

International management system: ISO 22000 on food safety management (proposal)

Introduction

Safety and quality issues have been given priority by the international food sector in recent years. Following some food scandals in the nineties, consumers became increasingly aware of these issues and started to demand safety guarantees for the food they were consuming. This led to the development of many different standards, management systems and other initiatives. Some systems have achieved larger market shares and wider acceptance than others, but the situation is still quite confusing and it was felt that there was a need to harmonize the national standards on an international level. And hence it was decided to develop an ISO standard for a food management system, the ISO 22000. ISO stands for "International Organisation for Standardisation", which is the world's largest developer of technical standards.

➔ [For more information](#) on existing food safety initiatives, please see the related documents.

Stage of development

The Draft International System ISO 22000 was issued on 3 June 2004. The deadline for comments was 3 November 2004, and ISO 22000 is expected to become available as an International Standard in 2005. The Market Information database will follow the developments and keep you updated.

Aim and scope

ISO 22000 aims to enhance customer satisfaction through the effective control of food safety hazards, as well as enable the actor in the food supply chain to demonstrate its ability to control food safety hazards. Harmonisation of existing voluntary international standards is also an explicit objective. The scope of ISO 22000 covers all types of organisations within the food chain.

Outline of ISO 22000

ISO describes the new 22000 management system as a system that "fills the gap" between the general quality management system ISO 9001, and HACCP (Hazard Analysis and Critical Control Points). In other words, it is a management system specifically developed for the food sector.

The following issues are addressed in the Draft ISO 22000:

- *Interactive communication*, which implies communication of the needs of the organisation both upstream and downstream in the food chain.
- *System management*, for which ISO 22000 looks to ISO 9001:2000.
- *Hazard control* based on HACCP (Hazard Analysis and Critical Control Points).

➔ [For more information](#) on the ISO quality management system 9001:2000, as well as HACCP, please see the related documents.

➔ [Also see the ISO 22000 article](#) in the external link.

Market impact

It is difficult to predict whether ISO 22000 will be the system that achieves harmonisation in the world of food management systems and standards. Compared to standards that have been

developed in a certain part of the supply chain or in a certain region, ISO 22000 has a few advantages. It can be used throughout the food chain, and it is international from the moment it is developed. However, the final word lies among the players in the food chain, as they are the ones that need to accept the new management system in order for it to be successful.