

ISO 22000 – Food Safety Management System

Food Safety refers to all those hazards, whether chronic or acute, that may make food injurious to the health of the consumer.

ISO 22000 defines the requirements for a Food Safety Management System (FSMS) and incorporating the following elements which as defined as FSMS principles:

- interactive communication
- system management
- prerequisite programs
- HACCP (Hazard analysis and critical control points) principles

Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within the food chain. This implies communication between organizations both upstream and downstream in the food chain. Communication with customers and suppliers about identified hazards and control measures will assist in clarifying customer and supplier requirements.

A study explains the importance of ISO 22000 Food Safety Management System (FSMS), Critical Control Points Hazard Analysis (HACCP) and the Prerequisite Programs (PRPs) as the foundation of HACCP, in preventing foodborne outbreaks.

ISO published additional standards that are related to ISO 22000. These standards are known as the ISO 22000 family of standards. At the present time, the following standards will make up the ISO 22000 family of standards:

- 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 programs on food safety- manufacturing, catering, farming, food packaging, transport and storage and feed & animal food production
- ISO/TS 22003 – Food safety management systems for bodies providing audit and certification
- ISO/TS 22004 – Food safety management systems.
- ISO 22005 – Traceability in the feed and food chain.
- ISO 22006 – Guidance on the application of ISO 9002:2000 QMS for crop production.

ISO 22000 is also used as a basis for the Food Safety Systems Certification (FSSC) Scheme.

Food organizations which seek the standard certification are evolving towards integrated management systems, typically integrating Environmental (ISO 14001) and Occupational Health & Safety (ISO 45001) along with Quality (ISO 9001). This takes a process approach and risk based thinking into consideration where risks are addressed at both organizational and operational levels which include food safety, worker safety and environmental and are from the primary production in the supply chains and food processing.

ISO 22000 applies to any organization that is part of or contacts the food industry or food chain, regardless of the size of the organization or where it is along the food chain.