ISO 22000

ISO 22000 is an international food safety standard developed by the International Organization for Standardization. It is a framework for a Food Safety Management System (FSMS) incorporating Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Point (HACCP) principles and ISO 9001:2000 elements. ISO 22000 sets general food safety requirements that can be applied worldwide by all organizations from farm to fork.

ISO 22000 standards

ISO 22000:2005
Combines recognized key elements to ensure food safety along the food chain, including:
• interactive communication
• system management
• food safety hazard control using prerequisite programs and HACCP
• continual improvement and food safety management system updates

ISO 22004:2005
Provides guidance on implementing ISO 22000

ISO/TS 22003:2007
Defines the rules to certify and audit a FSMS, to ensure it complies with the ISO 22000 standard (or other sets of specified FSMS requirements). It reassures customers about the way certification of the supplier has been granted.

ISO 22005:2007
Establishes the principles and requirements for the design and implementation of a feed and food traceability system. This helps verify the history or location of a product or its components.

Benefits of ISO 22000

Benefits of implementing ISO 22000 include:
• auditable global standard
• international recognition
• enhanced business liability protection
• improved audit and inspection readiness
• enhanced regulatory compliance
• interactive communication within the business, with outside agencies, customers and suppliers
• compatibility with established Quality Management Systems, such as ISO 9001
• all the benefits of HACCP (See Fact Sheet # 10)

Integration with an existing HACCP Program

Once you have a functioning GMP and HACCP program in place, you may meet the ISO 22000 requirements for food safety – specifically, Clause 7, Planning and realization of safe products.

The other clauses for ISO 22000 require Quality Management System elements (consistent with ISO 9001:2000) and include:
• a communication plan
• a process for management review
• a procedure for continual improvement
• a procedure for document and record control
Examples of Quality Management System elements in ISO 22000

- Implement effective arrangements for communicating across the food chain. It is important there is a two-way flow of information between all who influence or are affected by your FSMS. This includes suppliers, contractors, customers, consumers, statutory and regulatory authorities and company staff.
- Involve top management in regular, documented reviews of the FSMS to ensure its continued effectiveness and improvement.

Cost and resource requirements

Implementation and certification of ISO 22000 or any other food safety system usually require additional cost and manpower. Total commitment throughout the organization and awareness of the costs are essential. Included in the costs to implement any food safety system are:

- **Development and implementation costs**
  - initial purchase of the standards
  - possible salaries for new staff assigned to develop and implement the ISO 22000 standard
  - possible consultant fees
  - possible investment in equipment and facility upgrades or new purchases
  - training of employees

- **Certification costs**
  - certification pre-audit/audit fees
  - surveillance audit fees
  - on-going recertification fees

- **Operational costs**
  - written program and record maintenance
  - monitoring and verification of operations

Certification process

Typical steps in the certification process are:

- make application to an accredited ISO certification body
- define the certification scope
- initial assessment to verify that the basic structure of the management system is implemented
- certification audit (certificate issued)
- surveillance audits – these include verification of continuous improvement, closure of non-conformities from previous audits, conformance to the standard, etc.
- re-certification after three years

Funding

Funding assistance is available to non-federally registered Manitoba food processors to develop and implement ISO 22000 through the Food Safety Program, for Processors and Distributors. For federally and non-federally registered Manitoba plants, funding is also available through the Commercialization Support for Business program.

Related standards

- **PAS 220 Food Safety**
  Provides guidelines for the prerequisite programs of the ISO 22000 standard.