
**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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[ISO 22000:2018](https://standards.iteh.ai/catalog/standards/sist/c869a6a0-53ad-4736-81d8-3b1e9b2d81be/iso-22000-2018)

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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

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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).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

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.

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In this document, the following verbal forms are used:

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

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“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:

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- 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.

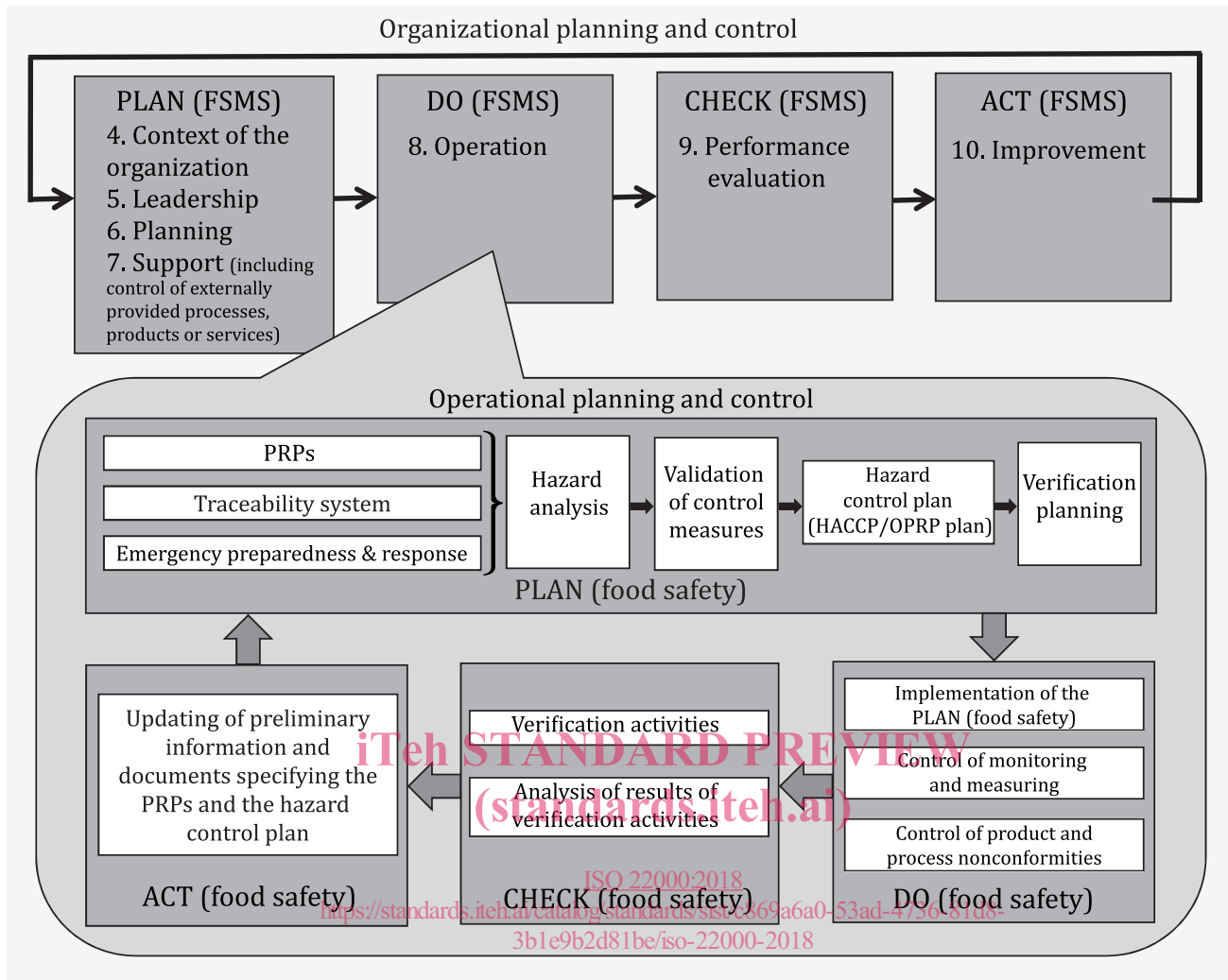


Figure 1 — Illustration of the Plan-Do-Check-Act cycle at the two levels

0.3.3 Risk-based thinking

0.3.3.1 General

Risk-based thinking is essential for achieving an effective FSMS. In this document, risk-based thinking is addressed on two levels, organizational (see 0.3.3.2) and operational (see 0.3.3.3), which is consistent with the process approach described in 0.3.2.

0.3.3.2 Organizational risk management

Risk is the effect of uncertainty, and any such uncertainty can have positive or negative effects. In the context of organizational risk management, a positive deviation arising from a risk can provide an opportunity, but not all positive effects of risk result in opportunities.

To conform to the requirements of this document, an organization plans and implements actions to address organizational risks (Clause 6). Addressing risks establishes a basis for increasing the effectiveness of the FSMS, achieving improved results and preventing negative effects.

0.3.3.3 Hazard analysis — Operational processes

The concept of risk-based thinking based on the HACCP principles at the operational level is implicit in this document.

The subsequent steps in HACCP can be considered as the necessary measures to prevent hazards or reduce hazards to acceptable levels to ensure food is safe at the time of consumption ([Clause 8](#)).

Decisions taken in the application of HACCP should be based on science, free from bias and documented. The documentation should include any key assumptions in the decision-making process.

0.4 Relationship with other management system standards

