



Certification Service Provider

ISO 22000:2018 Food Safety Management System

"Food safety is not a compromise, it's a responsibility. With ISO 22000:2018, we turn that responsibility into a standard, ensuring the health and well-being of our customers and communities. Let's serve the world with safe, nutritious, and delicious food, one meal at a time."



ISO 22000:2018 is an international food safety management system standard. It provides a framework for organisations involved in the food chain to manage food safety risks and ensure the safety and quality of their products.

The benefits of implementing ISO 22000:2018 include:

- Improved food safety by identifying and managing food safety risks.
- Increased customer and stakeholder confidence in the safety and quality of the organisation's food products.
- Better risk management by addressing potential food safety risks and liabilities.
- Enhanced reputation and credibility with customers, stakeholders, and regulators.
- Improved compliance with food safety regulations.

To implement ISO 22000:2018, an organisation must define and document its food safety policy and objectives, perform a hazard analysis, implement controls to address the hazards identified, and continuously monitor and review its performance.

ISO 22000:2018 certification is a third-party endorsement that a company has implemented and is following the ISO 22000:2018 food safety management standard. The certification process involves an audit by an accredited certification body such as **Sancert** to verify that the organisation's food safety management system meets the requirements of the standard.



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Check list for implementing ISO 22000:2018 food safety management standard:

1. Define the scope of your food safety management system (FSMS) and determine the boundaries and context of your organisation.
2. Conduct a hazard analysis to identify potential food safety risks and evaluate the need for control measures.
3. Develop a food safety policy that outlines your organisation's commitment to providing safe food products.
4. Develop an FSMS framework and procedures that align with the food safety policy and hazard analysis findings.
5. Assign responsibility for the implementation and maintenance of the FSMS to a dedicated food safety manager or team.
6. Develop a training program for employees to ensure that everyone understands their role in providing safe food products.
7. Establish controls for food safety, including good manufacturing practices, hygienic design, and hazard analysis and critical control points (HACCP).
8. Implement a continuous monitoring process to detect, respond to, and prevent food safety incidents.
9. Establish a process for responding to food safety incidents, including incident reporting, investigation, and remediation.
10. Conduct regular internal audits to monitor the implementation of the FSMS and identify areas for improvement.
11. Establish a continuous improvement process to ensure that your FSMS remains relevant and effective over time.
12. Consider seeking certification from a third-party certification body such as **Sancert** to demonstrate your commitment to providing safe food products.



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General process for recording pre-requisite programs (PRPs) for ISO 22000:2018 food management standard:

- *Determine the scope of the PRPs- Identify which areas of the organisation are covered by the PRPs and what processes they apply to.*
- *Review existing practices- Conduct a review of the current practices and procedures in place to ensure that they meet the requirements of the PRPs.*
- *Identify gaps- Identify any gaps in the existing practices and procedures that need to be addressed in order to meet the requirements of the PRPs.*
- *Develop PRP procedures- Develop procedures for the PRPs that are specific to the organisation, taking into account the results of the review and the identification of any gaps.*
- *Implement PRP procedures- Put the procedures in place, making any necessary changes to existing processes and practices.*
- *Train personnel- Provide training to personnel on the new procedures and practices, including how to implement and maintain the PRPs.*
- *Monitor and review- Regularly monitor and review the PRPs to ensure they remain effective and relevant and make any necessary improvements.*

It is important to note that this process should be flexible and adaptable to the specific needs and circumstances of each organisation and may need to be refined based on the results of the implementation and review of the PRPs.