



ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEMS IMPLEMENTATION GUIDE



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HOW ISO 22000:2018 WORKS

INTRODUCTION

The World Health Organization estimates that one in 10 people fall ill and 420 000 people die due to food poisoning every year. The prevalence of food contamination in Africa is particularly high, which makes food safety an important health concern, and improving food safety in the entire supply chain imperative. ISO 22000:2018 aims to prevent hazards, and improve the safety and integrity of the food supply system by applying tried and tested, internationally accepted food contamination control methods.

ISO 22000:2018 combines the Plan-Do-Check-Act (PDCA) method and risk-based thinking with the Hazard Analysis and Critical Control Point (HACCP) system to identify, prevent and control food safety hazards. Organisational and operational risk management is integrated into one management system. The risk approach is intended to be a preventive tool that ensures the integrity of the food management system. Organisations may choose to use other more extensive risk management methods through the application of standards such as the ISO 31000:2018 Risk Management Standard to make the FSMS more robust.

A key difference between the 2005 and 2018 version of the standard is Annex SL, the management framework for all revised ISO standards, which simplifies the integration of ISO management systems.



WHICH BUSINESSES WILL BENEFIT FROM A FOOD SAFETY MANAGEMENT SYSTEM?

The ISO 22000:2018 food safety management system (FSMS) can be applied by small, medium and large food organisations in all areas of the food chain to improve food safety:

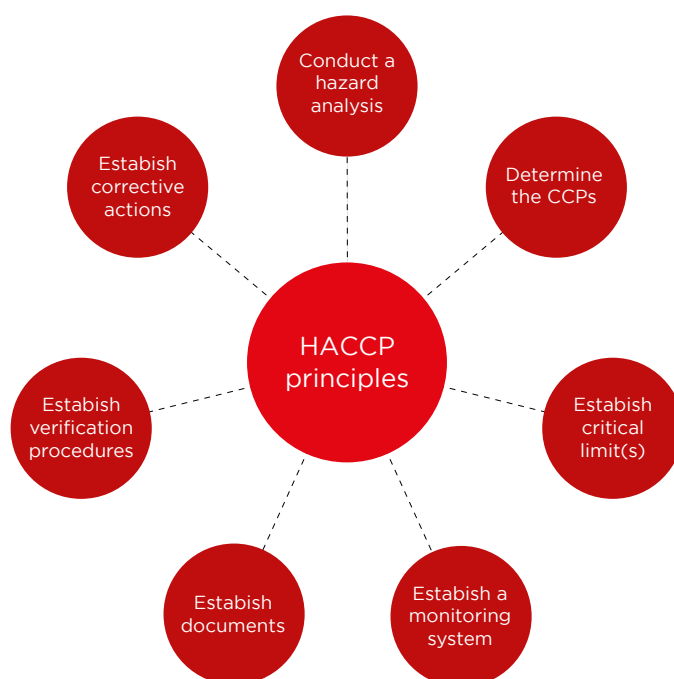
- Food and ingredient manufacturers
- Retailers
- Wholesalers
- Agricultural producers
- Transport, logistics and warehouses
- Equipment and packaging manufacturers
- Restaurants
- Caterers

Combining risk-based thinking and the process approach helps to:

- Focus the FSMS and its activities on higher-risk processes and opportunities
- Provide an understanding of how processes in the organisation are interdependent
- Allow for effective use of resources
- Offer flexibility in order to meet customer requirements on an ongoing basis

HACCP PRINCIPLES

ISO 22000:2018 combines the Plan-Do-Check-Act (PDCA) method and risk-based thinking with the Hazard Analysis Control Plan (HACCP) system to identify, prevent and control food safety hazards.

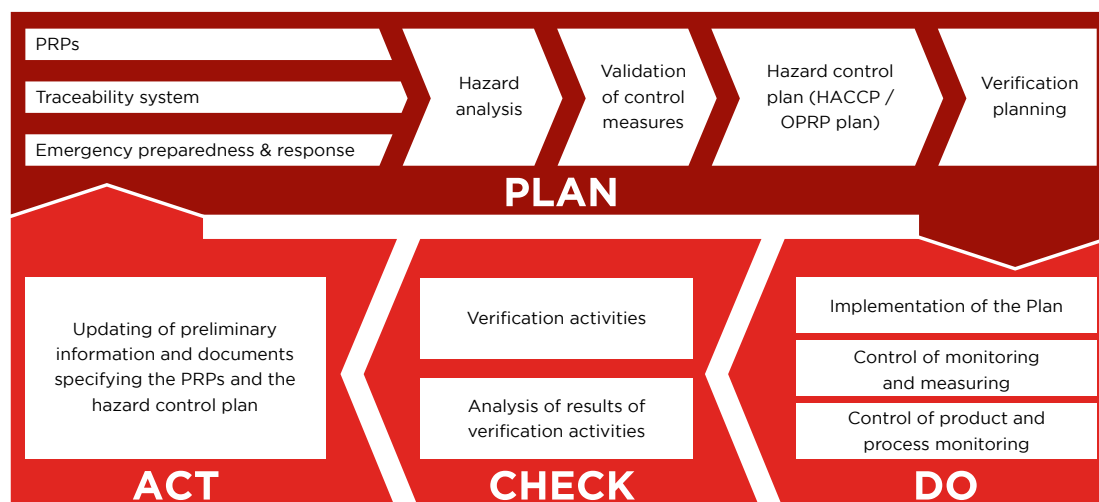


ORGANISATIONAL PLANNING AND CONTROL

The Clauses of the ISO 22000:2018 standard can be used in the various phases of the Plan-Do-Check-Act (PDCA) method as follows:



