



SLOVENSKI STANDARD
oSIST prEN ISO 22000:2026
01-julij-2026

Sistemi vodenja varnosti živil - Zahteve za katerokoli organizacijo v prehranski verigi (ISO/DIS 22000:2026)

Food safety management systems — Requirements for any organization in the food chain (ISO/DIS 22000:2026)

Managementsysteme für die Lebensmittelsicherheit - Anforderungen an Organisationen in der Lebensmittelkette (ISO/DIS 22000:2026)

Systèmes de management de la sécurité des denrées alimentaires — Exigences pour tout organisme appartenant à la chaîne alimentaire (ISO/DIS 22000:2026)

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ISO/DIS 22000

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/DIS 22000:2026(en)

Contents

Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions.....	1
4 Context of the organization (BLUE text represents the HS)	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.....	9
5 Leadership	9
5.1 Leadership and commitment	9
5.2 Food safety policy	10
5.3 Organizational roles, responsibilities and authorities.....	10
5.4 Food safety culture.....	10
6 Planning	11
6.1 Actions to address risks and opportunities	11
6.2 Food Safety management system objectives and planning to achieve them	11
6.3 Planning of changes	12
7 Support.....	12
7.1 Resources	12
7.1.1 General.....	12
7.1.2 People.....	12
7.1.3 Infrastructure	12
7.1.4 Work environment	12
7.1.5 Externally developed elements of the food safety management system	13
7.1.6 Management of externally provided materials, products, processes and services	13
7.2 Competence	13
7.3 Awareness	14
7.4 Communication	14
7.4.1 General.....	14
7.4.2 External communication	14
7.4.3 Internal communication	15
7.5 Documented information	15
7.5.1 General.....	15
7.5.2 Creating and updating documented information.....	15
7.5.3 Control of documented information.....	15
8 Operation.....	16
8.1 Operational planning and control	16
8.1.1 General.....	16
8.1.2 Food defence	16
8.1.3 Food fraud prevention.....	17
8.2 Prerequisite programmes (PRPs)	17
8.3 Traceability system.....	18
8.4 Emergency preparedness and response	18
8.4.1 General.....	18

ISO/DIS 22000:2026(en)

8.4.2	Handling of emergencies and incidents.....	18
8.5	Hazard control.....	18
8.5.1	Preliminary steps to enable hazard analysis.....	18
8.5.2	Hazard analysis.....	20
8.5.3	Validation of control measure(s) and combinations of control measures.....	22
8.5.4	Hazard control plan (HACCP/OPRP plan).....	22
8.6	Updating the information specifying the PRP(s) and the hazard control plan.....	23
8.7	Control of monitoring and measuring.....	23
8.8	Verification related to PRP(s) and the hazard control plan.....	24
8.8.1	Verification.....	24
8.8.2	Analysis of results of verification activities.....	24
8.9	Control of product and process nonconformities.....	25
8.9.1	General.....	25
8.9.2	Corrections.....	25
8.9.3	Corrective actions.....	25
8.9.4	Handling of unsafe products/potentially unsafe products.....	26
8.9.5	Withdrawal/recall.....	26
9	Performance evaluation.....	27
9.1	Monitoring, measurement, analysis and evaluation.....	27
9.1.1	General.....	27
9.1.2	Analysis and evaluation.....	27
9.2	Internal audit.....	27
9.2.1	General.....	27
9.2.2	Internal audit programme.....	28
9.3	Management review.....	28
10	Improvement.....	29
10.1	Continual improvement.....	29
10.2	Nonconformity and corrective action.....	29
10.3	Complaints management.....	29
10.4	Update of the food safety management system.....	30
Annex A (informative)	Cross references between the Codex HACCP and this document ...	31
Annex B (informative)	Selection and categorization of control measures for significant food safety hazards (OPRP-CCP).....	33
B.1	General.....	33
B.2	Selection and categorization of control measures.....	33
Bibliography	35

ISO/DIS 22000:2026(en)

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).

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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*.

This third edition cancels and replaces the second edition (ISO 22000:2018) which has been technically revised. It also incorporates ISO 22000:2018/Amd. 1.

The main changes are as follows:

- Addition of requirements for food safety culture, food defence, food fraud prevention, and handling of complaints.
- New informative annex on the selection of control measures.
- Information on where to find guidance for food safety culture, food defence, food fraud prevention, and continual improvement.

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.

ISO/DIS 22000:2026(en)

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, 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.

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 personnel;
- 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.

ISO/DIS 22000:2026(en)

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.

