

A guide to: ISO 22000:2018 Food safety management systems. Requirements for any organization in the food chain

The standard helping organizations to implement a food safety
management system based on continual improvement



The need for effective food safety management

“Keeping food safe from farm to fork by ensuring hygienic practices and traceability at every step of the supply chain are essential tasks for the food industry” ^{ISO}

The World Health Organization estimates that one in ten people fall ill and 420,000 die because of contaminated food every year ⁽¹⁾. The fully revised 2018 version of ISO 22000, first published in 2005, works to reduce this by helping food organizations implement a food safety management system that defends against the potential hazards and risks that lead to contamination. From listeria outbreaks to incorrect labelling, compromised food products can negatively impact customer and consumer confidence in your business and damage your brand.

Who is this standard for?

The standard provides a framework based on best practice for any organization, from a small, family-owned farm to a multi-national food service outlet, to implement an effective food safety management system (FSMS). A FSMS can be implemented by businesses all along the food supply chain, including:

- Agricultural producers
- Caterers
- Equipment and packaging manufacturers
- Food and ingredient manufacturers
- Packers
- Retailers
- Transport, logistics and storage providers
- Wholesalers

The requirements of ISO 22000:2018 are applicable to all organizations, irrespective of their size or complexity. It can help everyone from farmers, food manufacturers and retailers, to animal feed producers and harvesters of wild plants, to protect their livelihood and reputation by embedding systems that help prevent foodborne illness and product recalls.

If your organization is involved in the production, preparation, packaging or transportation of food or animal feed, this standard is for you.

What's the purpose of this standard?

Food safety hazards can occur at any stage in the food chain. Adopting an effective food safety management system is essential for any organization that is serious about improving its overall performance in food safety. ISO 22000:2018 specifies requirements for a food safety management system, enabling organizations in the food chain to:

- a)** Consistently provide safe food products and services
- b)** Meet customer and applicable statutory and regulatory requirements
- c)** Apply structured organizational and product-related risk-based thinking
- d)** Address risks associated with its food safety related objectives
- e)** Employ process-based Plan-Do-Check-Act principles
- f)** Effectively communicate food safety issues to interested parties
- g)** Effectively communicate internally
- h)** Ensure the organization conforms to its stated food safety policy
- i)** Demonstrate conformity to relevant interested parties
- j)** Seek certification or registration of food safety management systems by an external organization or make a self-assessment or self-declaration of conformity to the standard.

This international standard sets out how to implement a continually improving food safety management system. It provides a practical framework to help organizations defend against the potential hazards and risks that lead to food contamination.

¹ <http://www.who.int/en/news-room/fact-sheets/detail/food-safety>

ISO 22000:2018 sets out global best practice for Food Safety Management Systems. Here are just 10 ways it is designed to benefit any organization in the food chain:

- ✔ Helping you to consistently provide safe food
- ✔ Enabling you to continually improve your food safety management system
- ✔ Being compatible with other food safety guidance and/or requirements
- ✔ Showing conformity to Food Safety Management Systems requirements
- ✔ Effectively communicating food safety issues
- ✔ Ensuring you 'walk the talk' by meeting your food safety policy
- ✔ Demonstrating statutory and regulatory compliance
- ✔ Helping show progress towards Goal 2 of the UN Sustainable Development Goals
- ✔ Seamlessly integrating with other business management systems
- ✔ Demonstrating strong links to the United Nation's Codex Alimentarius, which develops food guidelines for governments

“Whilst an organization might have the ability and potential to provide safe food products, its ability is severely compromised if its people, including senior management, don't understand and apply their individual responsibility and contribution to ensuring adherence to food safety requirements – a risk that is often overlooked until addressed in hindsight. Ensuring such awareness exists is a key requirement of ISO 22000:2018”

David J Highton, Committee Chair of BSI's Quality systems for the food industry committee



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How might my organization benefit?

Food safety and consumer confidence is critical to an organization's success and survival. Simply put, bad food is bad for business. Implementing a Food Safety Management System enables you to:

- ✔ prevent undesirable results
- ✔ manage the production environment and infrastructure
- ✔ reduce hazards to acceptable levels
- ✔ plan your processes
- ✔ comply with statutory and regulatory requirements and, most critically,
- ✔ improve food safety.

What is included in the revised standard?

Since this standard was last published in 2005, there's been a shift in emphasis – away from how to handle food non-conformity and towards how to instil an organization-wide culture of food safety. However, the intended goal of the standard, to continually improve food safety processes and its related management system, has not changed.

ISO 22000:2018 is focused on risk-based thinking. It helps you determine food safety related issues, both internally and externally, that impact your ability to achieve the provision of safe food. It helps you think about, identify and mitigate risk at an organizational and an operational level.

What is food safety?

The assurance that food will not cause an adverse health effect when prepared and/or consumed in accordance with its intended use.

One of the key differences between the 2005 and 2018 versions of the standard is that the High-level Structure from Annex SL has been adopted. Annex SL was developed by ISO as a framework for management systems and provides the blueprint for all new and revised management system standards. Following the same High-level Structure as other management systems, such as Quality Management standard ISO 9001 and Environmental Management standard ISO 14001, the standard can be integrated into an organization's existing management processes, but it can also be used alone.

