



Guide to implementing ISO 22000:2005 for the Food Safety Team

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Implementing ISO 22000:2005

ISO 22000 integrates the principles of the Hazard Analysis and Critical Control Point (HACCP) system developed by the Codex Alimentarius Commission with prerequisite programmes.

Hazard analysis is the key to an effective food safety management system.

ISO 22000 assists in defining the system requirements to gather the information and knowledge in order to establish an effective combination of control measures.

ISO 22000 requires that all hazards that may be reasonably expected to occur in the food chain, including hazards that may be associated with the type of process and facilities used, are identified and assessed.

During hazard analysis, the FSMS ensures hazard control by combining the prerequisite programmes, operational prerequisite programmes and HACCP plans.

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ISO 22000 Implementation

- xlix. The food safety team update the FSMS as necessary by reviewing data collected and information including customer feedback, audit reports, results of verification activities and management review output and decide if the hazard analysis, design of operational PRPs and the HACCP plan need review.

The Food Safety team should meet regularly to review the above and also updates the following information:

- Confirmation of the members of the Food Safety Team
- Raw Materials, Ingredients and Product Contact Materials
- End Product Characteristics
- Intended Use
- Flow Charts
- Description of Process Steps
- Control Measures