

CHAPTER VI

ISO 22000



International Organization for Standardization

- *Chapter VI Objectives*
- *Generality*
- *Various ISO Standards*
- *ISO 22000*
- *Activities*

VI-1 Chapter VI objectives

At the end of the Chapter VI , in relation to the subjects covered, the student must be able to:

- **Understand** the basic of concept ISO ;
- **Learn** the ISO 22000;

VI-2 Generality

An independent private non-governmental organization that creates international standards.

"Equal" is the meaning of the Greek word "isos," from whence the term ISO comes.

- Global Standards Provide World-Class Requirements ;
- Regarding Goods, Services, and Systems ;
- To guarantee effectiveness, safety, and quality ;

"No matter the nation or language, we are always ISO," it states.

Almost every industry is covered by ISO:

- Food Protection;
- Agriculture, healthcare, biotechnology, medicine, the environment, etc;

To ensure that goods, materials, procedures, and services are appropriate for the purposes for which they are designed, ISO produces papers with standards, specifications, advice, or features.

Members of ISO come from 162 different nations. The members are essential to the way ISO runs. Under the direction of the Secretary General, the Central Secretariat in Geneva, Switzerland, manages daily operations and organizes the system.

General Assembly :

- It is the main organ and supreme authority of the organization;
- The organization's members and important officers attend the annual conference;

Technical Management Board (TMB)

- TMB, which answers to Council, is in charge of managing the technical work;
- It oversees the technical committees that direct the development of standards pertaining to technical issues;

ISO standards are created through a multi-stakeholder process, in response to market needs, and they are founded on expert opinion from throughout the world.

VI-3 Numerous ISO Standards:

- ✓ ISO 14000: Environmental Management;

- ✓ ISO 9000: Quality Management
- ✓ The ISO 50001 Energy Management,
- ✓ ISO 31000 Risk Management,
- ✓ ISO 22000 Food Safety Management,
- ✓ ISO 27001 Information Security Management,
- ✓ ISO 45001 Occupational Health & Safety
- ✓ Medical devices (ISO 13485)
- ✓ Anti-bribery management systems (ISO 37001)

and ISO 3166 Country Codes are among the standards that need to be met.

VI-4 ISO 22000 : 2005

The International Association for Normalization developed the international safety standard known as ISO 22000 certification.

It essentially serves as the framework for the following:

- ✓ Good Manufacturing Practices (GMP) and the Food Safety Management System (Fsms);
- ✓ Critical Control Point for Hazard Analysis
- ✓ ISO 9001: 2000

A management system developed to help businesses manage risks to food safety across the food chain so that food is safe to eat when it's ready. Any association can install an ISO 22000 food safety management system in the following order: homestead to fork. Once an organization has finished ISO 22000 internal auditor training, it may show its clients that it has an operational safety management system. Your clients' confidence in the product is bolstered by the ISO 22000 Certification. This is becoming more and more crucial since food processors want safe ingredients from suppliers and customers demand safe meals.

Any organization involved in the efficient handling of food, from the field to the store, such as cultivators, carriers, packagers, processors, retailers, and bottlers, usually finds it beneficial.

