



Image: TÜV Rheinland ©

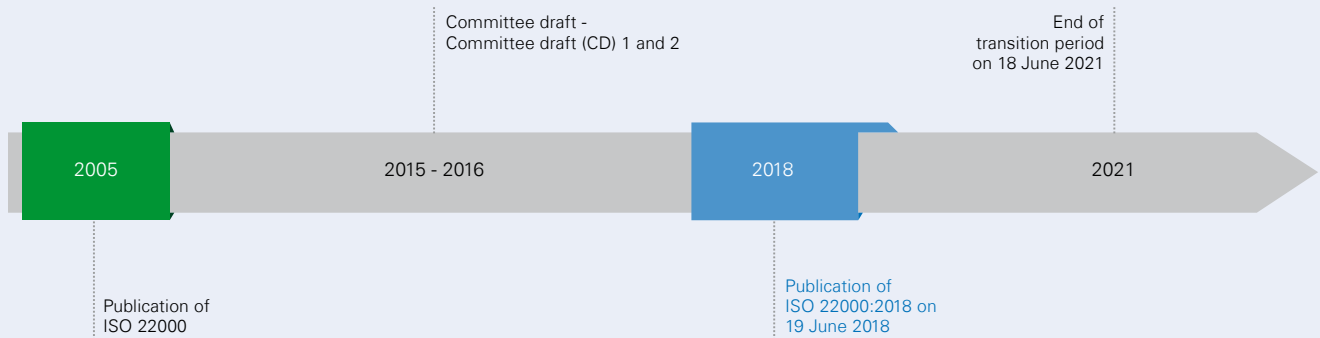
The latest news about ISO 22000

ISO 22000 is the comprehensive and internationally recognized standard for management systems in the food industry. The new revision was published in June 2018.

Food safety is a highly important issue in our globalized world. Before reaching consumers, food has often been processed in multiple locations and, in some cases, across national borders. Manufacturers, consumers and legislators are therefore demanding guarantees that production pro-

cesses in the food industry are safe and consistent. ISO 22000 was no longer suitable for these more stringent supply chain requirements and thus needed to be revised. The new version ISO 22000:2018 was published on 19 June 2018. The transition period ends on 18 June 2021.

TIMELINE ISO 22000 REVISION



DEVELOPMENT OF NEW ISO 22000:2018 STANDARD

Organized by the National Standards Authority of Ireland (NSAI) in Dublin, the ISO working group discussed ideas for improving the standard during an initial meeting held 23-25 February 2015.

Committee draft 2, the most recent available draft, was submitted in July 2016. After the approval phase between 2017 and 2018, ISO 22000:2018 was published in the summer.

CONVERSION TO ISO 22000:2018

The transitional period for the new ISO 22000:2018 will last for three years, ending on 18 June 2021. During this time, companies that are already certified according to ISO 22000:2005 will have to convert to the new ISO 22000:2018. The conversion can take place as part of a surveillance or re-audit.

HIGH LEVEL STRUCTURE OF ISO 22000

As with other ISO revisions, this revised standard follows the High-Level Structure (HLS). This standardized structure promotes a common understanding of terms and will make it easier for businesses to combine it with other management systems (e.g. [ISO 9001](#) or [ISO 14001](#)).

The ten sections of the High-Level Structure

1. Scope
2. Normative references
3. Terms and definitions
4. Environment of the organization
5. Management
6. Planning
7. Support
8. Operation
9. Performance assessment
10. Improvement

REASONS FOR THE REVISION OF ISO 22000

- Adapting to a changing world
- Improving the ability of businesses to satisfy their customers
- Providing a consistent basis for the future
- Allowing for the increasing complexity of the environments in which organizations operate
- Ensuring that the new standard reflects the needs of everyone involved
- Improving the integration of other management system standards through application of the „High-Level Structure“

OBJECTIVES OF THE NEW ISO 22000

PDCA cycle:

In the Plan-Do-Check-Act cycle of ISO 22000:2018, two separate cycles work together. One refers to organizational planning and control of the management system, the other addresses operational planning and the control of food safety.

