

Briefing on ISO 22000:2018 (focus on key changes)

Introduction

This standard was prepared by Technical Committee ISO/TC 34, Food products, Subcommittee SC 17, Management systems for food safety.

Instead of 8 clauses as per 2005 version now we have 10 clauses in 2018 version with a comprehensive approach to cover the risk based thinking in relation to food industry.

Earlier the focus was on how to prevent, reduce, eliminate the food/feed safety hazards to control any health risk can be caused to any type of consumer (Human or Animal) but now any organization in the food chain shall also focus on the business risk which can be created because of food safety.

The risk which is always existing in any organization because of uncertainty (Lack of knowledge) about the future and expected results.

Think on how many food products recall, food borne illnesses happened through many organizations in the food chain during the recent years all over the world, think also how much risks at the business level have been faced by those organizations so the importance of linking food safety with the organization's risk became a part of ISO 22000:2018 version.

ISO 22000:2018 is developed based on the Annex SL framework which is the same framework used for other popular management systems like ISO 9001, ISO 14001 ... etc.

As ISO 22000 :2018 is in line with the Annex SL frame work, the integration of this standard with other popular standards like ISO 9001, ISO 14001 ... etc. will be very comfortable.



Annex SL harmonizes structure, text and terms and definitions, while leaving the standards developers with the flexibility to integrate their specific technical topics and requirements.

ISO 22000:2018 requirements starts from clause no. 4 up to clause no. 10, these clauses are required to be implemented without fail. Clause no 1 defines the scope of the standard, clause no 2 describes the normative references, and clause no 3 states terms and definitions.

Briefing on key changes

Terms and definitions (clause 3)

More clarity on the definition of OPRP (operational pre-requisite programs) has been added In clause no (3) beside some other definitions like (product, process, risk, top management, animal feed, human food, verification and validation).

Context of the organization (clause 4)

When you are looking at the new sequence of the standard's clauses you will discover an amazing approach has been used for that, for example you will find in clause no. 4 the word "understanding" has been mentioned twice in sub clauses (4.1, 4.2) which indicates the importance for any organization to understand its context while developing, implementing and managing food safety management system in line with ISO 22000:2018.

To understand the context of the organization, it is required to review in-detail the internal and external issues that are relevant to the organization's food safety, and this will help your organization as per clause no. 6.1 to take appropriate action to minimize the expected risks and maximize the expected opportunities based on the high level of understanding which has been gained as per clause no. (4).

The organization shall also determine:

- a) the interested parties that are relevant to the FSMS;
- b) the relevant requirements of the interested parties of the FSMS.

The organization shall identify, review and update information related to the interested parties.

Leadership and commitment (clause 5)

More involvement of the top management in the food safety management system by adding some commitments on him which cannot be delegated to someone else in the organization which covers 3 critical words "ensuring, supporting, communicating" as following:

- **ensuring** that the food safety policy and the objectives of the FSMS are established
- **ensuring** the integration of the FSMS requirements into the organization's business processes;
- **ensuring** that the resources needed for the FSMS are available;
- **communicating** the importance of effective food safety management and conforming to the FSMS, legal and customer requirements.

- **ensuring** that the FSMS is evaluated and maintained to achieve its intended result(s)
- **supporting** persons to contribute to the effectiveness of the FSMS;
- **supporting** other relevant management roles to demonstrate their leadership as it applies to their areas of responsibility.

Food Safety team leader position still existing as per the new requirements and has to be appointed by the top management, he will be responsible for:

- ensuring the FSMS is established, implemented, maintained and updated;
- managing and organizing the work of the food safety team;
- ensuring relevant training and competencies for the food safety team

Planning (clause 6) Including Risk based thinking

Like other popular management systems ISO 9001, ISO 14001 ... etc the organization must be aligned to risk based approach.

While planning for risk and opportunities the organization should consider:

- Context of the organization (both internal and external)
- Scope of food safety management system
- requirements of interested parties in the food chain.

The organization shall plan:

- actions to address these risks and opportunities;
- how to integrate and implement the actions into its FSMS processes and evaluate the effectiveness of these actions.

The concept of risk based thinking is a proactive approach by taking appropriate proactive actions to minimize the expected risk and maximize the expected opportunities which are relevant to the implementation of food safety management system so that the preventive action term has been removed for this new version

Support (clause 7)

No system without resources and the most important resource in any organization is people. So those people has to be competent with a high level of awareness regarding their responsibilities and authorities. An appropriate communication has to be established among all people within the organization as well as with external parties.

The documentation system is also required to be used as evidences for proper implementation of the food safety rules and also for the training purposes

Operation (clause 8)

More clarity was mentioned in relation to the traceability system requirements where the traceability system (see also ISO 22005) shall be able to uniquely identify incoming material from the suppliers and the first stage of the distribution route of the end product. When establishing and implementing the traceability system, the following shall be considered as a minimum:

- relation of lots of received materials, ingredients and intermediate products to the end products;
- reworking of materials/products;
- distribution of the end product.

The organization shall ensure that applicable statutory, regulatory and customer requirements are identified.

Also Emergency preparedness and response has been mentioned in clause no. (8.4) in detail unlike the version of 2005, as now the emergency organization shall

- respond to actual emergency situations and incidents
- take action to reduce the consequences of the emergency situation, appropriate to the magnitude of the emergency or incident and the potential food safety impact;
- periodically test procedures where practical;
- review and, where necessary, update the documented information after the occurrence of any incident, emergency or tests.

Note: the word “incident” is the first time to be used in ISO 22000 standard

Still all food safety steps and HACCP principles are existing in clause no. (8)

Performance Evaluation (clause 9)

3 levels of evaluation the food safety management system have been mentioned, as following

- Level 1 – Monitoring, measurement, analysis and evaluation
- Level 2 – Internal audit
- Level 3 – Management review

Improvement (clause 10)

The whole objective of implementing ISO 22000:2018 is to improve the food safety management system continually.

This improvement should be achieved through:

- Enhancing the food safety management system performance
- Promotion of food safety culture
- Help in establishing a communication mechanism
- Maintaining relevant documentation and evidences

Upgrade

Any organization who wishes to upgrade their existing ISO 22000:2005 management system to meet the requirements of ISO 22000:2018 should:

- Understand the requirements of ISO 22000:2018
- Identify the gaps within existing FSMS requirements.
- Develop and the food safety management system in line with ISO 22000:2018
- All relevant employees should be made aware on the new requirements (including detailed training to internal auditors).

Annex A – Cross references between the CODEX HACCP and ISO 22000:2018

At the end of ISO 22000 standard document you will find an annex titled with annex A which is very useful for a user to get compare between HACCP and ISO 22000

Annex B – Cross references between ISO 22000:2005 and ISO 22000:2018

At the end of ISO 22000 standard document you will find an annex titled with annex B which is very useful for a user to get compare between ISO 22000:2005 and ISO 22000:2018

Disclaimer

All information provided are from the perspective of the author and to be considered for general information purpose