SLOVENSKI STANDARD
oSIST prEN ISO 22000:2026

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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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Foreword

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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.

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.

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.

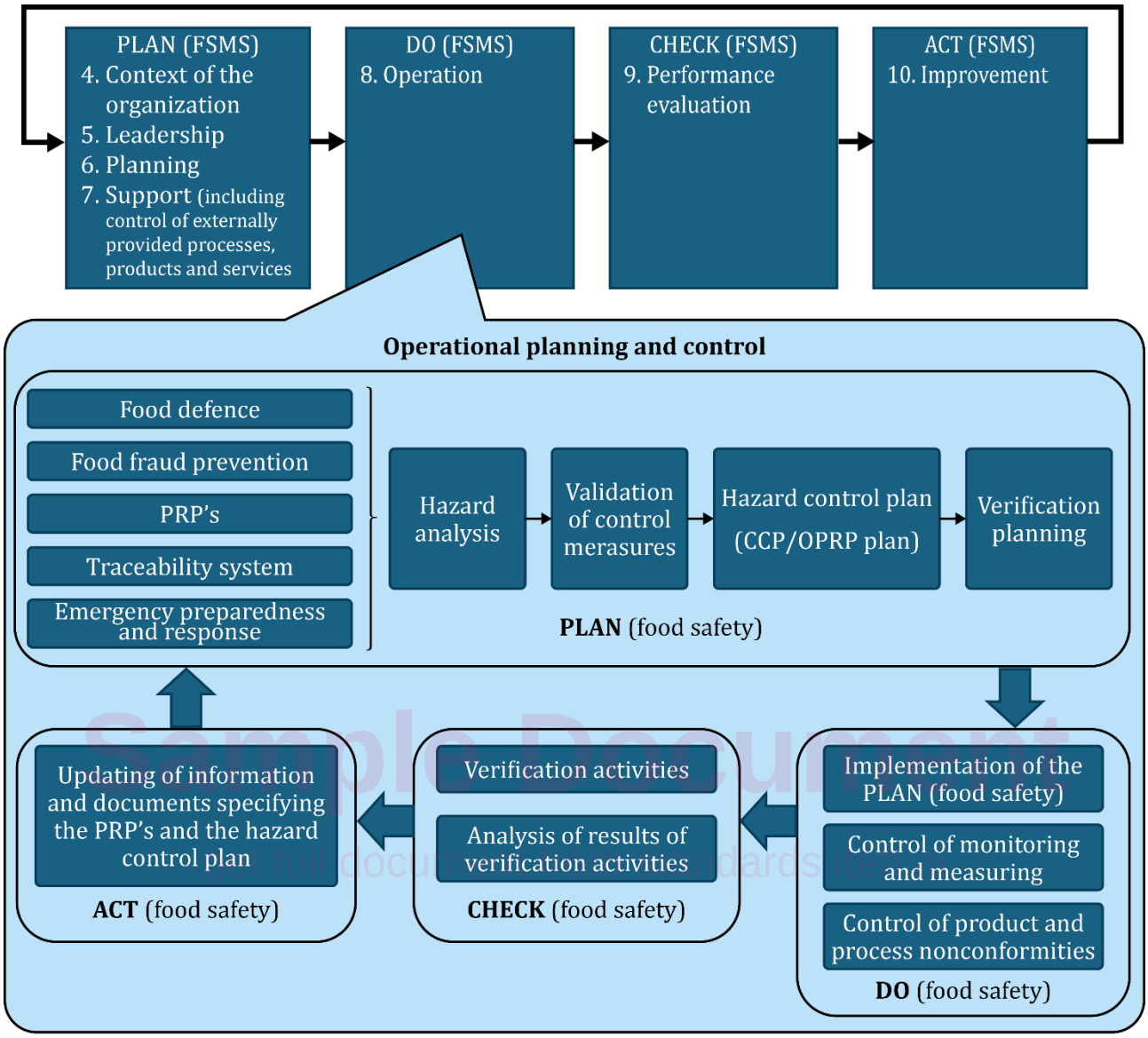

Figure 1 — Illustration of the Plan-Do-Check-Act cycle at the two levels

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

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.