OPERATIONAL PLANNING AND CONTROL



SUMMARY OF CORE CONCEPTS OF ISO 22000:2018

CONCEPT	WHAT THIS MEANS
Context of the organisation	The range of issues that can affect, positively or negatively, the way an organisation manages its food safety responsibilities.
Issues	Issues can be internal or external, positive or negative and include a number of things that either affect or are affected by the organisation.
Interested parties	Detail about considering stakeholder needs and expectations, then deciding whether to adopt them as compliance obligations.
Leadership	Requirements specific to top management, defined as a person or group of people who direct and control an organisation at the highest level.
Risk and opportunities	Refined planning process replaces preventive action. Food safety hazards now part of risk model.
Communication	Explicit and more detailed requirements for internal and external communications.
Nonconformity and corrective action	More detailed evaluation of both nonconformities and corrective actions required.
Performance evaluation	Covers the measurement of the FSMS to identify how operations could be improved or enhanced.

ISO 22000:2018 KEY REQUIREMENTS

CLAUSE 1: SCOPE

Includes requirements for planning, implementation, maintaining and updating an FSMS as well as effective communications.

CLAUSE 2: NORMATIVE REFERENCES

There are no normative references. The clause is retained to keep the same numbering scheme as other ISO management system standards.

CLAUSE 3: TERMS AND DEFINITIONS

Provides formal definitions of important terms used throughout the standard.

CLAUSE 4: CONTEXT OF THE ORGANIZATION

This clause has been almost completely revised. The clause establishes the context of the FSMS, external and internal issues, and the needs and expectations of stakeholders and interested parties. It requires that the organisation establishes, implements, maintains and continually improves the FSMS in accordance with the requirements of the standard. The term “issue” covers problems or potential problems, and legal requirements and other obligations. The clause includes determining the scope of the FSMS.

CLAUSE 5: LEADERSHIP

This clause addresses the role of top management in implementing a FSMS - these are the people who direct and control the organisation at the highest level. The purpose is to demonstrate leadership and commitment by integrating the FSMS into the business' overall strategy. Top management needs to establish the food safety policy, focus on continual improvement of the FSMS, and ensure that the structure and details of the FSMS are communicated, maintained and understood by all parties.

CLAUSE 6: PLANNING

This involves how an organisation plans actions to address both the risks and opportunities identified in Clause 4. It focuses on the development and use of a planning process, rather than a procedure to address factors and the risk associated with these factors.

CLAUSE 7: SUPPORT

This clause covers the resources needed to ensure the management system's performance and its ability to meet its obligations. This includes, amongst other things, determining the competence of the people who will be doing the work, and providing appropriate training where necessary. It includes requirements for 'documented information' which relate to the creation, updating and control of specific data. In terms of managing documentation, there is a different approach in the new version. Instead of dividing the clause in control of documents and control of records it is presented as creating and updating and control of documented information. Another significant change is that a formal written procedure to control documents and records is no longer mandatory.

CLAUSE 8: OPERATION

Outlines the requirements a FSMS must meet for successful certification. It covers:

- Operational planning and control
- Prerequisite programmes (PRPs)
- Traceability
- Emergency preparedness and response
- Hazard control
- PRP and hazard control maintenance
- Control of monitoring and measuring
- PRP and hazard control verification
- Control of product and process nonconformities

CLAUSE 9: PERFORMANCE EVALUATION

The clause covers measuring and evaluating the FSMS to ensure that it is effective, and continually improves. Consideration needs to be given to what should be measured, the methods to use, and when data should be analysed and reported on. Internal audits need to be carried out, and “audit criteria” must be defined to ensure that results are reported to relevant management. Management reviews need to be performed and documented information kept as evidence.

CLAUSE 10: IMPROVEMENT

Opportunities for continual improvement need to be determined and identified for continual improvement of the management system and its related performance. The requirement for continual improvement has been extended to ensure that the management system’s suitability, adequacy, and effectiveness are evaluated in light of continually improving food safety performance. Organisations need to act on nonconformities and identify whether similar nonconformities exist or could potentially occur to achieve continual improvement of the FSMS.

6 TIPS FOR IMPLEMENTING AN EFFECTIVE FSMS

- Top management commitment is vital for the success of a FSMS
- Keep people in the organisation informed about what is going on
- Think about how departments work together to avoid silos, and encourage team work
- Speak to customers and suppliers
- Review systems, policies, procedures and processes
- Train employees in the food safety management system and staff selected for internal audits



HOW TO IMPLEMENT A FSMS

Risk ZA offers a range of Food Safety Management training courses and has extensive experience assisting the food industry implement Food Safety Management Systems to suit their needs.

UNDERSTAND AND PREPARE! BOOK A SEAT ON A TRAINING COURSE

- Awareness Level 1 English/isiZulu
- HACCP and PRPs
- FSSC ISO 22000 Overview of requirements
- ISO 22000 - Internal and Supplier Auditor, based on ISO 19011
- ISO 22000 - Lead Auditor

Contact us to discuss which of our ISO 22000:2018 training course/s would best suit you and your organisation: +27 (0) 31 569 5900 or info@riskza.com

