

ISO 22000 Food Safety Management Systems

ISO 22000 is the international standard suitable for helping food sector organizations, regardless of size, to consistently provide safe products. It maps out what's needed to demonstrate the ability to control food safety hazards, ensuring that food is safe.

Building on the widely renowned ISO 9001 Quality Management, ISO 22000 Food Safety Management requires you to:

- Plan, implement and operate a food safety management system
- Demonstrate compliance with statutory and regulatory food safety requirements
- Ensure that your organization conforms to your food safety policy
- Proactively communicate with all key stakeholders to understand their needs and ensure they are advised of any variances

Since its launch in 2005, ISO 22000 has been adopted as the food safety management system (FSMS) standard of choice for more than 32,000 organizations worldwide¹. Published in 2018, the updated standard applies a risk-based approach, places a stronger emphasis on the role of top management in the development and improvement of the FSMS and facilitates integration of the FSMS with other ISO management systems.

Who should use ISO 22000?

Organizations that can benefit from implementing ISO 22000 include:

- Food manufacturers
- Ingredients producers
- Agricultural producers
- Subcontractors within the food chain
- Retailers
- Wholesalers
- Producers of animal feed
- Food packaging manufacturers

The benefits of implementing ISO 22000

- Improved stakeholder confidence – food safety is actively managed in the organization and procedures are effective and robust
- Leadership position – demonstrates your commitment to food safety
- Improved performance – ensures continual improvement through systematic reviews
- Improved compliance – meet legal requirements and best practice standards
- Brand protection – by mitigating risks and threats
- Competitive advantage – generate new business and gain market access through improved reputation

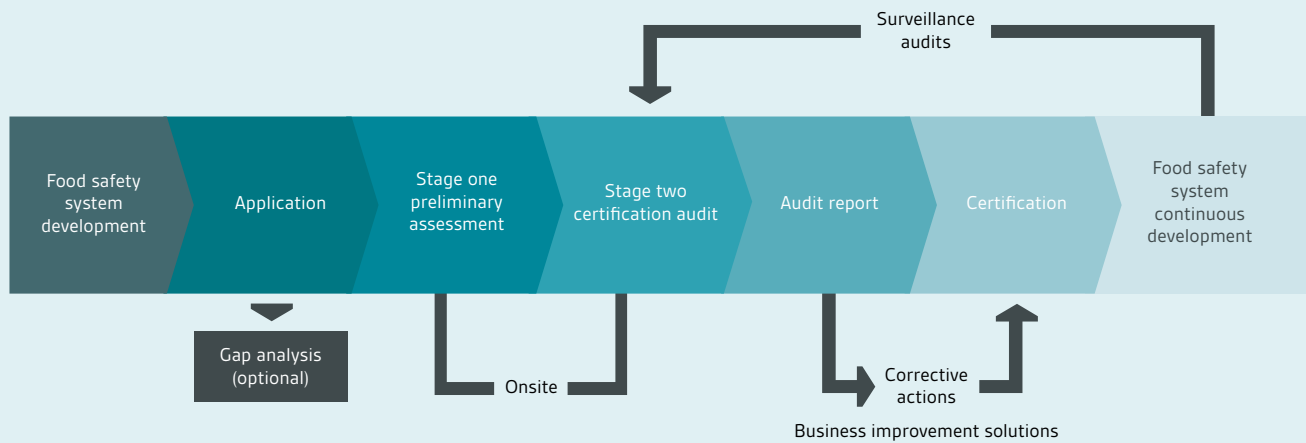
¹ ISO Survey, 2016



The journey to certification

Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers or protecting consumers, certifying to ISO 22000 can drive meaningful change in your organization. From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to certification or how BSI is here to help?

Email us at info.nz@bsigroup.com



ISO 22000 Training with BSI

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice. Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality.

BSI offers ISO 22000 transition training so you can prepare for the transition as soon as possible. We also offer role-specific courses for lead implementers and internal auditors.

Our tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industries issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.

Beyond ISO 22000, BSI can advance your food safety skills. From understanding the principles and application of HACCP to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Whether you are transitioning to the new ISO 22000 standard or implementing it for the first time, to learn more about our food safety training courses please visit bsigroup.com/en-NZ/.

Why BSI?



BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain – including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customer's assurance and enabling you to manage risk more effectively.

Learn more at bsigroup.com/en-NZ/
Or talk to us about food safety management:
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