

A About ISO 22000

1. What is ISO 22000 :2018

- **ISO 22000** is a food safety management system focused on providing requirements for any organization in the food industry with objective to help to improve overall performance in **food safety**. The standard is intended to ensure safety in the global food supply chain. The standard provides overall guidelines for food safety management and also focuses on traceability in the food chain.

2. What Benefits will the standard bring to business.

- ISO 22000 is the leading Global Food Safety Standard, and the most widely accepted by the retailers and consumers. It helps the organizations identify and control food safety hazards and benefit producers and manufacturers, regulators and retailers and, most important of all, the consumers.
- ISO 22000 provides a layer of reassurance within the global food supply chain, helping products cross borders and bringing people food that they can trust.

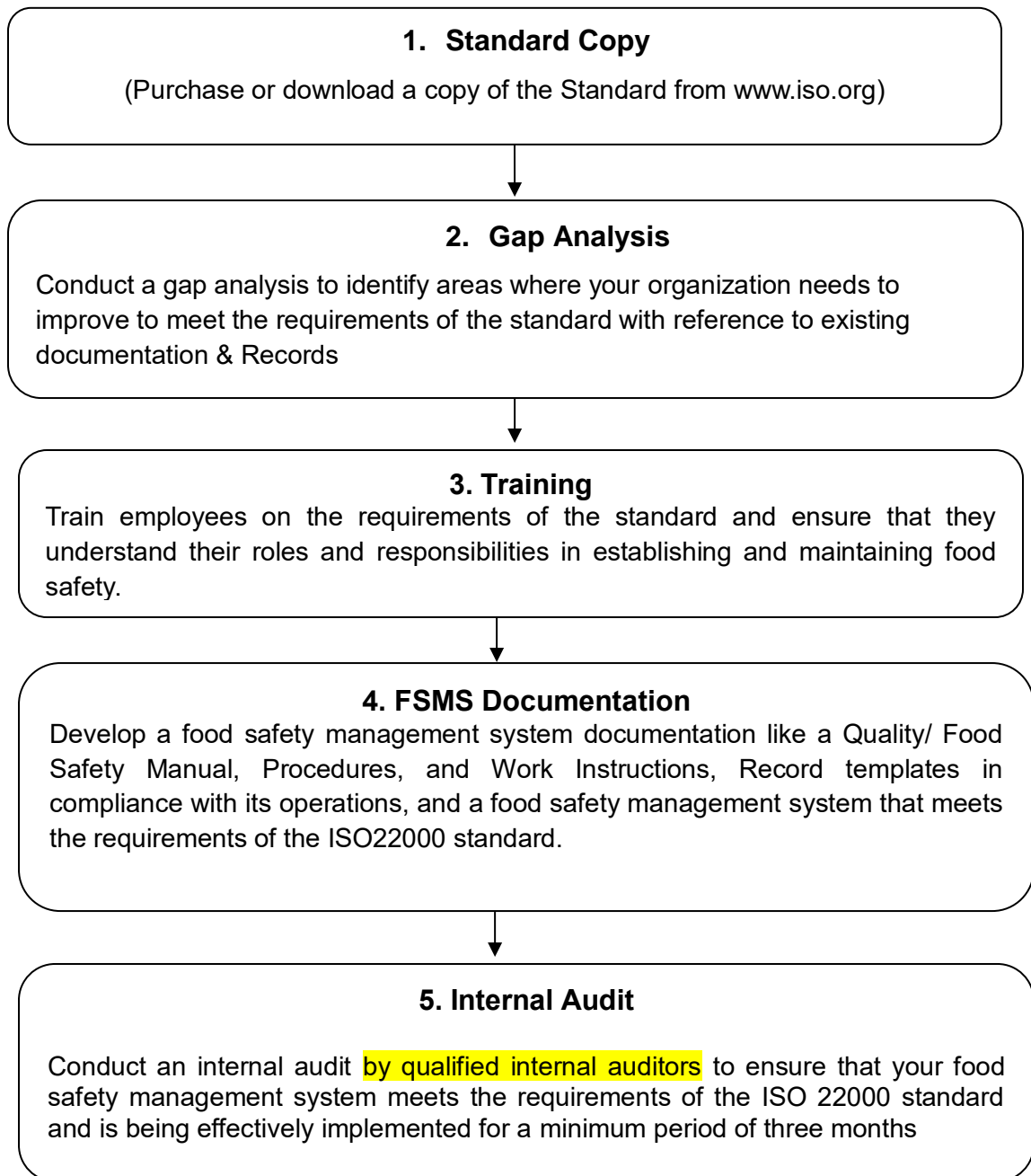
3. Standard Applicable to

- Applicable to all types of food producers and handlers .

4. Where can I down load the standard copy

You can visit www.iso.org and purchase a copy of the standard.

B Steps In obtaining the ISO 22000 Certificate



6. Non conformances

Correct any non-conformances identified during the internal audit and take corrective actions to prevent their recurrence.



7. Select a Certification body

Submit the application form to a certification body that is accredited to issue ISO 22000 certification after all non-conformances are closed.



8. Certification body

The certification body will conduct external audit (Stage 1 and Stage 2 audits) to assess your organization's compliance with ISO 22000. No of man-days for the audit and fees for certification depends on the number of employees, its processes, unit locations, etc



9. Certificate

On the closure of all non-conformances, if any are raised during the audit, a certificate will be issued which will be valid for three years.



10. Maintain certification

To maintain your ISO 22000 certification, you will need to undergo periodic surveillance audits to ensure you continue to meet the requirements of the standard. Normally once in a year

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