

ISO 22000:2018 Test of Understanding Level 2 – Professional

Test Syllabus

The main purpose of the ISTO Test of Understanding (the “Test”) is to offer an evidence-based qualification to professionals who have demonstrated an appreciation of the intent and an accurate understanding of the requirements (and the non-requirements) of the standard, including its applicability and underlying management principles. Such knowledge and skills are crucial in providing a value-adding service related to the standard, be it implementation, advisory or auditing.

The Test of Understanding is not an auditor qualification. There are no questions directly related to auditing.

The topics set out in 1.1 to 1.3 are not intended to limit the subject matter or be all inclusive of what might be covered in the Test. Candidates will be expected to apply their knowledge to organizations with different sizes and complexity.

1.1. **Applicability (A)**

- ISO 22000 purpose
- ISO 22000 intended outcomes
- Scope and boundaries of a food safety management system
- ISO 22000 Applicability (Clause 4.3)

1.2. **Concepts, principles and Terminologies (Co, T)**

Food safety

- Food safety hazards: biological, chemical and physical; food safety issues such as food fraud and food defence
- Prerequisite programmes, hazard identification and categorization of controls: Hazard control plans (OPRP and HACCP)
- Typical commonly known legal requirements relevant to food safety
(*E.g. License(s) to operate, prerequisite programmes, traceability, acceptable levels, labelling*)
- Typical measurement of food safety performance
(*E.g. Number of foodborne illness cases, recall rate, customer satisfaction on food safety, swab test results, process performance*)

ISO 22000:2018 terms and definitions

- Terms related to FSMS (Clause 3 total 45 terms)

(E.g. acceptable level, critical limit, OPRP, effectiveness, validation, verification)

Management Systems

- Risk-based thinking
- The hierarchy and interrelationship of documented information within the management system, as well as the associated risks
- Root cause analysis and simple analytical tools such as Pareto chart
- The application of the Plan-Do-Check-Act cycle within the management system
- Typical measurements of management system performance
(E.g. Training hours; achievement of objectives, improvements achieved; number of nonconformities)

ISO 22000:2018 FSMS requirements structure

- Interrelationship between leadership and commitment, policy, objectives, planning, resources, operations, monitoring and measurement, analysis and evaluation and continual improvement
- Sequence of activities in the requirements of the standard

1.3. Clause reference, Requirements and Unspecified requirements (C, U, R, Ac, E)

Clause Reference (C)

- Identify the clause reference of a particular ISO 22000 requirement.
(E.g. The requirement to determine competence is given in clause 7.2a.)

Requirements versus Unspecified requirements (R, U)

- Requirements specified in the ISO 22000 standard
(E.g. Conduct management review)
- Differentiate from non-requirements
(E.g. Clause 5.1 does not require a strategic plan; Clause 6.1 does not require a formal method for risk management or a documented risk management process.)

Key requirements of the ISO 22000 FSMS standard: **Management System related**

Planning

- Context, interested parties' requirements, risks/opportunities & actions to address
- Leadership and commitment
- Food safety policy, objectives and actions to achieve
- Roles, responsibilities and authorities
- System changes control

Performance evaluation and improvement

- Monitoring and measurement

- Analysis and evaluation
- Internal audit
- Management review
- Correction
- Corrective action
- Improvement and FSMS updating
- Management system non-requirements

Key requirements of the ISO 22000 FSMS standard: **Operations related**

Planning

- Prerequisite programmes
- Traceability system
- Emergency preparedness and response
- Hazard analysis
- Validation of control measures
- Hazard control plan (OPRP and HACCP)
- Verification planning

Support

- Resources
- Externally development FSMS elements and control of external provision
- Competence and awareness
- Communication
- Documented information creation and control, and to maintain and retain

Operation

- Operational planning & control; implementation of hazard control plans
- Product and services related change control
- Control of monitoring and measuring
- Control of product and process nonconformities
- Withdrawal/recall
- Verification related to PRPs and the hazard control plan; analysis
- Updating of preliminary information and documents specifying the PRPs and the hazard control plan
- Support and operational non-requirements

Actual documented information requirements versus Erroneous Requirements (Ac, E)

In order to provide flexibility to organizations of different sizes and background, ISO 22000 is written with minimal documentation requirements. Based on their contextual factors, organization shall determine the complexity of their documented information required to support their food safety management system.

- Requirements specified in the ISO 22000 standard
(*E.g. competence documented information*)
- Differentiate from non-documentation requirements
(*E.g. management system manual; documented procedure; approved supplier list; signatures.*)

Reference sources

The reference sources and sites detailed in this section contain information that will support your learning and better position you to pass your ISTO Test.

ISO 22000:2018

Food safety management systems — Requirements

ISO/TS 22002-1:2009

Prerequisite programmes on food safety — Part 1: Food manufacturing

ISO/TS 22002-2:2013

Prerequisite programmes on food safety — Part 2: Catering

ISO/TS 22002-3:2011

Prerequisite programmes on food safety — Part 3: Farming

ISO/TS 22002-4:2013

Prerequisite programmes on food safety — Part 4: Food packaging manufacturing

ISO/TS 22002-5:2019

Prerequisite programmes on food safety — Part 5: Transport and storage

ISO/TS 22002-6:2016

Prerequisite programmes on food safety — Part 6: Feed and animal food production

Reference sites *(free of charge)*

ISO Annex SL Appendix 2 (Blue text, 2021)	https://www.iso.org/home.isoDocumentsDownload.do?t=3DUB2BXLDJOrhAXiWjrf7rRSaysnMtxTvmhHEIP2Dma5e3OjysOzdUgY0H0YFQit&CSRFTOKEN=AZBD-906N-J6XN-QZCN-JNEV-60CV-FD0D-E7GV <i>(There are minor changes introduced in the 2021 edition which were not included in the ISO 22000:2018)</i>
ISO Annex SL (IAF News)	https://iaf.news/2021/07/02/new-2021-edition-of-annex-sl-for-management-system-standards/
ISO 22000 Interpretation (FSSC)	https://www.fssc.com/wp-content/uploads/19.1210-Guidance_ISO-22000-Interpretation_Version-5.pdf

Other ISO References

Glossary – Guidance on selected words used in the ISO 9000 family of standards	https://www.iso.org/files/live/sites/isoorg/files/standards/docs/en/terminology-ISO9000-family.pdf
Guidance on the requirements for Documented Information of ISO 9001:2015	https://committee.iso.org/files/live/sites/tc176sc2/files/documents/ISO%209001%202015%20-%20Implementation%20guidance%20docs/ISO9001_2015_Guidance_on_Documented_Information.docx

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