QUALITY

ASSURANCE

SAFETY

ISO 22000:2018 CERTIFICATION

MAKING THE
DIFFERENCE

PROMOTING SAFETY AND QUALITY IN THE FOOD SUPPLY CHAIN

SGS

The food industry has transformed significantly since ISO 22000 was first published in 2005. The development of the Global Food Safety Initiative (GFSI) and GFSI benchmarked standards has highlighted the need for an international management system standard that promotes modern food safety systems but without the complexity of GFSI.

The long-awaited update to ISO 22000 has finally been published. Aligned to the ISO High Level Structure (HLS) convention, ISO 22000:2018 redefines concepts such as pre-requisite programs (PRP) and operational prerequisite programs (OPRP). The new standard is easier for economic operators to understand and implement.

HACCP is now embedded within the standard. ISO 22000:2018 closely follows Codex Steps and Methodology – implementation of the standard means greater alignment with Codex HACCP.

Implementation has been simplified through the identification of specific documented information within the standard. Auditing is therefore easier for operators because they know in advance the set of documents the auditor will expect to review.
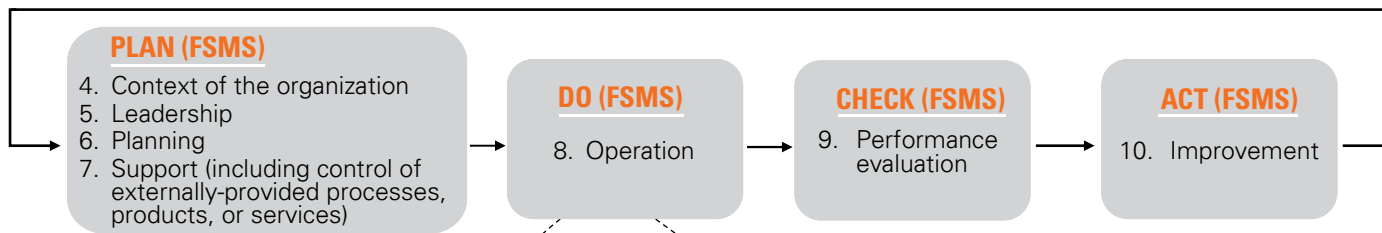
Other improvements include:

- Clarification of the PDCA (Plan-Do-Check-Act) cycle – organizations can ensure processes are adequately resourced and managed and that opportunities for improvement are

acted on. Revision adopts two inter-related PDCA cycles, the food safety management system and the product production/service delivery PDCA based around Codex HACCP principles
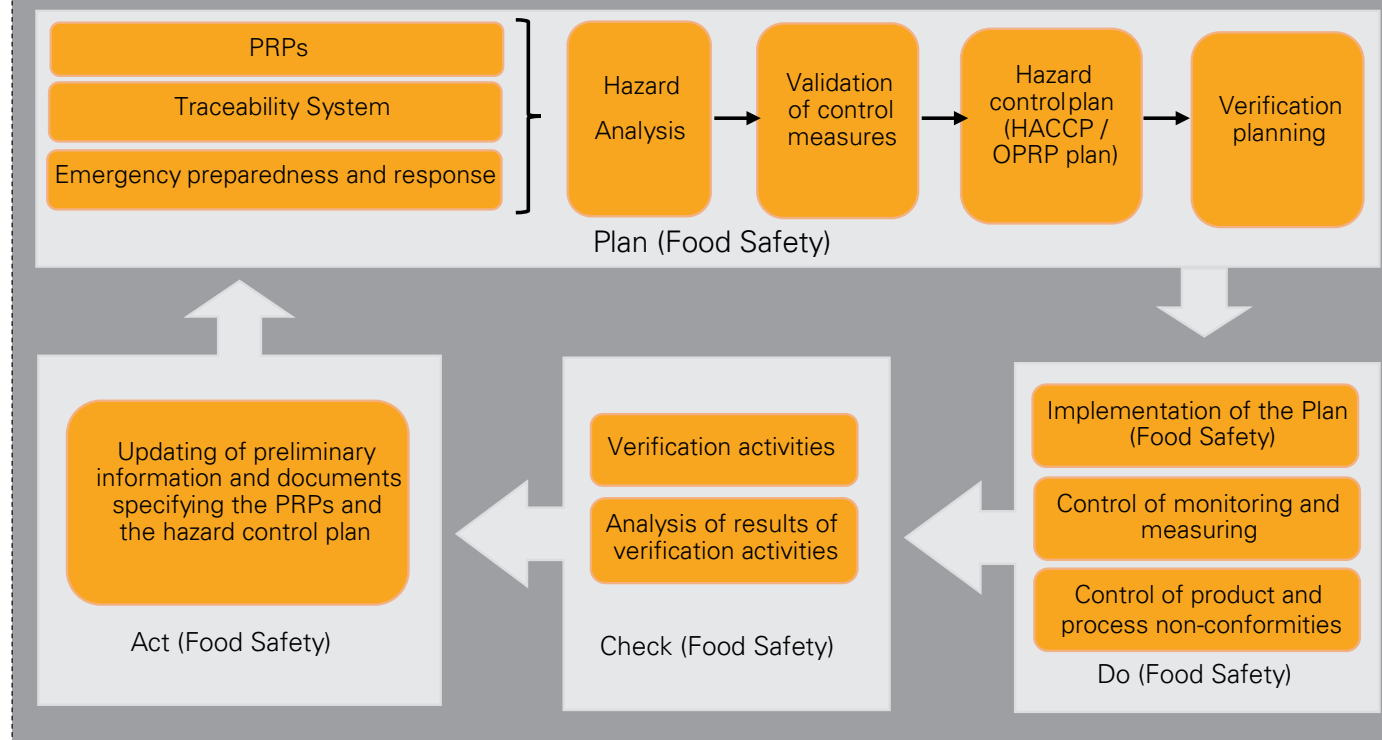
- Risk management – old standard only considered the risk posed to the final consumer by the product. New standard continues to apply Codex HACCP principles but also includes an organizational consideration of risk

