ISO 22000:2018

TRANSITION PLANNING GUIDE

Keeping food safe from farm to fork by ensuring hygienic practices and traceability at every step of the supply chain are essential tasks for the food industry.

Contents

What is ISO 22000?

ISO 22000 is the international standard that specifies requirements for a **food safety management system** (FSMS) to enable an organization that is directly or indirectly involved in the food chain:

a) to plan, implement, operate, maintain and update a FSMS providing products and services that are safe, in accordance with their intended use;

b) to demonstrate compliance with applicable statutory and regulatory food safety requirements;

c) to evaluate and assess mutually agreed customer food safety requirements and to demonstrate conformity with them;

d) to effectively communicate food safety issues to interested parties within the food chain;

e) to ensure that the organization conforms to its stated food safety policy;

f) to demonstrate conformity to relevant interested parties;

g) to seek certification or registration of its FSMS by an external organization, or make a self-assessment or self-declaration of conformity to this document.

All requirements of this document are generic and are intended to be applicable to all organizations in the food chain, regardless of size and complexity. Organizations that are directly or indirectly involved include, but are not limited to, feed producers, animal food producers, harvesters of wild plants and animals, farmers, producers of ingredients, food manufacturers, retailers, and organizations providing food services, catering services, cleaning and sanitation services, transportation, storage and distribution services, suppliers of equipment, cleaning and disinfectants, packaging materials and other food contact materials.

This document allows any organization, including small and/or less developed organizations (e.g. a small farm, a small packer-distributor, a small retail or food service outlet) to implement externally-developed elements in their FSMS.

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 is ISO 22000 for?

ISO 22000:2018, *Food safety management systems – Requirements for any organization in the food chain*, is applicable to all organizations in the food and feed industries, regardless of size or sector.

Following the same High-Level Structure (HLS) as other ISO management system standards, such as ISO 9001 (quality management), it is designed in a way that it can be integrated into an organization's existing management processes but can also be used alone.

Aimed at all organizations in the food and feed industries, regardless of size or sector, ISO 22000 translates food safety management into a continuously improving process. It takes a precautionary approach to food safety by helping to identify, prevent and reduce foodborne hazards in the food and feed chains.

General information

- The first edition of ISO 22000 was published in 2005.

- The current version is the 2nd edition which was *published on 9th June 2018*.

- Over 1.2 million organizations are certified to this standard worldwide

- ICS: 67.020 Processes in the food industry 03.100.70 Management systems; 37 Pages.

- Prepared by Technical Committee: ISO/TC 34/SC 17 Management systems for food safety

The new standard offers a dynamic control of food safety hazards combining the following generally recognized key elements:

- interactive communication,
- systems management,
- Prerequisite Programmes (PRPs), and
- the principles of Hazard Analysis and Critical Control Points (HACCP).

ISO 22000:2018 cancels and replaces ISO 22000:2005. Organizations certified to the standard have **three years** from the date of publication to transition to the new version.

Why was ISO 22000 revised?

Since the first publication of ISO 22000 in 2005, users along the supply chain have been facing new food safety challenges – spurring a need for the standard to be revised.

It is normal process for an ISO standard to be revised. In fact, every 5 years' standards are reviewed to determine whether a revision is necessary, to ensure that the standards remain as relevant and

useful to businesses as possible. All ISO standards are reviewed and revised regularly to make sure they remain relevant to the marketplace.

ISO 22000:2018 encompasses the latest trends and food safety requirements, and is a timely response to the rising global challenges facing the food industry. It will also help address the growing need to ensure we can trust current food security systems and that they are sustainable.

ISO 22000:2018 includes improvements to definitions, including those that align with Codex Alimentarius. It also provides a new understanding of the concept of risk, distinguishing between risk at the **operational level** and the **strategic level** of a management system.

What are the changes to the Standard?

The major changes to the standard include modifications to its structure as well as clarifying key concepts such as:

- **The high level structure**: in order to make life easier for businesses using more than one management system standard, the new version of ISO 22000 follow the same structure as all the other ISO management system standards, the High Level Structure (HLS).

- **The risk approach**: the standard now includes a different approach to understanding risk.

- **The PDCA cycle**: the standard clarifies the Plan-Do-Check-Act cycle, by having two separate cycles in the standard working together: one covering the management system and the other, covering the principles of HACCP.

- **The operation process**: a clear description is given of the differences between key terms such as: Critical Control Points (CCPs), Operational Prerequisite Programmes (oPRPs) and Prerequisite Programmes (PRPs).

Its latest improvements include:

- **Adoption of the High-Level Structure** common to all ISO management system standards, making it easier for organizations to combine ISO 22000 with other management systems (such as ISO 9001 or ISO 14001) at a given time

- **A new approach to risk** – as a vital concept in the food business – which distinguishes between risk at the operational level and the business level of the management system

- **Strong links to the Codex Alimentarius**, a United Nations food group that develops food safety guidelines for governments

How does it relate to Codex Alimentarius?

