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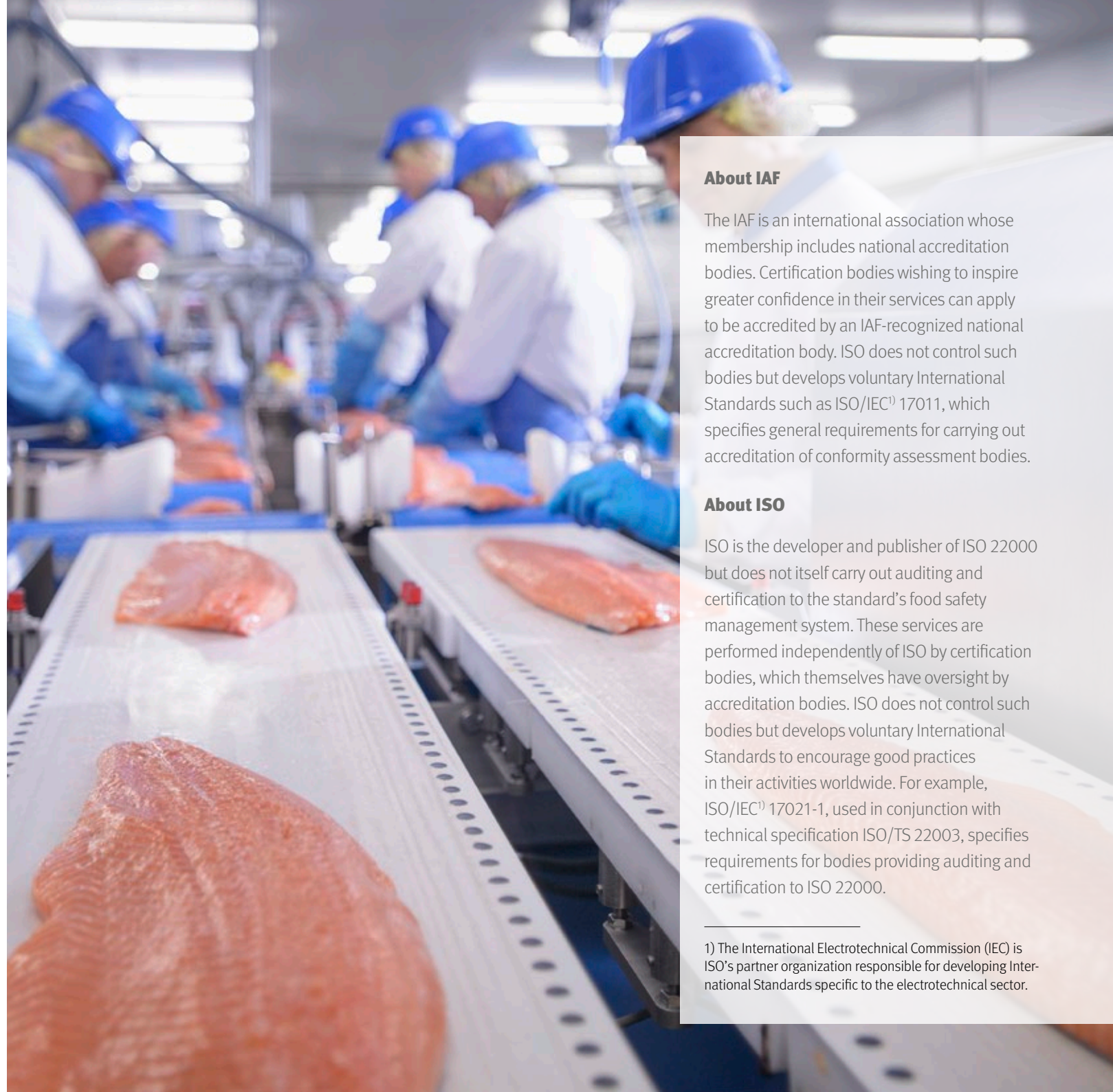
Expected outcomes

for accredited certification
to ISO 22000, a food safety
management system



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 accredited certification to ISO 22000. The intent is to promote a common focus throughout the food safety conformity assessment chain in order to achieve these expected outcomes. This will enhance the value and relevance of accredited certification for all stakeholders with respect to food safety.

Accredited ISO 22000 certification is frequently used in both the private and public sectors to increase confidence in food safety at all levels of the supply chain, from suppliers to manufacturers, to service providers, retailers and consumers. Accredited certification also helps to attract new clients and tap into international or select markets. It can be sought by organizations, partners in business relationships and when selecting the right suppliers in supply chains. It also confers the right to tender procurement documents that require an accredited ISO 22000 certification.