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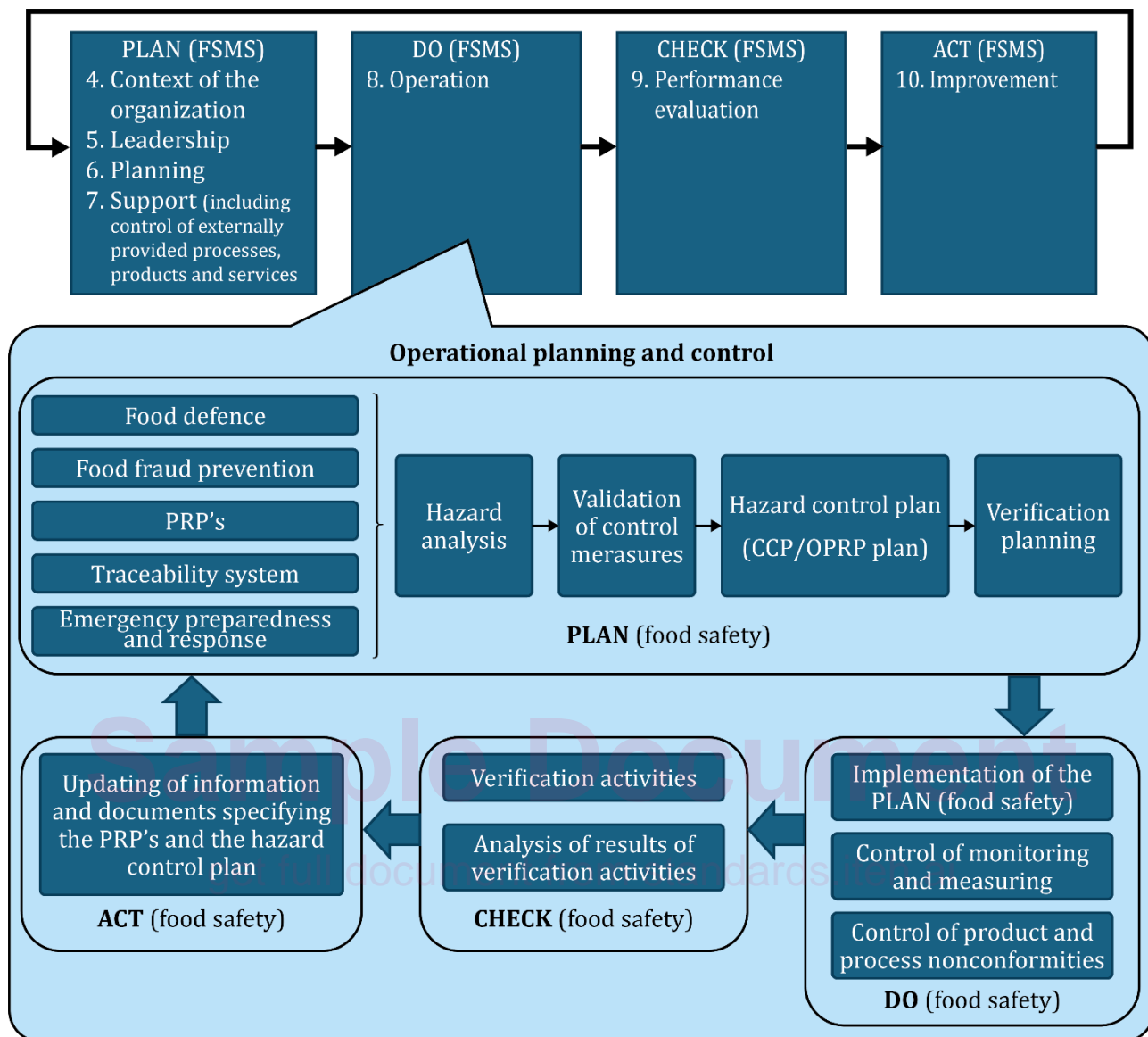


Figure 1 — Illustration of the Plan-Do-Check-Act cycle at the two levels

0.3.3 Risk-based thinking

0.3.3.1 General

Risk-based thinking is essential for achieving an effective and robust management system focused on food safety. Risk is the effect of uncertainty, and any such uncertainty can have positive or negative effects. In the context of risk management, a positive deviation arising from a risk can provide an opportunity, but not all positive effects of risk result in opportunities.

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

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 (including food safety culture), achieving improved results and preventing

ISO/DIS 22000:2026(en)

negative effects. This document highlights the importance of continual improvement by identifying and utilizing opportunities.

The documentation of organizational risks includes key assumptions in the decision-making process.

0.3.3.3 Operational risk management

To ensure food safety, an organization plans and implements actions to address operational risks (Clause 8) based on the international principles of Hazard Analysis Critical Control Points (HACCP), Prerequisite Programmes, traceability, food defence and food fraud prevention. The objective of these actions is to prevent or reduce food safety hazards to acceptable levels at the time of consumption.

Decisions taken in the application of food safety should be based on science, free from bias and documented.

0.4 Relationship with other management system standards

This document has been developed within the ISO Harmonized Structure (HS). The objective of the HS 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 (e.g. ISO 22002 series) for specific sectors of the food chain;
- requirements for auditing and certification bodies (ISO 22003 series);
- traceability (e.g. ISO 22005).

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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