Definitions in the operating process:

There are now clear descriptions of the differences between key terms, such as Critical Control Points (CCPs), Operational Prerequisite Programs (OPRPs) and Prerequisite Programs (PRPs).

FSSC 22000

Companies with **FSSC 22000** certification should be aware that this food safety standard has also been subject to revision. The standard owner is planning a conversion in connection with the new revision 5 of FSSC 22000.

THE ISO 22000 CERTIFICATION PROCESS

With us, your ISO 22000 certification is in experienced hands. Our qualified experts analyze and test your processes and systems in six stages.

1. Pre-audit (optional)

Preliminary audits are the perfect way to prepare for a certification audit as per ISO 22000. You find out about your strengths and weaknesses and can prepare effectively for ISO 22000 certification. During the pre-audit, our auditors perform a preliminary assessment to determine to what degree your processes already comply with the requirements of the standard.

2. GAP Analysis (optional)

We provide a gap analysis to identify possible weaknesses with regard to the ISO 22000:2018 transitional audit.

3. Certification audit

Our audit team checks whether your documentation complies with ISO 22000 requirements, demonstrates the practical application of your management system, and assesses the effectiveness of your measures.

4. Issuing the certificate

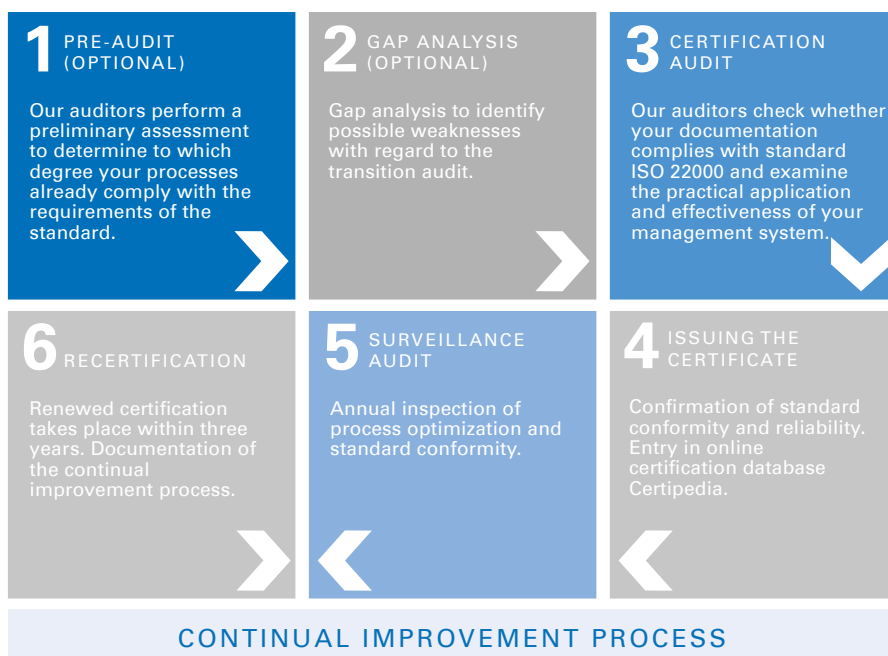
If all criteria are met, your company will be awarded ISO 22000 certification documenting your conformity to specifications and the functionality of your management system. You will also be listed on [Certipedia](#), our online certificate database.

5. Surveillance audits

Our annual monitoring audits assist organizations in the continual improvement of processes.

6. Recertification

Recertification within three years allows organizations to continually improve processes and document the success of their management systems per ISO 22000, as well as effectively demonstrate their corporate commitment to partners and customers alike.



DO YOU HAVE ANY FURTHER QUESTIONS ABOUT ISO 22000? WOULD YOU LIKE AN INDIVIDUAL, NO-OBLIGATION OFFER FOR CERTIFICATION? CONTACT US!

ONLINE CONTACT