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Expected outcomes

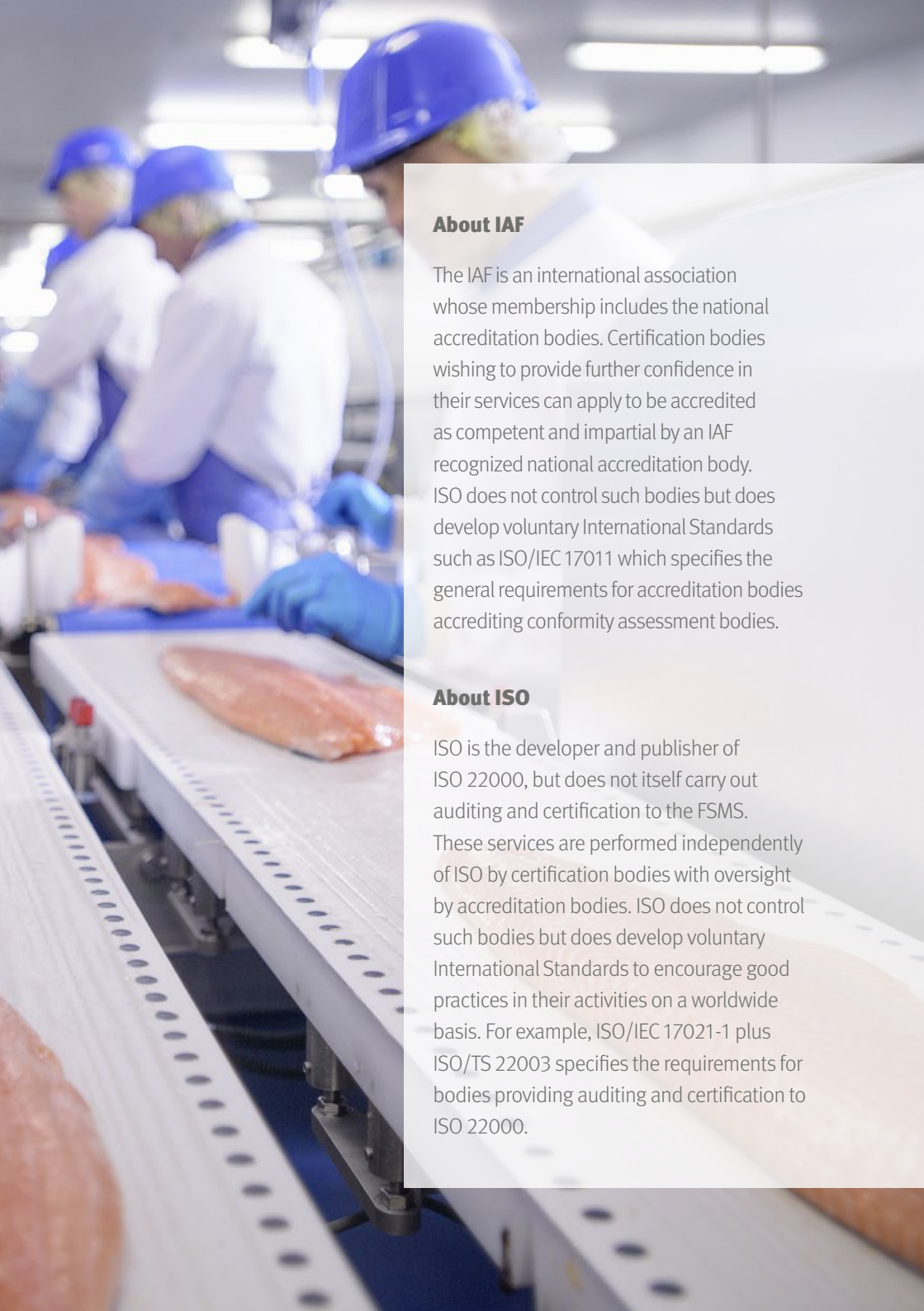
for certification to ISO 22000,
a Food Safety Management
System (FSMS)



The International Accreditation Forum (IAF) and the International Organization for Standardization (ISO) have jointly produced a concise statement of outcomes that are expected as a result of certification to ISO 22000. The intent is to promote a common focus for food safety throughout the supply chain by an attestation of demonstrated fulfilment of specified requirements. Achieving these expected outcomes enhances the value and relevance of certification for all stakeholders with respect to food safety.

Conformity Assessment for ISO 22000 certification of a Food Safety Management System (FSMS) from an accredited Certification Body is used in both private and public sectors to increase confidence in food safety at all levels of the supply chain. Also, ISO 22000 certification, performed by an accredited certification body, allows the potential for organizations to attract new customers and to enter international or selective markets. This is accomplished by organizations, between partners in business-to-business relations, in the selection of suppliers in supply chains.