- Simplified clause structure – allows a more linear approach to implementation through a step by step process

THE NEW PDCA CYCLE

ORGANIZATIONAL PLANNING AND CONTROL

PLAN (FSMS)
4. Context of the organization
5. Leadership
6. Planning
7. Support (including control of externally-provided processes, products, or services)

DO (FSMS)
8. Operation

CHECK (FSMS)
9. Performance evaluation

ACT (FSMS)
10. Improvement

OPERATIONAL PLANNING AND CONTROL

PRPs

Traceability System

Emergency preparedness and response

Hazard Analysis

Validation of control measures

Hazard control plan (HACCP / OPRP plan)

Verification planning

Plan (Food Safety)

Implementation of the Plan (Food Safety)

Control of monitoring and measuring

Control of product and process non-conformities

Do (Food Safety)

Verification activities

Analysis of results of verification activities

Check (Food Safety)

Updating of preliminary information and documents specifying the PRPs and the hazard control plan

Act (Food Safety)

HIGH LEVEL STRUCTURE (HLS)

ISO 22000:2018 is aligned with the HLS convention required for all new or amended ISO management system standards. This makes it easier to integrate ISO 22000 with other ISO management standards, such as ISO 9001 – Quality Management.

HLS ensures all management system standards have a common clause structure, making implementation easier as it follows a step-by-step process:

These are:

CLAUSE 1: SCOPE

CLAUSE 2: NORMATIVE REFERENCES

CLAUSE 3: TERMS AND DEFINITIONS

CLAUSE 4: CONTEXT OF THE ORGANIZATION

How the company establishes its FSMS and begins the process of identifying the business risks that exist. It requires the organization recognise the interested parties and their specific individual requirements.

CLAUSE 5: LEADERSHIP

- 5.1 Leadership and commitment
- 5.2 Policy
- 5.3 Organizational roles, responsibilities and authorities

CLAUSE 6: PLANNING

- 6.1 Actions to address risk and opportunities
- 6.2 Objectives
- 6.3 Planning Changes

CLAUSE 7: SUPPORT

- 7.1 Resources
- 7.2 Competence
- 7.3 Awareness
- 7.4 Communication
- 7.5 Documented Information

CLAUSE 8: OPERATION

- Operational planning and control
- Prerequisite programs (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

- Measurement and evaluation of food safety management system
- Internal audits
- Management review

CLAUSE 10: IMPROVEMENT

- Non-conformity and corrective action
- Continual improvement
- Updating of the FSMS

CERTIFICATION PROCESS

Our three-stage certification process ensures you are supported at every step of the implementation process.

1. Gap analysis – identify where current processes fail to meet the new standard
2. Implementation – rectify identified deficiencies
3. Certification – SGS auditor checks your systems are compliant with ISO 22000:2018

BENEFITS

All economic operators along the food value chain will benefit from adopting ISO 22000:2018

Benefits include:

- Better control over food safety activities
- Assured customer, statutory and regulatory compliance
- Facilitated market growth
- Increased customer, stakeholder and consumer confidence
- Improved risk management
- Integration with other ISO management systems

TRAINING

Whether you are an existing ISO 22000 certified company, or are completely new to certification, we can provide you with the skills and knowledge you need to achieve certification. We provide ISO 22000 awareness and implementation training for businesses around the world, helping them understand the certification process and how to implement the standard's requirements. Delivered in person or online, using innovative learning and development solutions, we can tailor courses to meet your training objectives.

TECHNOLOGY & INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One: Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping you build consumer trust.

SGS BENEFITS

SGS is the world's leading inspection, verification, testing and certification company. With more than 300 auditors operating across 160 countries, we are the first choice for businesses looking to implement ISO 22000:2018.

Benefits of working with SGS include:

- Key account management
- Data management and reporting
- Rapid turnaround times
- Technical competence
- Global network

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WHEN YOU NEED TO BE SURE

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