



Introduction to ISO 22000:2005

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What is 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.



What is ISO 22000:2005?

ISO 22000 combines generally recognized key elements to ensure food safety along the food chain :

Prerequisite Programmes

The effective production of safe products requires a detailed HACCP plan and the integration of two categories of Prerequisite programmes:

Infrastructure and maintenance programmes

Operational prerequisite programmes

Infrastructure and maintenance programmes address basic hygienic requirements and accepted good agricultural, manufacturing, storage, transport and veterinary practices of a permanent nature.

Operational prerequisite programmes are implemented to control identified food safety hazards in the product or processing environment



ISO 22000 Definitions

Critical Control Point (CCP)

A step in the process at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Critical Limit

A critical limit is the maximum or minimum value to which a physical, biological, or chemical hazard must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level. Critical limits are established to determine whether a CCP remains in control and the product is safe.

Prerequisite Programme (PRP)

Base conditions and activities that are necessary to maintain a safe environment for the production, handling and provision of safe end products. These are infrastructure and maintenance prerequisites that an organisation has decided are the minimum pre-conditional hygienic conditions.



ISO 22000 Standard - Section 4: *Food Safety Management System* *summary of the ISO 22000 compliance*

ISO 22000 Section	ISO 22000 Manual Reference	ISO 22000 Manual Document
4. Food Safety Management System		
4.1 General Requirements	QM001	Quality and Food Safety Management System
4.2 Documentation	QM002	QMS Manual Summary
4.2.2 Document Control	QM003	Document Control
4.2.2 Document Control	QM004	Customer, Statutory and Regulatory Conformance
4.2.3 Record Control	QM005	Record Control



ISO 22000 Implementation

- i. Senior management demonstrate a commitment to food safety
- ii. Senior management issue a food safety policy
- iii. Senior management establish food safety objectives
- iv. Senior management define the scope and boundaries of the FSMS.
- v. Senior management plan the establishment of the FSMS.
- vi. Senior management provide adequate support to establish the FSMS.
- vii. Senior management ensure there is adequate infrastructure and work environment.
- viii. Senior management appoint a food safety team leader
- ix. Senior management appoint the food safety team.
- x. FSMS responsibilities and authorities are documented and communicated
- xi. Food safety communication systems are put in place
- xii. Senior management provide the resources required to establish, document, implement, maintain and update the FSMS.



Review

So were you paying attention?

What will an ISO 22000 compliant food safety management system ensure during hazard analysis?

Click on your answer.

- It will ensure hazard control because ISO 22000 requires the food safety team to conduct a hazard analysis
- It will ensure hazard control by combining the prerequisite programmes, operational prerequisite programmes and HACCP plans
- ISO 22000 ensures prerequisite programmes are put in place
- All of the above