



Understanding ISO22000:2005

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The ISO 22000 Standard specifies the requirements for a food safety management system for organisations throughout the food chain.

Organizations within the food chain range from primary producers through food manufacturers, transport and storage operators, to retail and food service outlets and then the consumer. There are other related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients and service providers.



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The ISO 22000 Standard specifies the requirements for a food safety management system that combines certain key elements to ensure food safety along the food chain up to the point of final consumption. These elements are:

- System management
- Prerequisite programmes
- HACCP principles
- Interactive communication

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Food Safety Management System

The most effective food safety systems work using structured management systems that integrate with and supplement the management activities of the organization.

This provides maximum benefit for the organization, its suppliers and customers. The ISO 22000 Standard is compatible with ISO 9001.

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