



Title: **ISO 22000:2005** –  
Food Safety Management  
Systems Requirements

## **Food Safety Management Systems** ISO 22000:2005

### **What is ISO 22000?**

ISO 22000 is an international standard that combines and supplements the core elements of ISO 9001 and HACCP to provide an effective framework for the development, implementation and continual improvement of a Food Safety Management System (FSMS). ISO 22000 aligns with other management systems, such as ISO 9001 and ISO 14001, to enable effective systems integration.

### **Benefits of achieving certification to ISO 22000 include:**

- Customer satisfaction – through delivery of products that consistently meet customer requirements including quality, safety and legality
- Reduced operating costs – through continual improvement of processes and resulting operational efficiencies
- Operational efficiencies – by integrating pre-requisite programs (PRP's & OPRP's), HACCP with the Plan-Do-Check-Act philosophies of ISO 9001 to increase the effectiveness of the Food Safety Management System
- Improved stakeholder relationships – including staff, customers and suppliers
- Legal compliance – by understanding how statutory and regulatory requirements impact the organization and its customers and testing compliance through internal audits and management reviews.
- Improved risk management – through greater consistency and traceability of products and services

- Proven business credentials – through independent verification against recognized standards
- Ability to win more business – particularly where procurement specifications require certification as a condition to supply

### **Who should use ISO 22000?**

ISO 22000 can be used by any organization directly or indirectly involved in the food chain including:

- Farms, fisheries and dairies
- Processors of meats, fish and feed
- Manufacturers of bread and cereals, beverages, canned and frozen food
- Food service providers such as restaurants, fast food chains, hospitals and hotels and mobile caterers
- Supporting services including food storage and distribution and suppliers of food processing equipment, additives, raw materials, cleaning and sanitizing products, and packaging

In summary, part or all of the ISO 22000 requirements will apply to any products that contacts the food industry or the food chain.

### **How to gain registration?**

The process of registration follows three simple steps:

- Application for registration is made by completing the FSMS questionnaire
- Assessment to ISO 22000 is undertaken by QI in two stages known as the Initial Certification Audit
- Registration is granted by QI and maintained by the organisation. Maintenance is confirmed through a programme of annual surveillance visits and a three yearly re-certification audit.



### Initial Certification Audit

**Stage 1** – the purpose of this visit is to confirm the readiness of the organisation for full assessment.

The assessor will:

- confirm that the quality manual conforms to the requirements of ISO 22000
- confirm its implementation status
- confirm the scope of certification
- check PRP's, OPRP's, HACCP, legislative compliance and customer requirements
- produce a report that identifies any non-compliance or potential for non-compliance and agree a corrective action plan if required.
- produce an assessment plan and confirm a date for the Stage 2 assessment visit.

**Stage 2** – the purpose of this visit is to confirm that the food safety management system fully conforms to the requirements of ISO 22000 in practice.

The assessor will:

- undertake sample audits of the processes and activities defined in the scope of assessment including production methods, controls, PRP's, HACCP plans and procedures, as well as test your personnel's skills and knowledge in food safety as well as practical application
- document how the system complies with the Standard
- report any non-compliances or potential for non-compliance
- produce a surveillance plan and confirm a date for the first surveillance visit

Please note that if any major non-conformance is identified, the organisation cannot be certified until corrective action is taken and verified.

### Contact us

For more information about this service, contact our friendly team today. We will be pleased to help you.

### Contact Us:

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