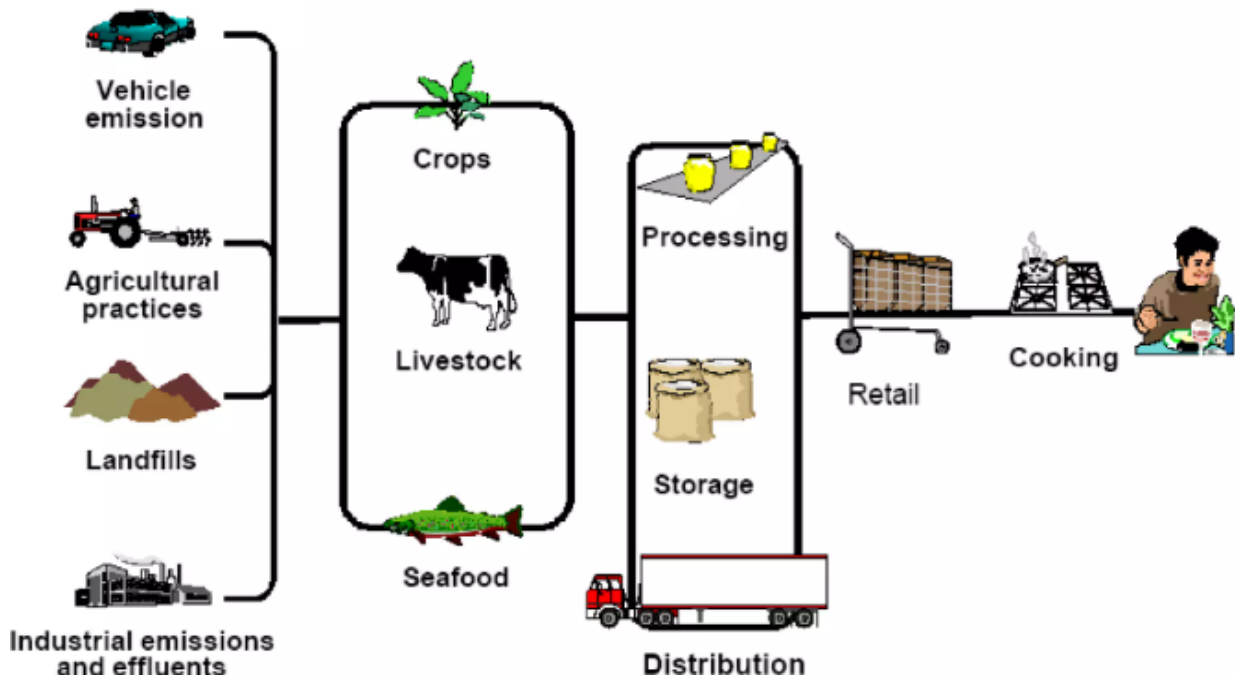


Fig 50. Entry of Hazards in Food Chain

- **Activity 26 (Chap VI) Why It Is Required???**
 - Intense Farming And Processing Of Food
 - Increase In Meals Consumed Outside Home
 - Increase In Ready To Eat Foods
 - More Traveling Across The World
 - Increased Amount Of Exotic Imported Foods
 - Increase In Number Of Susceptible People

VI-4-1 Fêatures

- Harmonizes the voluntary international standards;
- Establishes the first global standard for food safety;
- Makes Use of Proven Management System Elements;
- Facilitates Mutual Understanding Of What A Food Safety Management System Is;
- Demands Legal Compliance Verification;

- Combines Current Best Practices;
- Provides Both Internal And External Monitoring

VI-3-2 Requirements

ISO 22000 specifies requirements for 5 essential elements of food safety:

- ✓ The systemic approach;
- ✓ Interactive communication;
- ✓ Traceability;
- ✓ Prerequisites or prerequisite programs (PRP) ;
- ✓ HACCP plan;

VI-3-3 Content Of The Standard

A food chain cannot create a food safety management system in accordance with the following protocols unless these requirements are satisfied:

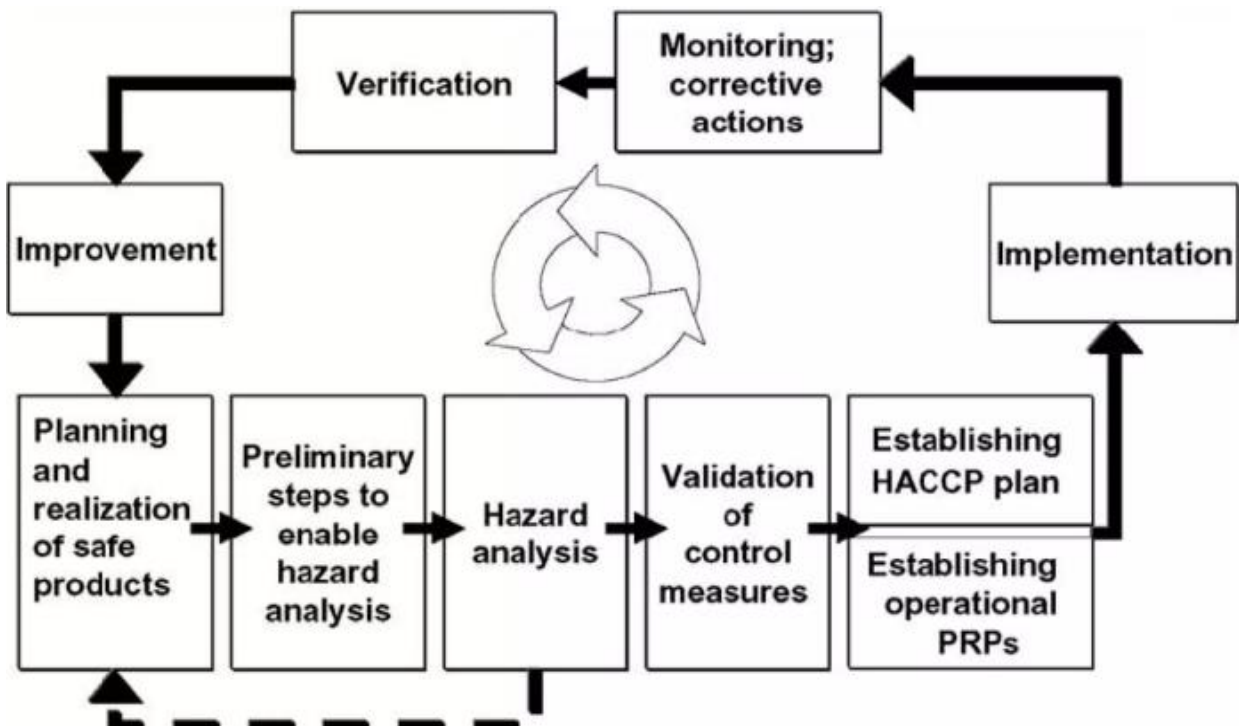


Fig 52. Food Safety Management Standards (FSMS)

- Activity 27 (Chap VI) What Is The Difference Between Haccp And Iso 22000?

Table 04 . Differences between HAACCP and ISO 22000

	HACCP	ISO 22000
Range		
Methods		
Accreditation		
Combination		
Relevance		