Codex Alimentarius, also known as the "Food Code", is an internationally recognized series of standards and guidelines referenced in many national laws, providing the foundation for most government authorities to ensure safe food for consumers. It is developed by the Codex Alimentarius Commission (CAC), a joint venture between the **Food and Agriculture Organization of the United Nations** (FAO) and the **World Health Organization** (WHO).

ISO 22000 is based on the Codex principles for food hygiene and this enables authorities to refer to ISO 22000 in national requirements and government inspections to ensure that all the criteria for food safety are met.

What are the benefits for my business?

ISO 22000 enables organizations to put in place a food safety management system that helps them improve their overall performance when it comes to food safety. Key potential benefits of using the standard include;

- The ability to consistently provide food-related products and services that are safe and meet regulatory requirements
- Improved management of risks in food safety processes
- Demonstrating strong links to the United Nations' Codex Alimentarius, which develops food safety guidelines for governments

Transition Guidance; From ISO 22000:2005 to ISO 22000:2018

Organizations are granted a *three-year transition period* after the revision after 19th June 2018 published to migrate their food safety management system to the new edition of the standard. This means that certification to ISO 22000:2005 will be invalid beyond 29th June 2021.

Food Business Operators (FBOs) should plan to remain compliant to the current standards while preparing for and implementing changes for the 2018 standard. The publication of the ISO 22000:2018 marks the beginning of a three-year transition phase. This means that all certificates according to the old version will lose their validity on June 29, 2021 at the latest. Certified sites will need to complete the transition process by that date.

Through the transition period, KEBS CB can still issue certificates for the 2005 version, but they will expire on June 29, 2021; meaning that clients who choose this option do not benefit from the full three-year period of validity one would normally have. In order to ensure sufficient time for corrective actions after the certification audit, KEBS CB will not perform transition audits in the last six months of the transition period.

Certified clients are required to start transition arrangements immediately and ensure transition is carried out as soon as possible. The audits to the new standard shall be carried out as soon as the client is ready or together with surveillance audits.

Transition Audits

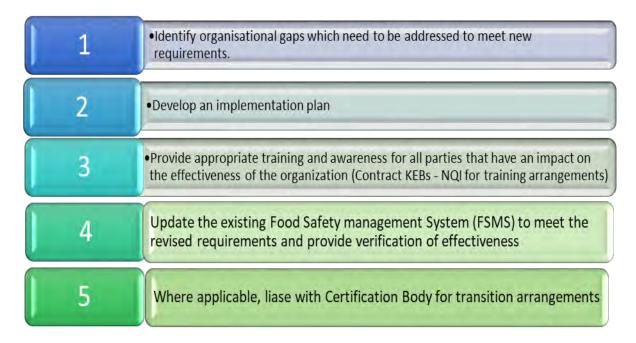KEBS CB recommends two possible routes to the transition:
- ✓ Transition during a **recertification audit**: Your regular recertification audit will be replaced by a two – staged ISO 22000-audit, i.e.;
  - o Stage 1 – To check readiness
  - o Stage 2 – Detailed certification Audit

After a successful audit, you will receive an ISO 22000:2018 certificate with a validity of three years.

- ✓ Transition during a **surveillance audit**: Certified Clients can apply for transition during the course of a regular surveillance audit. If this route is picked, additional audit time will be needed. After a successful audit, you will receive an ISO 22000:2018 certificate with the same expiry date as your current ISO 22000:2005 certificate.

If a customer fails a transition audit, there is still the possibility to issue a certificate to the old version of the standard, as long as the management system meets the requirements of ISO 22000:2005. This certificate would then have a reduced duration.

Organizations using ISO 22000:2005 are recommended to take the following actions:

1	• Identify organisational gaps which need to be addressed to meet new requirements.
2	• Develop an implementation plan
3	• Provide appropriate training and awareness for all parties that have an impact on the effectiveness of the organization (Contract KEBs - NQI for training arrangements)
4	Update the existing Food Safety management System (FSMS) to meet the revised requirements and provide verification of effectiveness
5	Where applicable, liase with Certification Body for transition arrangements

Accreditation of KEBS CB

The KEBS CB, an accredited conformity assessment body and a leading player in the region, has the necessary competence to carry out certification to ISO 22000:2018. A sufficient number of auditors and technical experts have been trained on the requirements of the new standards.

KEBS CB is already accredited to offer ISO 22000:2005 by both the Dutch Accreditation Council (RVA) and the Kenya Accreditation Service (KENAS)**. The CB has also begun the process of transiting its accreditation to include ISO 22000:2018. Clients who may attain an ISO 22000:2018 certificate before our accreditation transition will have been finalized, will receive an unaccredited certificate but will be converted into an accredited version immediately we complete the accreditation process.

* **For details on the accreditation scope please visit www.rva.nl and www.kenas.go.ke respectively.**

Contact Information

For certification services
MRS. CAROLINE OUTA-OGWENO
HEAD OF CERTIFICATION
KENYA BUREAU OF STANDARDS
P.O. BOX 54974-00200, NAIROBI
TEL: (254 20) 6948000 or 6005550 or (254 20)
6948263
E-MAIL: info@kebs.org or outac@kebs.org or
certification@kebs.org