The new version of the standard adopts the process approach in common with other standards. By combining two Plan-Do-Check-Act cycles to manage business risk with product hazard analysis (HACCP), to identify, prevent and control food safety hazards, ISO 22000 helps organizations to reduce exposure to risk and improve safety. This combines both organizational and operational risk management into one management system.

The potential benefits of combining risk-based thinking, PDCA and the process approach include:

- ✔ Focussing your FSMS and activities on higher-risk processes
- ✔ Understanding how processes within your organization are interdependent
- ✔ More effective use and application of resources
- ✔ Improved agility in meeting the requirements of new customers and/or meet new requirements established by existing customers and regulatory bodies.

The advice and guidance contained within this standard can help all organizations in the food chain reduce their exposure to risk and improve food safety – irrespective of their size or complexity. The standard may also be used to support other developments such as the UN's Sustainable Development Goals, and conforms to an internationally recognized food safety management system, the CODEX HACCP principles.

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“ISO 22000 is a global standard which addresses a global need: a food safety management system which recognizes that food supply chains are increasingly cross-border, with a typical supermarket stocking lamb slaughtered in New Zealand and asparagus picked in Peru.

“An organization implementing ISO 22000 is able to demonstrate to its customers and suppliers a commitment to providing safe foods and services that meet statutory and regulatory requirements, and conformity to an internationally recognized food safety management system.”

David Fatscher, Head of Food Standards at BSI

How will this standard help me in practice?

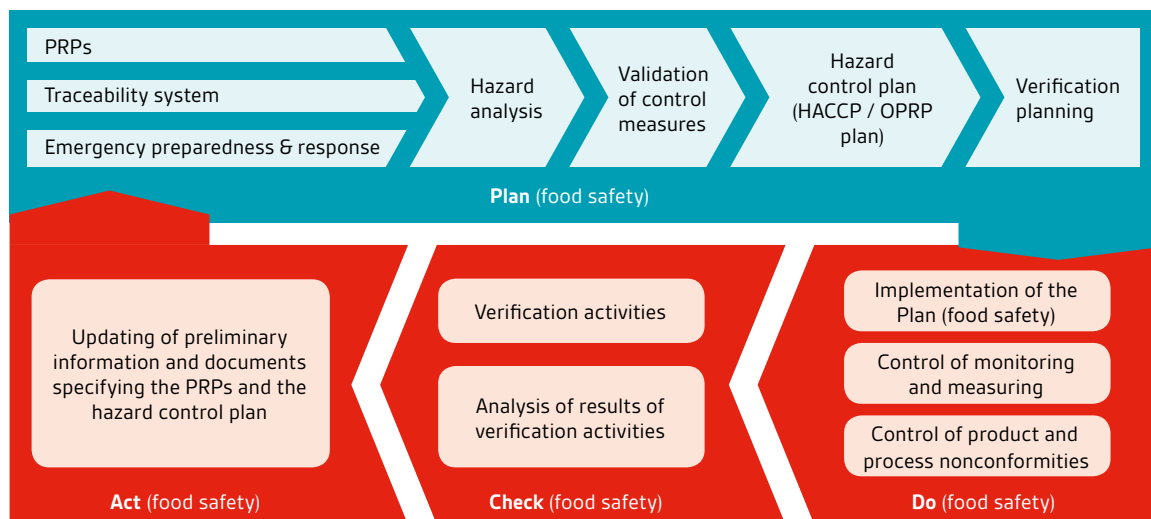
This standard helps you understand what good food safety looks like. It then enables you to plan, implement, operate, maintain and update a Food Safety Management System that will help you achieve it. Based on best practice, it provides you with the direction necessary to establish policies, processes, procedures, tasks, monitoring regimes and improvement actions needed to improve your food and food-related products' safety and implement its effective management systems.

The standard takes you through the main four elements of a continual-improvement management system: Plan, Do, Check and Act and what to think about and implement at each stage. This continual improvement cycle is applied twice. Firstly, at an organizational level AND secondly, at an operational level – the two are intrinsically linked.

Organizational planning and control



Operational planning and control



Why is BSI and ISO 22000:2018 credible?

Standards are knowledge. They are agreed ways of doing things. They are based on the collective wisdom of those with expertise in their subject matter. Standards are powerful tools – they help make organizations more successful. A standard can be about making a product, delivering a service, supplying materials or managing a process. Standards act as 'a guide to good practice'. Standards cover a huge range of activities and BSI's portfolio extends to more than 30,000 of them. We are world leaders in standards.

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For more:
bsigroup.com/ISO22000

What about certification?

ISO 22000:2018 has been designed for voluntary use. It is an international standard addressing a global need: a food safety management system which recognizes that food supply chains are increasingly cross-border. Certification is not a requirement of ISO 22000 and many organizations benefit from using the standard without seeking certification. If you do opt to get certified, the first step is to find a reputable third-party certifying body. To find out about the services BSI offers visit: www.bsigroup.com/en-GB/iso-22000-food-safety



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