

ISO 22001:2018 Food Safety Management Systems (FSMS)



What is ISO 22000 – Food Safety Management System?

ISO 22000 FSMS – Food Safety Management System is an internationally recognized standard, which can be applied / implemented to any organization within global food supply chain, from the growing to the service of produce. This ISO 22000 standard can be uniformly applied to any organizations regardless of its size or position in the food chain. It was drawn up by the International Organization for Standardization (ISO), to develop a Food Safety Management System tailored to its producer & manufacturer, regulators & retailer and most important to the consumers.

This standard is utilized to help organization identifying and control food safety hazards, in order to ensure that food is safe at the time of human consumption. It provides a layer of reassurance within the global food supply chain, helping consistently provide safe products cross borders and bringing people food that they can trust.

The 2018 version is a ten clauses structure and has adopted P-D-C-A cycle, risk-based thinking, requirement to determine context of the organization and needs & expectation of interested parties. Besides this, the new version of the standard has less strict requirements for a Food Safety Manual, explicit requirement of documented procedure was removed & excludes requirements of preventive actions by replacing it with risk base thinking. ISO 22000 Certification is a procedure-based standard that one can use to control Food Safety throughout the whole food chain from farm to table. The standard does not specify criteria for food safety performance, nor the design of a management system. This Food Safety standard can be integrated with some other ISO management standard like ISO 9001, ISO 14001 & ISO 45001.

What Organization are eligible for ISO 22000 Certification?

- This standard can be applied to any company in the food chain, from field to store including growers, transporters, packagers, processors, retailers, bottlers and restaurants. In few cases it can be a a specific mandatory requirement stated by their customer. The business of any size and location can apply for the certification.

What are the focus Points of ISO 22000:2018 Certification?

- Having an overall Food Safety Certification Policy & Objectives
- Planning and designing a management system and documenting the system
- Maintaining records of the performance of the system
- Having an emergency plan
- Providing adequate resources for the effective operation of the FSMS including appropriately trained and qualified personnel, sufficient infrastructure and appropriate work environment to ensure food safety
- Following HACCP Certification principles
- Establishing a traceability system for identification of product
- Records and documentation as per the requirement of the standard
- Establishing and maintaining an internal audit program
- Holding management review meetings to evaluate the performance of the FSMS.

What are the document requirements for ISO 22000 Certification?

- The organization shall demonstrate continual improvement in the field of FSMS Food Safety Management System management system by maintaining, establishing, implementing and providing documented information.
- The documented information required for ISO registration
 - 1. The organizations FSMS scope (Food Safety Management System)
 - 2. The organizations FSMS policy and FSMS Objectives
 - 3. FSMS Manual
 - 4. FSMS Procedure Manual in regards to Product withdrawal, pre-requisite programme
 - 5. Standard operating Procedures
 - 6. Records at individual process / department. E.g. Sales, Purchase, Production, Quality Assurance, Maintenance, Customer Service.

How will ISO 22000 Certification Benefits your Organization?

- Recognition by overseas customers. Better business opportunities
- Satisfaction and Retention of Valuable Customers
- Compliance with business, legal, contractual, and regulatory requirements
- Improved structure and focus with respect to food safety
- Clear communication across the entire supply chain
- Traceability – identification of an organisation’s impact on food safety within the supply chain
- Cost reduction due to a more efficient system
- Continuous improved business performance in line with the ISO 22000 food safety policy and objectives.

ISO 22000:2018 Reference Standards

- ISO 9000:2015 - Quality management - customer satisfaction - Guidelines for complaint handling in organizations
- ISO 22000 - Food safety management systems - Requirements for any organization in the food chain.
- ISO 22001 - Guidelines on the application of ISO 9001:2000 for the food and drink industry
- ISO/TS 22002- Prerequisite programmes on food safety—Part 1: Food manufacturing; Part 2: Catering; Part 3: Farming; Part 4: Food packaging manufacturing; Part 6: Feed and animal food production
- ISO TS 22003 - Food safety management systems for bodies providing audit and certification of food safety management systems.
- ISO TS 22004 - Food safety management systems - Guidance on the application of ISO 22000:2005.
- ISO 22005 - Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.
- ISO 22006 - Quality management systems - Guidance on the application of ISO 9002:2000 for crop production.

How did ISO 22000 evolve throughout the year?

- Year 2005 – ISO 22001:2005 (Food Safety Management System) Published
- Year 2018 – 1st Revision of the standard

How PQSmitra help you with a Hassle – Free Implementation process for ISO 22000 Certification?

- The effective system implementation to ensure food safety at all stages of the operation is the prime objective of the implementation. The value adding approach by PQSmitra Team has supported all clients to achieve ISO 22000 certification without any difficulty. The implementation process is described below:
- Initial visits and review of the existing operational controls
- Identification of various operational hazards and risks
- Hazard identification and Risk assessment
- Creating Food safety programme
- Training and Hand holding/ support for implementation
- Internal audit for verification of implemented system
- Management review
- Certification audit – Stage 1 and Stage 2
- Closure of non-conformities
- Rewarding the certificate to the organization.



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