

1. What is ISO 22000: 2018

ISO 22000:2018, Food safety management systems – Requirements for any organization in the food chain, sets out the requirements for a food safety management system. It defines what an organization must do to demonstrate its ability to control food safety hazards and ensure that food is safe for consumption. Who developed the Standard

International Organization for Standardization (ISO) based in Geneva, Switzerland has developed the standard. It is independent, non-governmental international organization with a membership of 167 National Standards Bodies

2. Key potential benefits of using ISO 22000:2018

- Reduction in food safety incidents and cost.
- Compliance with legal and Codex HACCP principle.
- Continual improvement in products & processes.
- Resource optimization – internally and along the food chain.
- Sustainable food safety performance.
- Improves consumer / supplier /regulator confidence and relationships.
- Competitive advantage in the marketplace.
- Promotes international trade.
- Improved overall performance.

3. Standard applicable to

Any organization within the food chain, regardless of size, from feed producers, primary producers through food manufacturers, transport and storage operators and subcontractors to retail and food outlets.

It is applicable to whatever size or product to all food producers, who have responsibility to manage the safety of their product and the wellbeing of their customers.

4. Where can I purchase the Standard Copy

You can visit website www.iso.org or email to central@iso.org