
**Food safety management systems —
Requirements for any organization in
the food chain**

*Systèmes de management de la sécurité des denrées alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire*



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Contents

Page

Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Context of the organization	9
4.1 Understanding the organization and its context	9
4.2 Understanding the needs and expectations of interested parties	9
4.3 Determining the scope of the food safety management system	9
4.4 Food safety management system	10
5 Leadership	10
5.1 Leadership and commitment	10
5.2 Policy	10
5.2.1 Establishing the food safety policy	10
5.2.2 Communicating the food safety policy	10
5.3 Organizational roles, responsibilities and authorities	11
6 Planning	11
6.1 Actions to address risks and opportunities	11
6.2 Objectives of the food safety management system and planning to achieve them	12
6.3 Planning of changes	12
7 Support	13
7.1 Resources	13
7.1.1 General	13
7.1.2 People	13
7.1.3 Infrastructure	13
7.1.4 Work environment	13
7.1.5 Externally developed elements of the food safety management system	14
7.1.6 Control of externally provided processes, products or services	14
7.2 Competence	14
7.3 Awareness	14
7.4 Communication	15
7.4.1 General	15
7.4.2 External communication	15
7.4.3 Internal communication	15
7.5 Documented information	16
7.5.1 General	16
7.5.2 Creating and updating	16
7.5.3 Control of documented information	17
8 Operation	17
8.1 Operational planning and control	17
8.2 Prerequisite programmes (PRPs)	17
8.3 Traceability system	18
8.4 Emergency preparedness and response	19
8.4.1 General	19
8.4.2 Handling of emergencies and incidents	19
8.5 Hazard control	19
8.5.1 Preliminary steps to enable hazard analysis	19
8.5.2 Hazard analysis	21
8.5.3 Validation of control measure(s) and combinations of control measures	23
8.5.4 Hazard control plan (HACCP/OPRP plan)	24
8.6 Updating the information specifying the PRPs and the hazard control plan	25

8.7	Control of monitoring and measuring	25
8.8	Verification related to PRPs and the hazard control plan	26
8.8.1	Verification	26
8.8.2	Analysis of results of verification activities	26
8.9	Control of product and process nonconformities	27
8.9.1	General	27
8.9.2	Corrections	27
8.9.3	Corrective actions	27
8.9.4	Handling of potentially unsafe products	28
8.9.5	Withdrawal/recall	29
9	Performance evaluation	29
9.1	Monitoring, measurement, analysis and evaluation	29
9.1.1	General	29
9.1.2	Analysis and evaluation	29
9.2	Internal audit	30
9.3	Management review	31
9.3.1	General	31
9.3.2	Management review input	31
9.3.3	Management review output	31
10	Improvement	32
10.1	Nonconformity and corrective action	32
10.2	Continual improvement	32
10.3	Update of the food safety management system	32
	Annex A (informative) Cross references between the CODEX HACCP and this document	33
	Annex B (informative) Cross references between this document and ISO 22000:2005	34
	Bibliography	37

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

This second edition cancels and replaces the first edition (ISO 22000:2005), which has been technically revised through the adoption of a revised clause sequence. It also incorporates the Technical Corrigendum ISO 22000:2005/Cor.1:2006.

The following annexes are included to provide the users of this document with further information:

- [Annex A](#): cross references between the CODEX HACCP principles and this document;
- [Annex B](#): cross reference between this document and ISO 22000:2005.

Introduction

0.1 General

The adoption of a food safety management system (FSMS) is a strategic decision for an organization that can help to improve its overall performance in food safety. The potential benefits to an organization of implementing a FSMS based on this document are:

- a) the ability to consistently provide safe foods and products and services that meet customer and applicable statutory and regulatory requirements;
- b) addressing risks associated with its objectives;
- c) the ability to demonstrate conformity to specified FSMS requirements.

This document employs the process approach (see 0.3), which incorporates the Plan-Do-Check-Act (PDCA) cycle (see 0.3.2) and risk-based thinking (see 0.3.3).

This process approach enables an organization to plan its processes and their interactions.

The PDCA cycle enables an organization to ensure that its processes are adequately resourced and managed, and that opportunities for improvement are determined and acted on.

Risk-based thinking enables an organization to determine the factors that could cause its processes and its FSMS to deviate from the planned results, and to put in place controls to prevent or minimize adverse effects.

In this document, the following verbal forms are used:

- “shall” indicates a requirement;
- “should” indicates a recommendation;
- “may” indicates a permission;
- “can” indicates a possibility or a capability.

“NOTES” provide guidance in understanding or clarifying the requirements in this document.

0.2 FSMS principles

Food safety is related to the presence of food safety hazards at the time of consumption (intake by the consumer). Food safety hazards can occur at any stage of the food chain. Therefore, adequate control throughout the food chain is essential. Food safety is ensured through the combined efforts of all the parties in the food chain. This document specifies the requirements for a FSMS that combines the following generally recognized key elements:

- interactive communication;
- system management;
- prerequisite programmes;
- hazard analysis and critical control point (HACCP) principles.

In addition, this document is based on the principles that are common to ISO management system standards. The management principles are:

- customer focus;
- leadership;
- engagement of people;

- process approach;
- improvement;
- evidence-based decision making;
- relationship management.

0.3 Process approach

0.3.1 General

This document adopts a process approach when developing and implementing a FSMS and improving its effectiveness to enhance production of safe products and services while meeting applicable requirements. Understanding and managing interrelated processes as a system contributes to the organization's effectiveness and efficiency in achieving its intended results. The process approach involves the systematic definition and management of processes, and their interactions, so as to achieve the intended results in accordance with the food safety policy and strategic direction of the organization. Management of the processes and the system as a whole can be achieved using the PDCA cycle, with an overall focus on risk-based thinking aimed at taking advantage of opportunities and preventing undesirable results.

The recognition of the organization's role and position within the food chain is essential to ensure effective interactive communication throughout the food chain.

0.3.2 Plan-Do-Check-Act cycle

The PDCA cycle can be described briefly as follows:

- Plan: establish the objectives of the system and its processes, provide the resources needed to deliver the results, and identify and address risks and opportunities;
- Do: implement what was planned;
- Check: monitor and (where relevant) measure processes and the resulting products and services, analyse and evaluate information and data from monitoring, measuring and verification activities, and report the results;
- Act: take actions to improve performance, as necessary.

In this document, and as illustrated in [Figure 1](#), the process approach uses the concept of the PDCA cycle at two levels. The first covers the overall frame of the FSMS ([Clause 4](#) to [Clause 7](#) and [Clause 9](#) to [Clause 10](#)). The other level (operational planning and control) covers the operational processes within the food safety system as described in [Clause 8](#). Communication between the two levels is therefore essential.