This document has been developed within the ISO high level structure (HLS). The objective of the HLS is to improve alignment between ISO management system standards. This document enables an organization to use the process approach, coupled with the PDCA cycle and risk-based thinking, to align or integrate its FSMS approach with the requirements of other management systems and supporting standards.

This document is the core principle and framework for FSMSs and sets out the specific FSMS requirements for organizations throughout the food chain. Other guidance related to food safety, specifications and/or requirements specific to food sectors can be used together with this framework.

In addition, ISO has developed a family of associated documents. These include documents for:

- prerequisite programmes (ISO/TS 22002 series) for specific sectors of the food chain;
- requirements for auditing and certification bodies;
- traceability.

ISO also provides guidance documents for organizations on how to implement this document and related standards. Information is available on the ISO website.

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

1 Scope

This document specifies requirements for a food safety management system (FSMS) to enable an organization that is directly or indirectly involved in the food chain:

- a) to plan, implement, operate, maintain and update a FSMS providing products and services that are safe, in accordance with their intended use;
- b) to demonstrate compliance with applicable statutory and regulatory food safety requirements;
- c) to evaluate and assess mutually agreed customer food safety requirements and to demonstrate conformity with them;
- d) to effectively communicate food safety issues to interested parties within the food chain;
- e) to ensure that the organization conforms to its stated food safety policy;
- f) to demonstrate conformity to relevant interested parties;
- g) to seek certification or registration of its FSMS by an external organization, or make a self-assessment or self-declaration of conformity to this document.

All requirements of this document are generic and are intended to be applicable to all organizations in the food chain, regardless of size and complexity. Organizations that are directly or indirectly involved include, but are not limited to, feed producers, animal food producers, harvesters of wild plants and animals, farmers, producers of ingredients, food manufacturers, retailers, and organizations providing food services, catering services, cleaning and sanitation services, transportation, storage and distribution services, suppliers of equipment, cleaning and disinfectants, packaging materials and other food contact materials.

This document allows any organization, including small and/or less developed organizations (e.g. a small farm, a small packer-distributor, a small retail or food service outlet) to implement externally-developed elements in their FSMS.

