

Congratulations! If you are a part of food supply chain, ISO 22000 is a new standard for you.

The standard is an auditable standard that combines ISO 9001:2000 approach to Food Safety management system and HACCP principle for the assurance of food safety at all the levels in a food chain.

Make sure that your food is safe

ISO 22000 (**Food Safety Management System**) is an international standard, aligned with ISO 9001:2000 as well as HACCP, and is applicable to the entire food chain irrespective of the size and complexity, such as complete supply chain (production-processing-distribution); agricultural producers (animal based-plant based food); other suppliers of services and goods (packaging and veterinary products); processors and retailers

Scope of the standard:

The standard is applicable to the entire food chain, i.e. the organization that is directly or indirectly related to the food chain.

Objective of the standard:

- *Harmonizing:* Adjustment of national standards as well as private sector and various supplier standards.
- *Simplification:* Simplifying the work of the enterprise and the accreditation of certification body.
- *Assuring access:* The Standard is universally accessible and avoids protectionism by the owners of private standards

ISO 22000:2005:

- a) *Integrates the principles of Hazards Analysis and Critical Control Point (HACCP) system developed by Codex Alimentarius Commission. It combines the HACCP plan with prerequisite programme (PRPs) and operational PRPs.*
- b) *Requires that all Hazards that may be reasonably expected to occur in the food chain are identified, assessed and controlled.*
- c) *Can be applied independent of other management system standards or can be integrated with existing other management systems.*
- d) *Intended for organizations seeking more focused, coherent and integrated food safety management systems.*
- e) *Emphasis on preventions of food safety hazards of all types.*
- f) *Ensures compliance with legislative and regulatory requirements.*
- g) *Allows even small, tiny scale organizations to implement as externally developed combination of control measures.*
- h) *Provides for management of potential emergency situations & accidents that can impact food safety.*

Key Elements of FSMS:

- **Interactive communication:** communication is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within the food chain. This involves the communication both upstream and downstream in the organization.
- **System management:** the food safety system is designed, operated and updated within the framework of the structured management system and incorporated into the overall management activities of the organization.
- **Pre requisite program:** Prerequisite programs (PRPs) are the conditions that must be established throughout the food chain and the activities and practices that must be performed in order to establish and maintain a hygienic environment. PRPs must be suitable and be capable of producing safe end products and providing food that is safe for human consumption. PRPs support HACCP plan
- **HACCP principle:** the standard is based on the principles of HACCP to identify, prevent and control food safety hazards.

The standard complies with the seven HACCP principles – (a) Conduct Hazard Analysis, (b) Identify Critical Control Points (CCP's), (c) Establish Critical Limits, (d) Monitor CCP's, (e) Establish Corrective Action, (f) Record Keeping, and (g) Verification.

Specific Requirement of the standard:

- To plan, implement, operate, and maintain a FSMS aimed at providing safe food.
- To demonstrate compliance with statutory and regulatory food safety requirements.
- To evaluate and assess customer requirements & demonstrate conformity with those requirements.
- To effectively communicate food safety issues to the suppliers, customers and relevant interested parties.
- To ensure that the organization conforms to its stated food safety policy.
- To demonstrate such conformity to relevant interested parties, and
- Seek certification of its FSMS system by an external organization, or make self-declaration of conformity to ISO 22000.

Control Measures:

The standard specifies three categories of control measures to ensure safe food, these are:

- **PRP (Pre requisite programs):** Addresses the basic conditions and activities to maintain a hygienic environment throughout the food chain suitable for production, handling, and provision of safe end products and safe food for human consumption.
- **oPRP (Operational Pre requisite program):** These are essential to control specific hazards that are not controlled through a CCP. These are identified during hazard analysis.
- **CCP (Critical Control Point):** A point or a step at which control can be applied, and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Food safety Policy:

The requirement for the policy shall be supported by measurable objectives. The policy shall be documented and communicated through the organization

Emergency Preparedness and response:

This explains the risk management approach while implementing the FSMS, based on the risk of compromising the food safety during emergency incidents.

Provision of resources:

- The responsibility and authority of any external expert who is contributing to the FSMS shall be documented
- This clause relates to issues such as work ethics and information distribution.
- Any issue which can or does compromise food safety is of major concern

Hazard Analysis and oPRP's:

This includes the series of steps through which hazard analysis is done to determine the control measures.

The operational PRP's are identified during the hazard analysis in order to control the likelihood of introducing the food safety hazards.

Why choose FSMS:

The standard along with the issues such as pre requisite programs, which are already included in HACCP, deals with some additional issues also such as Operational PRP's and emergency preparedness. These issues enable the organization to conduct the hazard analysis thoroughly to obtain the best results.

ISO 22000 is less prescriptive than other food standards such as BRC global standard for food packaging, since it does not address in detail the GMP's, Gap's and GAP

URS is accredited by **UKAS** - United Kingdom Accreditation Services, for certifying the food industries against ISO 22000.

The standard serve you better through:

- Implementation of hygienic condition in the organization,
- Adequate cleaning programs,
- Regular testing of the product,
- Implementation of the quality management system,
- Hazard analysis in process step,
- CCP determination,
- Fulfillment of the codex requirements for the export of the product.

Benefits of FSMS:

- Systematic approach to food safety.
- Proactive preventative management system.
- Can be integrated with QMS
- Internationally recognized approach
- Increased confidence/Customer satisfaction
- Improves teamwork understanding and motivation
- Risk management tool
- Applied throughout the food chain
- Meets food quality and regulatory requirements
- Reduces regulatory involvement
- Reduces inspection efforts
- Meets commercial requirements
- Helps demonstrate due diligence
- Brand protection

For any further information about the certification process please feel free to contact:

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