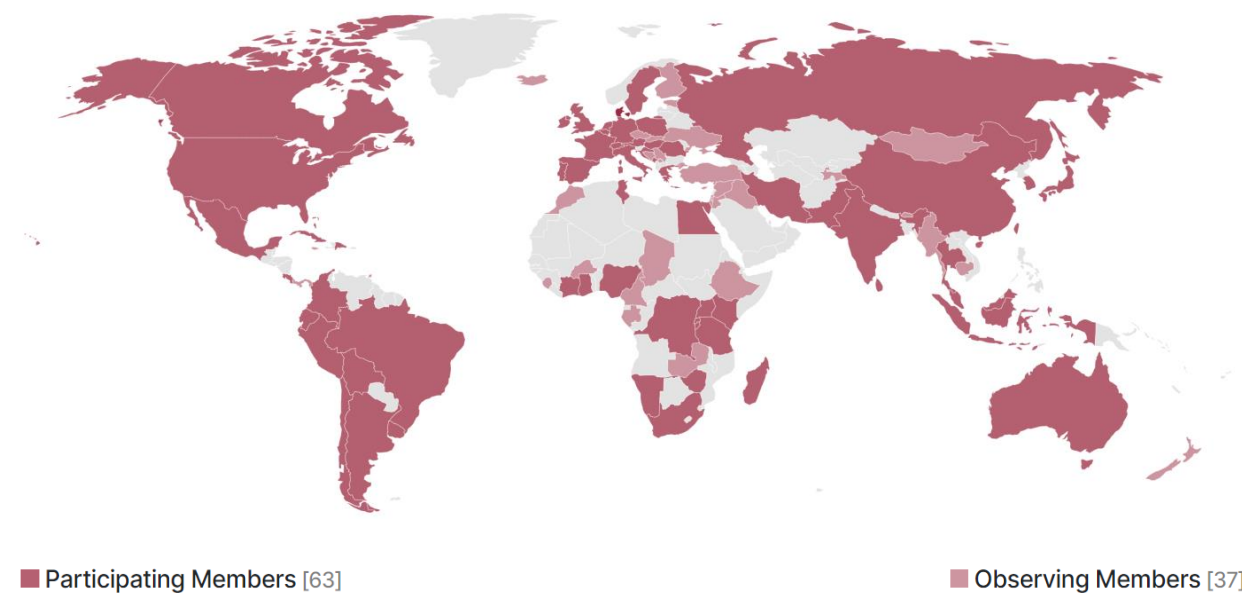


Figure 3 – Member representation in SC 17

4.2 Analysis of the participation

SC 17 works towards increased stakeholder engagement to reflect the market complexity, size, requirements, needs and diversity. Decisions taken in the sub-committee can have an impact on the global market –supporting the necessity for 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 committees 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 that SC17 engage all types of stakeholders from all regions to represent different sectors, regional knowledge and different needs. Part of this engagement involves soliciting invitations from member national standards bodies in different locations to host the annual plenary session. In the past, SC17 has met in Argentina, Australia, Canada, Japan, Singapore, the United States and in several EU member countries. This practice will be continued.

SC 17 cooperates with ISO/CASCO (the ISO committee for conformity assessment) and other relevant ISO/TCs 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.

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

5.1 Defined objectives of SC 17

Objective #1: Deliver international standards that respond dynamically to market and stakeholder food safety 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 the full 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 also introduced a new structure – called the Harmonized Structure (HS) – which aligns ISO 22000 with the structure of all ISO management system standards. It also incorporates new organizational measures to obtain a suitable level of food safety as part of the objectives of the organization.

Further to its objective SC17 will:

- Complete the revision of the ISO 22002 series of PRP standards by 2025/2026;
- Commence a revision of ISO 22000 in 2024 (where one of the tasks is to update the structure to Harmonized Structure (HS) (which is the revised High Level Structure (HLS)).

Objective #2: Improve adoption of ISO 22000 by Small and medium-sized organizations (SMEs)

An ISO 22000 certification documents the organization's food safety procedures and their fulfillment within the organization. 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 (SMEs) 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.

SC17 in both the 2005 and 2018 versions of ISO 22000 provided an alternative pathway for SMEs to develop a conforming food safety management system. Initially, this approach focused on the challenging and sometimes costly work of undertaking the hazard analysis and establishing control measures and PRPs. The 2005 version introduced the concept of externally developed combinations of control measures. The 2018 expanded this approach to all elements of a FSMS and widened the accessibility of the approach to any food business regardless of size, thus benefiting SMEs and larger organizations with many sites operating from a common management system.