Internal and/or external resources can be used to meet the requirements of this document.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

**3.1
acceptable level**

level of a *food safety hazard* (3.22) not to be exceeded in the *end product* (3.15) provided by the *organization* (3.31)

**3.2
action criterion**

measurable or observable specification for the *monitoring* (3.27) of an *OPRP* (3.30)

Note 1 to entry: An action criterion is established to determine whether an OPRP remains in control, and distinguishes between what is acceptable (criterion met or achieved means the OPRP is operating as intended) and unacceptable (criterion not met nor achieved means the OPRP is not operating as intended).

**3.3
audit**

systematic, independent and documented *process* (3.36) for obtaining audit evidence and evaluating it objectively to determine the extent to which the audit criteria are fulfilled

Note 1 to entry: An audit can be an internal audit (first party) or an external audit (second party or third party), and it can be a combined audit (combining two or more disciplines).

Note 2 to entry: An internal audit is conducted by the organization itself, or by an external party on its behalf.

Note 3 to entry: "Audit evidence" and "audit criteria" are defined in ISO 19011.

Note 4 to entry: Relevant disciplines are, for example, food safety management, quality management or environmental management.

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**3.4
competence**

ability to apply knowledge and skills to achieve intended results

**3.5
conformity**

fulfilment of a *requirement* (3.38)

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**3.6
contamination**

introduction or occurrence of a contaminant including a *food safety hazard* (3.22) in a *product* (3.37) or processing environment

**3.7
continual improvement**

recurring activity to enhance *performance* (3.33)

**3.8
control measure**

action or activity that is essential to prevent a significant *food safety hazard* (3.22) or reduce it to an *acceptable level* (3.1)

Note 1 to entry: See also *significant food safety hazard* (3.40).

Note 2 to entry: Control measure(s) is (are) identified by hazard analysis.

**3.9
correction**

action to eliminate a detected *nonconformity* (3.28)

Note 1 to entry: A correction includes the handling of potentially unsafe products and can therefore be made in conjunction with a *corrective action* (3.10).

Note 2 to entry: A correction may be, for example, reprocessing, further processing and/or elimination of the adverse consequences of the nonconformity (such as disposal for other use or specific labelling).

3.10**corrective action**

action to eliminate the cause of a *nonconformity* (3.28) and to prevent recurrence

Note 1 to entry: There can be more than one cause for a nonconformity.

Note 2 to entry: Corrective action includes cause analysis.

3.11**critical control point****CCP**

step in the *process* (3.36) at which *control measure(s)* (3.8) is (are) applied to prevent or reduce a *significant food safety hazard* (3.40) to an acceptable level, and defined *critical limit(s)* (3.12) and *measurement* (3.26) enable the application of *corrections* (3.9)

3.12**critical limit**

measurable value which separates acceptability from unacceptability

Note 1 to entry: Critical limits are established to determine whether a *CCP* (3.11) remains in control. If a critical limit is exceeded or not met, the products affected are to be handled as potentially unsafe products.

[SOURCE: CAC/RCP 1-1969, modified — The definition has been modified and Note 1 to entry has been added.]

3.13**documented information**

information required to be controlled and maintained by an *organization* (3.31) and the medium on which it is contained

Note 1 to entry: Documented information can be in any format and media, and from any source.

Note 2 to entry: Documented information can refer to:
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- the management system (3.25), including related processes (3.36);
- information created in order for the organization to operate (documentation);
- evidence of results achieved (records).

3.14**effectiveness**

extent to which planned activities are realized and planned results achieved

3.15**end product**

product (3.37) that will undergo no further processing or transformation by the *organization* (3.31)

Note 1 to entry: A product that undergoes further processing or transformation by another organization is an end product in the context of the first organization and a raw material or an ingredient in the context of the second organization.

3.16**feed**

single or multiple product(s), whether processed, semi-processed or raw, which is (are) intended to be fed to food-producing animals

Note 1 to entry: Distinctions are made in this document between the terms *food* (3.18), *feed* (3.16) and *animal food* (3.19):

- food is intended for consumption by humans and animals, and includes feed and animal food;
- feed is intended to be fed to food-producing animals;