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TOPIC - ISO 22000 / HACCP / Food Safety

ISO 22000 - Food Safety Management System Standard

Failures of food safety in the food supply chain can be costly and dangerous.

They can affect consumers public health, an organisations reputation, result in financial penalties and reduce stakeholder value.

BS EN ISO 22000 can help to eliminate weak links in the food supply chain and benefit the consumer as well as the business.

It is an international standard and defines the requirements of a food safety management system covering all organisations in the food chain, including catering and packaging companies.

Its been developed because ISO 9000 does not deal specifically with food safety.

It has also been developed for organisations seeking to integrate their management systems and their food safety specifics.

The standard combines generally recognised key elements to ensure food safety along the food chain including:

- Interactive communication
- System management
- Control of food safety hazards through pre-requisite programmes & HACCP plans
- Continual improvement and updating of the management system

ISO 22000 is intended to define the requirements for companies that desire to exceed the regulatory requirements for food safety.



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Benefits

By obtaining ISO 22000, an organisation can achieve international harmonisation in the field of food safety and it also provides a tool to implement HACCP throughout the food supply chain. As well as this it also:

- Applies to all organisations in the global food chain
- Covers the majority of the requirements of the current retailer food safety standards
- Complies with the HACCP principles
- Provides communication of HACCP concepts internationally
- Provides an auditable standard which provides a framework for certification
- Provides a structure that aligns with the management systems of ISO 9001 and ISO 14001 for integration

Who was it developed by?

ISO 22000 has been developed by experts from across 23 different countries as well as organisations such as the Confederation of Food & Drink Industries of the European Union (CIAA), the International Hotel and Restaurant Association, Global Food Safety Initiative and the World Food Safety Organisation (WFSO)

What is HACCP?

Hazard Analysis Critical Control Points (HACCP) is the main platform for international legislation and good manufacturing practices for all sectors of the food industry. HACCP forms a key component of many certified compliance standards and is recognised as a main element of international trade on food products.

HACCP is a risk management tool and is used to focus on hazards that affect food safety through hazard identification and to establish critical control points during the production process.



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Who is it relevant to?

HACCP is relevant to all sectors of the food industry, including primary producers, manufacturers, processors and food service operators who want to demonstrate their compliance with national or international food safety legislation requirements.

What are the benefits?

There are clear benefits associated with HACCP certification:

- Reduces business risk and demonstrated management commitment to food safety
- Conveys a degree of confidence required by consumers, retailers and buyers within the food industry
- Provides assurance that control systems are in place to assure the safe production of food
- Regular assessments help with continue monitor of food system
- Cost effective as it targets resources to the control of critical control points and reduces the need for end product testing. Wastage, complaints and recalls should also be reduced
- Complementary to quality management systems such as ISO 9000 / ISO 22000
- Useful in demonstrating due diligence
- Generates a food safety culture and brand protection

Reasons for failure of HACCP

- General hygiene standards are poor
- Lack of management commitment
- Lack of knowledge / training and understanding
- Lack of resources, especially time for implementation, monitoring & verification
- Too much paperwork or poor inaccurate records
- The HACCP manual is left in the Manager's office and not used in practice



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Typically to address any of this, you need to put in / have a **Management System** that is **tailored to your activities** and which is structured to satisfy the requirements of ISO 22000 / HACCP.

At SeH, we can help you to...

A/ [If you need this - usually voluntary but often customer driven...]

- ✓ **Understand what is required** and from that....
- ✓ **Design a system** that is unique to you & your activities / operations
- ✓ **Develop this system** into reality
- ✓ **Implement the system** i.e. put it into practice / daily use
- ✓ **Help you to manage it** & more importantly to get **maximum benefits** from it

B/ [For those of you already have HACCP controls.....]

- ✓ **Improve / Enhance** any existing system / arrangements
- ✓ Help you to manage it more **effectively**
- ✓ Help you to maintain it **efficiently**

The first stage is usually to conduct a **gap analysis** to see what you already have or do that may already suit requirements. This decides how much help you actually need and identifies exactly what needs to be done. We then provide whatever help is necessary to get you there.

Our help can also involve working with the chosen Registration / Assessment Body. Such a body must hold UKAS approval for it to be valid / recognised by your customers.

Reference = A quality management system in accordance with ISO 22000 will provide your organization with a set of processes that ensure a common sense approach to the management of your organization.

The system should ensure consistency and improvement of working practices, which in turn should provide products and services that meet customer's requirements.