About IAF

The IAF is an international association whose membership includes national accreditation bodies. Certification bodies wishing to inspire greater confidence in their services can apply to be accredited by an IAF-recognized national accreditation body. ISO does not control such bodies but develops voluntary International Standards such as ISO/IEC¹⁾ 17011, which specifies general requirements for carrying out accreditation of 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 standard's food safety management system. These services are performed independently of ISO by certification bodies, which themselves have oversight by accreditation bodies. ISO does not control such bodies but develops voluntary International Standards to encourage good practices in their activities worldwide. For example, ISO/IEC¹⁾ 17021-1, used in conjunction with technical specification ISO/TS 22003, specifies requirements for bodies providing auditing and certification to ISO 22000.

1) The International Electrotechnical Commission (IEC) is ISO's partner organization responsible for developing International Standards specific to the electrotechnical sector.

Expected outcomes for accredited certification to ISO 22000

(from the perspective of interested parties)

“For the defined certification scope, including the food chain category, an organization with a certified ISO 22000 food safety management system (FSMS) consistently maintains prerequisite programmes for the control of food safety hazards associated with its products and/or services as a means of enhancing customer trust.”

The implementation of an FSMS should allow the organization to optimize its resources and gain greater control over its operations, thus guaranteeing the safety of each of its food products and/or food-related services.

In particular, the organization demonstrates its commitment to:

1. Ensuring that its food products and/or services are safe for consumption according to their intended use
2. Identifying external and internal issues and addressing any related risks and opportunities
3. Complying with applicable statutory and regulatory food safety requirements
4. Meeting mutually agreed customer requirements related to food safety
5. Effectively communicating food safety issues to relevant interested parties in the food chain
6. Promoting continual improvement



What accredited certification to ISO 22000 means

In order to promote confidence in food safety practices along the supply chain, the accredited certification process should demonstrate that an organization's FSMS conforms to the requirements of the ISO 22000 family of standards for food safety management. In particular, a certified organization is expected to demonstrate, within its defined scope, that:

1. Top management has committed to food safety by establishing objectives that ensure the integration of FSMS requirements into the organization's business practices
2. Procedures are in place to identify and implement statutory and regulatory requirements related to its products and/or services and to keep these up to date
3. The organization's FSMS is based on the Codex Alimentarius Commission's principles for food hygiene and its HACCP annex (Hazard Analysis Critical Control Point)
4. Potential food safety hazards have been identified, analysed and evaluated to reduce the probability of a significant foodborne illness



5. Control measures (e.g. operational prerequisite programmes (OPRP) and/or critical control points) essential to the management of food safety have been implemented and validated
6. Effective OPRPs and control measures have been implemented as required to meet applicable legal, regulatory and other requirements
7. The organization's FSMS is effective in preventing non-conformities and has processes in place to:
 - a) Handle and withdraw/recall, as necessary, potentially unsafe products
 - b) Correct any non-conformities that do occur (including product non-conformities detected after delivery)
 - c) Analyse the cause of these non-conformities and take corrective action to avoid their recurrence
 - d) Address complaints received from all relevant interested parties
8. Monitoring and verification activities are in place, as well as an effective internal audit and management review process
9. Effective processes have been established to facilitate internal and external communication with relevant interested parties
10. All resources are available, as necessary, to support the organization's operations and monitor its products, processes and services within the framework of its FSMS
11. Policies are in place to continually assess and improve the suitability, adequacy and effectiveness of the FSMS
12. The work has been done jointly by the organization or company, the certification body and the accreditation entity in order to achieve and maintain confidence in food safety through the different stages of the supply chain



What accredited certification to ISO 22000 does NOT mean

1. It is important to recognize that ISO 22000 defines the requirement for an organization's food safety management system. Accredited certification to the standard should instil confidence in the organization's ability to "consistently provide food that is safe for consumption and meets customers' requirements". However, this does not mean that a certified company will not some day be involved in a product recall.
2. ISO 22000 is not a product certification. Rather, it requires an organization to have a system for managing food product safety and ensure its effectiveness in meeting expected outcomes and planned results.
3. The ISO 22000 accredited certification process does not include a full regulatory compliance audit and cannot ensure that violations of legal requirements will never occur. Nonetheless, full legal compliance should always be the organization's goal.
4. ISO 22000 audits assist the process of complying with regulatory and statutory requirements as well as voluntary requirements to which an organization subscribes. This does not, however, dispense it from seeking compliance with the relevant regulatory authorities.

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