Certify your Food Safety Management System

ISO 22000:2005

Like any other industry group, responsible food manufacturers work to maintain strict safety standards to ensure that their products can be enjoyed by all, without fear of health risks. But the food supply chains can extend across various countries with different standards, and involve many different organizations and subcontractors. Prior to reaching consumers, food production is affected by companies from feed producers and canners to truckers and retail stores. One weak link–a single ingredient or poorly operated farm–can result in unsafe food that is dangerous to consumers. This is a hazard to public health that can incur huge costs and adverse publicity for the firms in the food chain.

According to recent data from the Centers for Disease Control and Prevention, each year foodborne diseases contribute to approximately:

- 48 million people (1 in 6 Americans) getting sick
- 128,000 people being hospitalized
- 3,000 people dying

Subsequent FDA enforcement actions result in fees, fines, and restitution pay outs in the millions of dollars each year for companies in the food industry, as well as, lasting effects on the reputation of the companies.

ISO 22000:2005, an International Standard, is designed to ensure safe food supply chains worldwide. ISO 22000, "Food safety management systems – Requirements for any organization in the food chain," was intended to be compatible with the current tools for food safety management, ISO 9001 and HACCP, and to extend its reach for greater diligence.

History

ISO 22000 was published in September 2005, to provide a framework of requirements, and confirm a global approach for an international industry. The standard was developed within ISO by experts from the food industry, along with representatives of specialized international organizations. Additional cooperation came from the Codex Alimentarius Commission, which was established by the United Nations' Food and Agriculture Organization (FAO) and World Health Organization (WHO) to develop food standards.

The Codex HACCP (Hazard Analysis and Critical Control Point) is widely accepted as an essential tool for managing food safety especially when combined with an auditable management system. In fact, ISO 22000 will make it easier for organizations worldwide to implement the Codex HACCP system for food hygiene in way that will be consistent regardless of the specific food product or the country involved.

Previously, more than 20 different national standards had arisen, creating uneven levels of food safety, adding costs and complications. The new standard was needed to curtail the costs and hardship involved in food-borne illnesses, particularly in developing countries. ISO 22000 is backed by international consensus, generating requirements for good practice on a worldwide basis.

New Standards Bring Benefits

Food suppliers who develop safety management systems that conform to ISO 22000 can be certified – giving them an advantage in a food industry that is seeking increased accountability. ISO 22000 also incorporates the principles of HACCP, and covers those key hygiene principals.

As food safety hazards can enter the food chain at any stage, ISO 22000 allows all types of companies to take part in food safety management systems certification. The organizations that produce the equipment, cleansers, additives, ingredients and packaging involved in food production are also eligible.

The ISO 22000 also extends the successful ISO 9001 quality management system standard which is widely implemented in all sectors. The developers correctly anticipated that effective food safety systems would be designed and operated within the framework of a quality management system that is ISO 9001 certified, and incorporated into the overall management activities of the organization.

Customers Seek Certification

As a certified food supplier you assure your customers that your products, ingredients and equipment meet agreed-upon standards, saving the sales department time and resources. These transactions go more smoothly because your reputation for performance has already been established by your registration through an accredited registrar. In addition, you gain:

- Increased customer satisfaction
- Ongoing operational improvements
- Fewer errors and lower return rates
- Greater productivity and improved performance
- Simplified and effective documentation
- Greater audit and surveillance efficiency

As companies work with independent auditors to enhance and certify their management systems, they often learn ways to improve their systems and management practices. Through independent certification by an accredited registrar like SRI, firms that manufacture, package, or produce food will demonstrate that they

have an effective quality management system in place, impressing current customers and gaining greater access to new markets.

Aligned with ISO 9001

While ISO 22000 can be implemented on its own, it is designed to be fully compatible with ISO 9001. Companies already certified to ISO 9001 will find it easy to extend this certification to include ISO 22000. To help users to do so, ISO 22000 includes a table showing the correspondence of its requirements with those of ISO 9001.

ISO 9001 is a standard that can be audited, providing certification and respect for the company involved. Food service firms can use 9001 and 22000 together – or extend their existing 9001 system – to meet these food safety requirements. ISO 22000 is structured in accordance with the eight clauses of ISO 9001. It is international, and can be used by any company within the entire food chain for certification and registration.

To Learn More

Additional information on ISO 22000 can be found in the ISO Catalogue in the ISO Store at http://www.iso.org. The standard includes additional documents, such as:

- ISO/TS 22004, *Food safety management systems – Guidance on the application of ISO 22000:2005*. The design and implementation of an organization's FSMS are influenced by a number of factors, including, but not limited to, food safety hazards associated with the product and/or process, products that are produced, processes employed, and the size and structure of the organization. This standard provides important guidance that can assist small and medium-sized food enterprises around the world.

- ISO 19011, *Guidelines for auditing management systems* – This International Standard provides guidance on auditing management systems, including the principles of auditing, managing audit programs and conducting management system audits, as well as guidance on the evaluation of competence of individuals involved in the audit process including those responsible for audit program management, auditors and audit teams.

- ISO 22005, *Traceability in the feed and food chain – General principles and basic requirements for system design and implementation*. This International Standard gives the principles and specifies basic requirements for the design and implementation of a feed and food traceability system. It can be applied by an organization operating at any step in the feed and food chain.

- In partnership with the International Trade Centre (ITC) – the technical cooperation agency of the United Nations Conference on Trade and Development (UNCTAD) and the World Trade Organization (WTO) – ISO is also preparing an easy-to-use check-list for small businesses and developing countries, entitled *ISO 22000: Are you ready?*

SRI is a Full-Service, Accredited Registrar

As acceptance of international standards has grown, so has SRI. Established in 1991 to serve suppliers in the steel industry, **SRI was one of the first 5 registrars in the U.S.** SRI now serves over 40 manufacturing and services industries across North America, Asia, and Europe.

SRI auditors make the difference

From its leadership role, SRI has built its business by employing the best auditors in the field. Our senior auditors are seasoned professionals averaging more than 25 years of experience. They know the standards and the industry so they can step right in and add value to your audit.

We know you have a choice.

Here's why you should choose SRI:

- Accredited by ANAB, RvA, and IATF, SRI offers registration to a **full range of standards** to meet all your business needs
- SRI's **web-based e-VENTS** system, integrated with our fully automated operations support, puts all your sites' audit schedules, plans, and results at your fingertips when you need it, where you need it
- Our **auditors are conveniently located** across the country to better serve your business
- We offer **Pre-Assessments** that give you one-on-one time with a lead auditor and an early look at your system, which leads to a smoother registration audit
- SRI's **no-surprises, open-book approach** has helped build strong, long-lasting relationships
- We are one of the **top 5 U.S. owned and operated** registrars. Among the first to be QS-9000 and ISO/TS 16949 qualified, SRI's heritage and leadership role puts it in the market for the long haul
- **SRI's membership** in key QMS and EMS technical advisory groups, and participation in industry standards development and oversight, ensure you are among the first to know about changes that will affect your business
- **Training** available by our lead auditors on standards and requirements gives you the practical, hands-on knowledge you need to succeed

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Quality • Environmental • Health & Safety Responsible Care

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