

What is ISO 22000:2005?

A management system designed to enable organizations to control food safety hazards along the food chain in order to ensure that food is safe at the time of consumption.

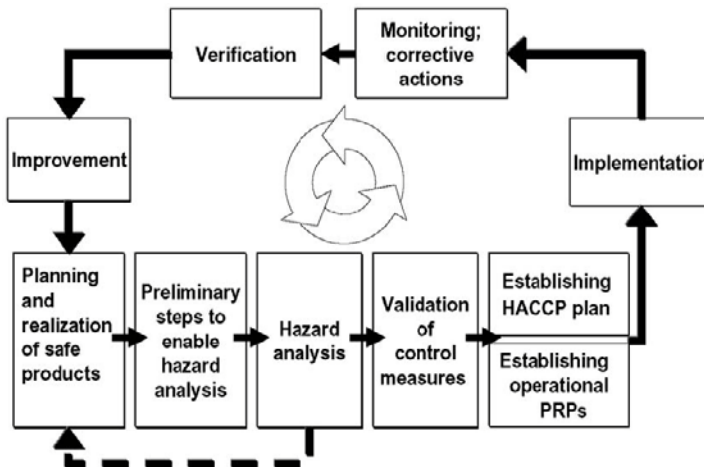


ISO 22000:2005 specifies the requirements for a Food Safety Management System (FSMS) that combines the following generally recognized key elements:

- Interactive communication
- System management
- Pre - requisite programs
- CODEX HACCP principles

It is a specification for any organization in the food chain

ISO 22000:2005 Process Model



What We Offer?

Thomas J. Hoffman, President, TJH Consulting, LLC is an International Food Safety Consultant and Trainer with over 42 years of experience. TJH Consulting, LLC can assist your firm implement and achieve ISO HACCP / ISO 22000 FSMS certification. [Contact us](mailto:tjhconsult@cs.com) at tjhconsult@cs.com get your organization HACCP / ISO 22000 (FSMS) certified.

ISO 22000:2005 **(Food Safety Management System)**

What are HACCP / ISO 22000 (FSMS)?

Hazard Analysis and Critical Control Point (HACCP) / ISO 22000 Food Safety Management System is a process control system designed to identify and prevent microbial and other hazards in food production and entire food chain. HACCP includes steps designed to prevent problems before they occur and to correct deviations through a systematic way as soon as they are detected.

Such preventive control systems with documentation and verification are widely recognized by scientific authorities and international organizations as the most effective approach available for producing safe food.

HACCP / ISO 22000 enables the producers, processors, distributors, exporters, etc, of food products to utilize technical resources efficiently and in a cost effective manner in assuring food safety.

The ISO 22000:2005 standard outlines Food Safety Management System Requirements for any organization in the food chain, and is one of a family of standards focused at the development, implementation and improvement of a food safety management system.

Who should use ISO 22000:2005?

Since ISO 22000 is a generic food safety management standard it can be used by any organization directly or indirectly involved in the food chain including- Farms, Fisheries and Dairies, Processors of Meats, Fish and Feed, including Manufacturers of soups, snacks, bread, cereal, beverages, canned and frozen food, etc as well as food service providers such as restaurants, fast food chains, hospitals and hotels.

Supporting services should not be forgotten and providers of food transportation storage and distribution, catering services as well as product suppliers for equipment,

additives, raw materials, cleaning and sanitizing products, packaging. In short if your products touch the food industry or the food we eat, part or all of the ISO 22000 requirements will apply.

The Benefits of implementing HACCP / ISO 22000 (FSMS)

- A preventative approach to food safety
- Can help identify process improvements & reduced customer complaints
- Reduces the need for, and the cost of end product testing
- Is complementary to quality management systems such as ISO 9000
- Provides evidence of due diligence & reduces the likelihood of product recall & adverse publicity
- Enhances customer satisfaction / reduces dissatisfaction
- Facilitates better understanding of food packaging safety issues throughout the organization
- Improves staff performance through the promotion of team spirit & improves staff morale and motivation through a cleaner working environment
- A clear, auditable, global standard providing a framework to bring together all parts of your Food Safety Management System (FSMS)
- Demonstrates commitment to customer satisfaction
- Tests compliance with statutory and regulatory requirements and your own systems through internal audits and management reviews
- Improves internal and external communications
- Improves your organizations image
- Links pre-requisite programs (PRP's & OPRP's), HACCP with the Plan-Do-Study-Act philosophies of ISO9001 to increase the effectiveness of your food management system
- Requires regular testing of data integrity / lot recall programs and process audits
- Aligns with other management systems (ISO 9001, ISO 14001)

CODEX - Application of a HACCP based hazard control system

Five Steps

- Assemble the HACCP team
- Describe the product
- Identify the intended use
- Construct a flow diagram
- Confirm accuracy of the flow diagram

Seven Principles

- Carry out Hazard Analysis and list the control measures
- Determine the Critical Control Points (CCPs)
- Establish Critical Limits for each CCP
- Establish monitoring system for each CCP
- Establish corrective actions
- Establish verification procedures
- Establish documentation and record keeping