NEW STANDARDS – ISO 22003 PART-1 & ISO 22003 PART-2 FOOD SAFETY CERTIFICATION

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ISO sets new requirements for Food Safety Certification bodies

ISO published two standards that will advance food safety globally by harmonizing the requirements for certification bodies (CBs) providing audit and certification of (i) food safety management systems and (ii) product certifications involving food safety systems.

- ISO 22003-1:2022 supplements ISO/IEC 17021-1:2015 and covers food safety management systems (FSMS).
- ISO 22003-2:2022 supplements ISO/IEC 17065:2012 and covers food safety systems (FSS) when implemented alongside a product certification

FSMS certification – a certification, based on ISO's harmonized requirements for management systems, that incorporates food safety requirements based on the internationally accepted principles of food Safety.

FSS certification – a product certification that incorporates requirements based on the internationally accepted principles of food safety and management system components that support the production of safe food.

Expected use of ISO 22003 Parts 1 & 2

ISO's published standards in the field of conformity assessment have many users. ISO 22003 Parts 1 & 2 are designed to be used as:

- a criteria documents for the accreditation or peer assessment of certification bodies which seek to be recognized as being competent to certify that an organization's FSMS or FSS comply with the requirements

Source: International Standard Organization (ISO)
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- regulatory authorities and industry consortia which engage in direct recognition of certification bodies to certify that an organization's FSMS or FSS complies with a standard or certification scheme's requirements;
- by other parties involved in the conformity assessment of such certification bodies; and
- in the conformity assessment of bodies that undertake to certify the compliance of a FSMS or FSS with additional criteria.

Benefits of the harmonized approach

- Industry will have a clear set of criteria to compare food safety certification schemes and meet customer expectations. Easier for SMEs to participate in the supply chain.
- At the intergovernmental level (CODEX) there will be consistency across accredited certification approaches. National Competent Authorities will have an improved basis for recognition of 3rd party assurance schemes for food safety.
- Food safety auditors will have clear harmonized requirements for audit process and competence. This could help to stop the flight of auditors out of auditing food safety at a time when we need to increase auditor capacity.