
ISO 22000: 2005

Context

The food safety depends on the presence of hazards in food during consumption. Because of the possibility of occurrence of hazards on all steps of the food chain, it is important to control appropriately the whole food chain.

That's why the food safety is ensured by the common efforts of all food chain participants. This international standard determines the requirements of the management system along the whole food chain.

Standard

The Standard is based on:

- PRP prerequisite programme, according to sector of food chain and organization type is these: Good Hygienic Practice (GHP), Good Manufacturing Practice (GMP), Good Production Practice (GPP)
- HACCP in combination with control measurements as an oPRP and CCP
- Management System

The HACCP-requirements of this standard are developed in accordance with the Codex Alimentarius.

Target

Guarantee that the company controls the hazards according to food safety so that is guaranteed that all food is safe at the time of consumption.

Target group

Primary producer and farmers, manufacturer of food ingredients, food and feed, producer of packaging for feed, retail, retailer, canteens, restaurants and service providers in the areas of cleaning, transport, storage, and distribution which need an international recognized certificate.

Recognition

The FSSC 22000 certificate issued by ProCert is internationally recognized.

Profit for certified customers

- Giving the customers guarantees

- Improving communication in the food chain and company
- Control of hazards according to food safety

Validity of certificate

3 years

Audit

Yearly by ProCert

Possible combinations

All standards can be combined.

In the areas of manufacturing and packaging often a FSSC 20000 certification is to consider (ISO 22000 and PRP-norm ISO TS 22002-X and the specific FSSC requirements) (see FSSC 22000 Food and FSSC 22000 Packaging).

Owner

ISO (International Organization for Standardization) is a worldwide association of national standardisation institutes (ISO-public Corporation). As a rule the development of the international standards is done by the ISO technical committee. Every member, who is interested in one of the studies, is allowed to get a member of the technical committee. International organisations, government and non-government organisations in contact with ISO participate too.

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