

How does it work?

ISO 22000 requires the following procedures: document control; record control; corrective action; product withdrawal; internal audits; procedure to handle potentially unsafe products and prerequisite program procedures. The documents and records typically include:

- Characteristics and intended use of the end product
- The HACCP plan
- Product/process flow diagrams
- Hazard identification and analysis
- Corrective action records
- Internal audit and traceability records
- Product withdrawal records
- Training and knowledge records
- Agreements with external food safety experts.

The standard defines the minimum amount of documentation. Some food processors may need to go beyond the minimum requirements.



**Don't take a chance
find out more!**

Contact us now:

Business Manager



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ISO 22000



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**Food Safety Management
System from IMSM**

What is ISO 22000?

ISO 22000:2005 is a new global standard setting out the requirements for an effective Food Safety Management System. It works throughout the food and beverage chain, from primary producers through processing, packaging, storage and distribution, retail and catering, as well as equipment and additive producers, to ensure that food and beverages are safe at the time of human consumption.

Building on HACCP (Hazard Analysis Critical Control Point), it is designed to be fully compatible with ISO 9001:2000, is auditable and offers customers a high level of reassurance.

A good Food Safety Management System will support the corporate objectives, including setting a range of standards, and implementing management systems to effectively maintain those standards and secure continuous improvement.



How can ISO 22000 help my food business?

The key elements are:

- 1 Interactive communication – both ways along the food chain
- 2 System management – incorporated in overall management activities
- 3 Prerequisite programs – need to be defined
- 4 HACCP principles



Key Benefits:

- Developed within ISO by experts from the food industry
- Public sector driven
- Global standard - marketing opportunities in both developed and emerging markets
- Extends the scope of ISO 9001:2000
- Demonstrates compliance across sectors
- Traceability in the feed, food and beverage chains
- Harmonised implementation
- Emphasises organisation's concern for food safety
- Identify risks and control sanitary hazards
- A "trust mark" to help customers make informed choices

How can IMSM help?

- Established for more than 10 years, IMSM adds value to businesses around the world through management systems leading to ISO and other internationally recognised standards.
- IMSM's certified and specialised assessors provide clients with a straightforward, cost effective and non-disruptive method of implementing their Food Safety Management System in accordance with ISO 22000:2005, integrating it into pre-existing ISO management systems.
- IMSM will help you write the policy, plan the actions required, and document them accurately.
- You only pay a fixed fee, for easier budgeting. Fees include help with preparation of manuals and certification audit by QAS International.

