



Image: TÜV Rheinland ©

# Questions and answers regarding ISO 22000 certification

Our experts have answered some important questions about ISO 22000 certification in the food safety industry. Would you like to know more about ISO 22000?

**Contact us!**

## 1. IS ISO 22000 CERTIFICATION SUITABLE FOR YOUR COMPANY?

ISO 22000 is suitable for all companies directly or indirectly involved in food production, such as:

- Agriculture businesses cultivating plants and livestock
- Food manufacturers and manufacturers of semi-finished food products and food additives for industrial processing
- Providers of transport and storage as well as cleaning and co-packing services for the food and animal feed industry
- Manufacturers of primary and secondary packaging materials for food and animal feed

- Businesses involved in feed production, for example individual/mixed feed and feed additives
- Communal feeding businesses such as restaurants, canteens and catering companies
- Producers of pesticides, fertilizers and medicines for animals
- Producers of machines, facilities and devices for food manufacture
- Retailers, wholesalers and intermediaries

ISO 22000 is also suitable for all companies that wish to introduce an ISO standard in addition to [IFS](#) or [BRC](#). ISO 22000 allows you to construct your business according to international guidelines and comply with global food safety standards.

## 2. WHAT ARE THE ADVANTAGES OF ISO 22000 CERTIFICATION?

- Comply with stringent requirements for international food safety and document that compliance
- Improve quality assurance and make risk management more efficient
- Gain a competitive edge through worldwide recognition and acceptance
- Obtain the trust of customers, partners and the authorities
- Acquire new customers by improving your image
- Easier combination with other management systems

## 3. WHAT ARE THE REQUIREMENTS OF ISO 22000?

- Interactive communication along the supply chain
- Compliance with the [HACCP](#) principles: Risk analysis, identification of critical control points (CCPs), monitoring of CCPs, definition of corrective measures, verification, documentation
- Harmonization of existing voluntary and/or prescribed standards
- Development of a structure based on [ISO 9001](#)
- System management
- Process control
- Plan-Do-Check-Act (PDCA) cycle

## 4. WHAT ARE THE CONTENTS OF ISO 22000?

### 1. Communication:



The information determined must be made available to all parts of the company and to the external parties involved (suppliers, customers, consumers, authorities etc.). Mandatory requirements for the type of communication and regulations for what, when and how to communicate are in place to guarantee process transparency.

### 2. System management:



ISO 22000 is a standard specially designed for food safety. Among other things, it includes approaches from ISO 9001 and the Plan-Do-Check-Act cycle (for organizational planning and control of the management system, as well as for operational planning and control food safety).



### 3. Preventive programs:

ISO 22000 provides the basic conditions and actions required for the production, processing and provision of safe food. These requirements apply to both the infrastructure and the working environment. The defined preventive programs influence all stages of the food chain.



### 4. Supply chain:

ISO 22000 covers the entire supply chain. All subcontractors along each section of the supply chain, packaging manufacturers for example, must be integrated.



### 5. Validation, verification and updating:

ISO 22000 focuses on planning, control and assessment. Each case requires warranted and verified food safety documentation be provided to ensure planned performance, targeted control and rated effectiveness.

## 5. IS ISO 22000 RECOGNIZED BY THE GLOBAL FOOD SAFETY INITIATIVE (GFSI)?

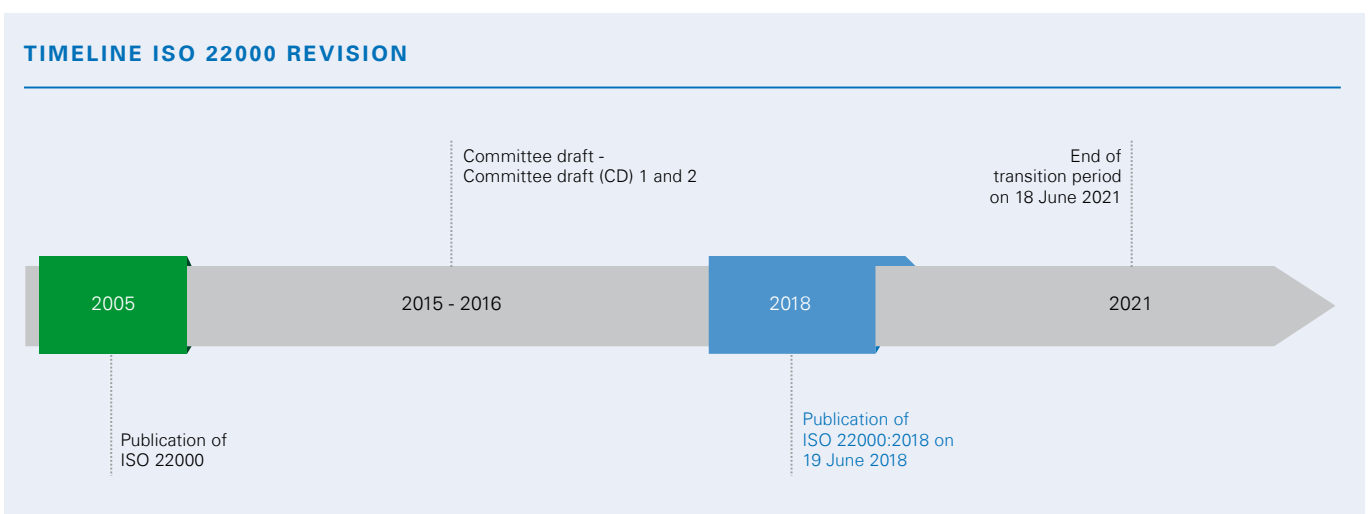
No, ISO 22000 is not recognized by the GFSI.

## 6. DOES CERTIFICATION AS PER ISO 9001, IFS OR BRC AUTOMATICALLY MEET THE REQUIREMENTS OF ISO 22000?

No, it does not, as ISO 22000 requires a management system for food safety. Although, organizations with ISO 9001, IFS, or BRC certification are already in a good position, they must still fulfill requirements for the food safety management system and preventive programs.

## 7. WHEN WAS THE ISO 22000:2018 PUBLISHED?

The preparation phase for the revision began in 2015. ISO 22000:2018 was published on 19 June 2018.



## 8. WHAT ARE SOME OF THE IMPROVEMENTS OFFERED BY ISO 22000:2018?

- Clarified key concepts (e.g. critical inspection points, operating programs, risk handling, product returns)
- Unique definition of descriptions and differences between key terms
- Simplified and improved structure of the standard
- More suitable for use by SMEs
- Reduced regulated content
- Adapted to High-Level Structure (HLS)
- Improved compatibility with other management systems
- Cooperation of two separate cycles in the PDCA cycle: Management System and HACCP Concept
- Control of externally provided processes, products and services
- Lower requirements for the food safety manual

## 9. IS THERE A DEADLINE FOR SWITCHING TO THE ISO 22000:2018?

The three-year ISO 22000:2018 transitional period ends on 18 June 2021. Companies that are already certified according to ISO 22000:2005 must have completed the transition to ISO 22000:2018 by this date. This is also possible as part of a surveillance or re-audit.

**OUR EXPERTS WILL PROVIDE YOU WITH INITIAL INFORMATION AT NO CHARGE. CONTACT US TO LEARN HOW YOU CAN BENEFIT!**

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