

**ISO 22000: 2018**

# Food Safety Management System

ISO 22000 (also known as Food Safety Management System Standard) was introduced in 2005 in response to the lack of system's uniformity in the food industry throughout the world. It synchronizes the different requirements for good and legal food safety practices globally.

The standard adopts the principles of the Codex HACCP (Hazard Analysis Critical Control Point) and unites it with the management system principles expressed in ISO 9001: 2015.

## FOR WHOM?

ISO 22000 is applicable to any organization in the food chain **regardless of its size and complexity, whether directly or indirectly** involved in one or more steps of the food chain. This includes, but are not limited to, farmers, feed producers, producers of ingredients, food manufacturers, retailers, food services, catering services, organizations providing cleaning and sanitation services, transportation, storage and distribution services, suppliers of equipment, cleaning and sanitizing agents, packaging materials, and other food contact materials.

As food being one of the basic needs of everyone, food research and innovations blasted the market in the past decades worldwide; from flat bread baked directly under the sun, to pizzas with a wide variety of flavors; from food in pots, to food in cans with extended shelf life. The increasing demand of consumers for an affordable yet wholesome and palatable food drives the different organization in the food chain to further develop existing procedures and practices in the food industry. Along with these, challenges to produce safe food are prevalent. Food safety failures throughout the world intensified the interest of different organizations in the food chain to search systematic prevention at every stage of the food supply chain.

## WHY IMPLEMENT ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM IN YOUR ORGANISATION?

- › **Enhanced confidence of customers** in the product, service and the FSMS of the organization
- › **Compliance with legal requirements as opposed** to dealing with non-compliance
- › **Good communication processes** regarding food safety issues to suppliers, customers and relevant interested parties in the food chain
- › **Enhanced confidence of staff** due to good management and processes
- › **Minimizing customer complaints through evaluation and assessment** of customer requirements to demonstrate conformity with those mutually agreed requirements related to food safety
- › **Enhanced organization's reputation** to enter international markets
- › **Continual improvement** of the system

# CERTIFICATION PROCESS\*

## CERTIFICATION AUDITING PROCESS

### Optional: Pre-assessment audit

We can provide an independent of your management system (MS) before and/or after the commencement of the Stage 1 audit of the initial assessment process

### Stage 1 audit

First, we gain an understanding of your business to assess whether your documented policy, objectives, continual improvement plans and procedures meet the requirements of MS standard. The readiness of your implementation programme is also assessed.

### Stage 2 audit

Then we audit your MS in action, to check that your declared policy, objectives and targets have been effectively communicated, and that your continual improvement plans and procedures are working in practice. Certification is then awarded after successful closures of any outstanding issues.

### Surveillance audit

After you have achieved certification, we undertake regular ongoing audits of your MS to ensure that it is being maintained and that it continues to meet the objectives of your organisation and the expectation of your customers.

### Re-certification audit

The certificate is valid for 3 years. A recertification audit is conducted on the full MS before the expiry of the certificate.

\* No contractual

\*\* The on-going surveillance is governed by the contract issued during the initial audit.

## MANAGEMENT SYSTEM CERTIFICATION AUDITING PROCESS

