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Lakshy Management Consultant Pvt. Ltd.

ISO 22000 Certification

(Food Safety Management System)

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A tool for business excellence

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WHAT IS ISO ?

- ISO -Greek word “isos” means “equal”
- pronunciation “eye-soh”
- ISO is a worldwide federation of national standards from more than 140 countries.
- ISO is a non-governmental organization established in 1947 with head quarters in Geneva, Switzerland.

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MISSION OF ISO

- To promote the development of standardization with a view to facilitate international exchange of goods and services.
- Provide a single set of standards that are recognized and respected everywhere.

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What is ISO 22000?

- It is a Food Safety Management System (FSMS) that uses a management system approach and HACCP requirements.
- The goal is to provide one internationally recognized standard for a food safety management system that can be applied to any organization in the food chain.

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How does an organization become ISO 22000 registered?

- You need to decide if your goal is ISO 22000 compliance-
  - You implement the system and follow it, and use self-assessment to demonstrate conformity
- Or if your goal is ISO 22000 Registration-
  - A third party Registrar audits your system and certifies that it is compliant.

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Implementation Techniques

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Implementation of ISO 22000

- You will need to develop an implementation plan that covers:
  - Education on the contents of the standard
  - A comparison of your current system to the requirements of ISO 22000, often called a gap analysis
  - A timeline of the implementation steps based on the gap analysis
  - Time to run the Food Safety Management System, collect records and make improvements before your registration audit.

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Implementation Steps

- Assign a Food Safety Management Team
  - This team will be active in the design and development of the FSMS and participate in the continued management of the system.
- Assign a Management Team
  - This team will also be active in both the design and development and the ongoing management of the system.

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Implementation Steps:

- The Management Team will act as a steering team for the project, assigning responsibilities, providing resources and coordinating the project.
  - The Management Team can assign task teams to work on specific processes that must be designed and documented for the FSMS.

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Implementation Steps:

- Each task team will evaluate the current process that they are assigned to and the requirements of the standard.
  - A new or modified process will be developed, documented and submitted to the Management Team for review and approval.

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Implementation Steps

- After the task teams have designed and documented a new or modified process, it must be implemented. Train all employees that are involved in the process
- When the required processes have been implemented, start your internal audit program and management review meetings.

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Implementation Steps

- Use information from internal audits and management review to make improvements to the FSMS. Run your system long enough to generate records for the Registrar to audit.
- Make sure all employees are trained on ISO 22000
- Have a Registrar conduct your Registration Audit.

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Overview of Requirements

ISO 22000

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Overview of Requirements: General

- The organization must develop an effective system that meets the requirements of the Standard, document, implement and maintain the system.
- The system must be evaluated and updated to stay current.

Overview of Requirements: Management

- Management must be involved in and committed to the FSMS. They will write the Food Safety Policy and be responsible for making sure it is communicated and implemented.
- Top Management must be involved in the design and implementation of the FSMS. Many specific responsibilities are assigned to Top Management to ensure their input and participation.
- After implementation Management will conduct management review to ensure continued effectiveness of the system.

Overview of Requirements: Resources

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- The FSMS must clarify what resources, human and physical are required to create safe product.
- During development of the system you will determine how to ensure competent personnel, identify training that is required, and identify the infrastructure and work environment required

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Overview of Requirements: Making your product

- Your organization will need to plan all of the processes that go into making your product to ensure safe product.
- Prerequisite programs will be established, implemented and evaluated on an ongoing basis.

Overview of Requirements: Making your product

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- Establish and document a system for:
  - Collecting preliminary information for hazard analysis
  - Conducting hazard analysis
  - Establishing the HACCP Plan
  - Conducting verification activities
  - Tracing product, materials and distribution

Overview of Requirements: Nonconforming Product

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- Establish and document a system for controlling all nonconforming product
  - When a Critical Control point is exceeded potentially unsafe product must be identified, assessed, controlled and dispositioned appropriately. An established withdrawal process is necessary so quick action can be taken if needed.
  - Identify corrections and corrective actions to be taken to eliminate the nonconformity and the cause of nonconformity.

Overview of Requirements: Validation

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- Establish and document a process to validate control measures before they are implemented. Plan for revalidation when changes are made.
- Ensure that all measuring and monitoring devices and methods are capable of providing the accuracy needed.

Overview of Requirements: Verification

- Establish and document an internal audit process. Train auditors, and plan internal audits to establish an audit program that will determine if the FSMS is effective and up to date.
- Implement a process for the Food Safety Team to evaluate and analyze verification results and take any necessary actions.

Overview of Requirements: Improvement

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- Continually improve the FSMS through the use of:
  - Management review
  - Internal audits
  - Corrective actions
  - Verification results
  - Validation results
- Update the FSMS

Need More Information…..?

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