SC17 has also revised its publication – the Handbook - ISO 22000 Food Safety Management Systems – A Practical Guide. This document, targeted at SMEs, provides a hands-on approach and a wide range of information for developing, documenting, implementing and maintaining a robust FSMS according to ISO 22000:2018.

However, for some small and medium size organizations a phasing into 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.

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.

Objective #3: 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 with the revisions of the ISO 22002 series to obtain a simpler 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 the new version of ISO/TS 22003, which has been revised to consist of two parts. ISO 22003-1:2022 covers food safety management system certification and is supplemental to ISO/IEC 17021-1. ISO 22003-2:2022 covers food safety system certification and is supplemental to ISO/IEC 17065 when adopted by a food safety certification scheme. Both parts incorporate the management system approach to auditing and share Annexes covering food categories, audit time and duration and auditor competence requirements, thereby unifying the requirements.

Third example is the revised Annex A in ISO 22003 Parts 1 and 2, which has merged some of the industry categories, thereby lowering the complexity in handling auditor competencies and improve the flexibility in audit planning.

Objective #4 – Adapt to New Technology:

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. This is particularly relevant with respect to traceability and ISO 22005. SC17 is closely monitoring the on-going discussions in Codex concerning revision of its 2006 document on traceability/product tracing.

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 – paying particular attention to the discussions within the International Accreditation Forum (IAF) and within Codex committees.

Objective #5 - Stakeholders:

As earlier mentioned, SC 17 also cooperates with ISO/CASCO (the ISO committee for conformity assessment) and other relevant ISO/TCs 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.

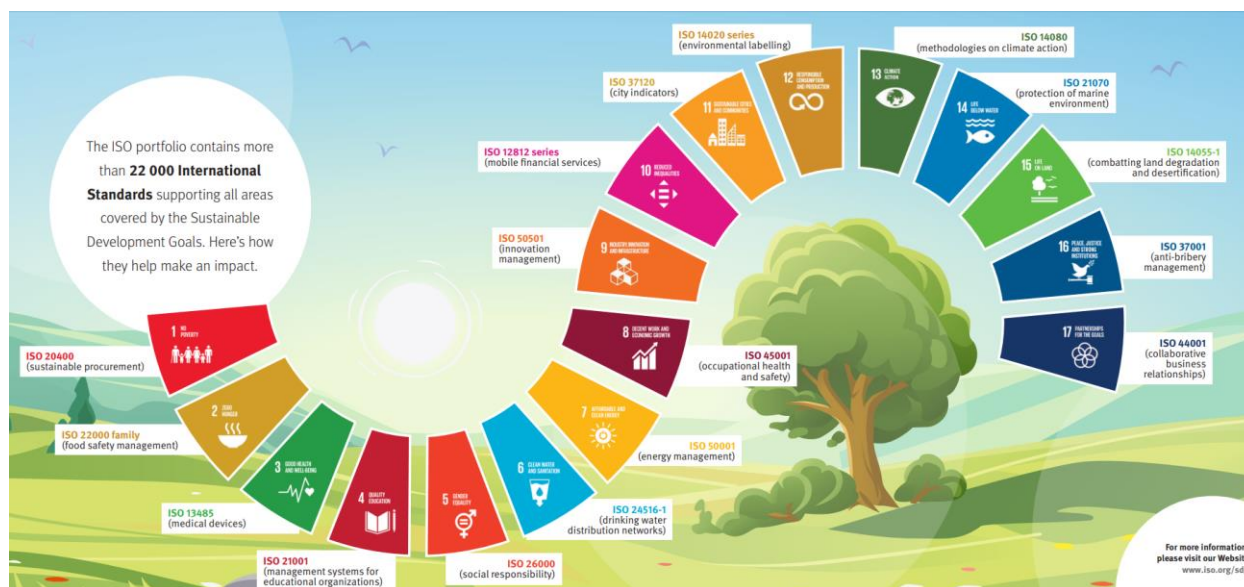
Objective #6 - Food safety culture:

Food Safety Culture is a term used widespread in the area of food safety certification. Many of the key elements of this concept are already present in ISO 22000 although they are not clearly identified as such. Working together with the stakeholders, SC17 will clarify its position on Food Safety Culture both in the context of the revisions to the ISO 22002 series of PRP standards and in the revision of ISO 22000.

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 (SDGs) 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:



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

12 RESPONSIBLE CONSUMPTION AND PRODUCTION **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.

16 PEACE, JUSTICE AND STRONG INSTITUTIONS **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.

17 PARTNERSHIPS FOR THE GOALS **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)
- News
- 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](#)