About IAF

The IAF is an international association whose membership includes the national accreditation bodies. Certification bodies wishing to provide further confidence in their services can apply to be accredited as competent and impartial by an IAF recognized national accreditation body. ISO does not control such bodies but does develop voluntary International Standards such as ISO/IEC 17011 which specifies the general requirements for accreditation bodies accrediting conformity assessment bodies.

About ISO

ISO is the developer and publisher of ISO 22000, but does not itself carry out auditing and certification to the FSMS. These services are performed independently of ISO by certification bodies with oversight by accreditation bodies. ISO does not control such bodies but does develop voluntary International Standards to encourage good practices in their activities on a worldwide basis. For example, ISO/IEC 17021-1 plus ISO/TS 22003 specifies the requirements for bodies providing auditing and certification to ISO 22000.

Expected Outcomes for Certification to ISO 22000

(from the perspective of interested parties)

“For the defined certification scope, an organization with a certified ISO 22000 food safety management system has demonstrated that it is maintaining relevant prerequisite programs and controlling significant food safety hazards, processes and work environments associated with the food production and/or services provided by the organization, to provide assurance to its customers that the food is safe and thus enhance its customer trust.”

In particular, the organization is demonstrating its commitment to:

- A.** Ensuring that food, food-related products and/or services they produce/deliver are safe for the consumer, according to their intended use.
- B.** Identifying external and internal issues impacting on food safety and addressing the related risks and opportunities.
- C.** Complying with applicable statutory and regulatory food safety requirements.
- D.** Meeting mutually agreed customer requirements that relate to food safety.
- E.** Effectively communicating food safety issues to relevant interested parties in the food chain.
- F.** Continually improve the suitability, adequacy and effectiveness of the FSMS.



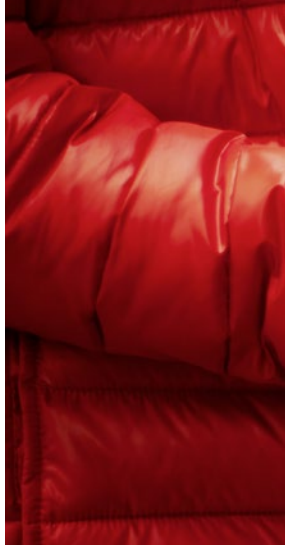


What certification to ISO 22000 means

To achieve confidence in the safety of food throughout the supply chain, the conformity assessment process, performed by accredited certification bodies, is expected to demonstrate that the organization has a FSMS that conforms to the applicable requirements of the ISO 22000 family of standards on food safety. In particular, it is to be expected an organization with a certified FSMS can demonstrate, for the defined scope that it has:

- A.** Top management commitment through a written food safety policy and established objectives that ensures the integration of the FSMS requirements into the organization's business practices.
- B.** Procedures in place to identify and implement applicable statutory and regulatory requirements related to its products and/or services and to keep these up to date.
- C.** Based its FSMS on the Codex Alimentarius principles and HACCP for food hygiene.
- D.** Implemented effective Prerequisite programmes (PRPs) and control measures as required, to meet its commitment to comply with applicable statutory, regulatory and other requirements.

- E.** Identified, analyzed and evaluated relevant food safety processes and potential and significant food safety hazards.
- F.** Implemented and validated effective control measures e.g. Operational Prerequisite Programmes (OPRPs) and/or Critical Control Points (CCPs) that are critical to the management of food safety.
- G.** Verified the FSMS is effective and has improvement processes in place to:
 - a)** handle and withdraw/recall as necessary potentially unsafe products,
 - b)** correct any nonconformities that do occur (including product nonconformities that are detected after delivery),
 - c)** analyze the cause of nonconformities and take corrective action to avoid their recurrence and verify effectiveness on the corrective actions taken,
 - d)** address complaints from all relevant interested parties.
- H.** Implemented monitoring and verification activities, an effective internal audit and management review process.
- I.** Implemented processes for communicating internally and externally, as well as responding to and communicating with all relevant interested parties throughout the food chain.
- J.** Ensured the availability of resources necessary to support the operation and the FSMS monitoring of these products, processes and services.
- K.** Policies to continually improve the suitability, adequacy and effectiveness of the FSMS.





What certification to ISO 22000 does NOT mean

It is important to recognize that ISO 22000 defines the requirements for an organization's food safety management system (FSMS), this does not mean that:

- A.** Products will never need to be withdrawn/recalled. A food safety management system certified to ISO 22000 should provide confidence in the organization's ability to "consistently provide safe food to customer requirements for the consumer".
- B.** Products are certified. ISO 22000 is a set of requirements for "management system certification" not "product certification". ISO 22000 requires that an organization develop and implement a management system for managing product safety and ensuring effectiveness of the system with regards to achieving expected outcomes and planned results.
- C.** Full regulatory compliance has been verified by an accredited certification body. ISO 22000 certification requires that the implementing organization comply with statutory and regulatory requirements and voluntary requirements to which an organization subscribes. It does not guarantee the regulatory compliance oversight as this is the responsibility of regulatory authorities.

**International Organization
for Standardization**

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