From farm to fork...
ISO 22000 has it covered

ISO 22000 is the international standard suitable for your organization, regardless of size in the food chain, to consistently provide safe products. It maps out what you need to do to demonstrate your ability to control food safety hazards, ensuring that food is safe.

Building on the widely renown 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

Independent third party certification to ISO 22000 ensures the system continues to work effectively, ensuring the safety of food and provides tangible benefits including:

- Improved stakeholder confidence – food safety is actively managed in the organization and the 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

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers with reassurance and enabling you to manage risk more effectively.

Our solutions

Food Safety and Quality
FSSC 20000 Food Safety
BSI HACCP/GMP Criteria
BRC Global Standards
GLOBALG.A.P.
SQF (Safe Quality Food)
ISO 22000
Food Safety Management

Sustainability
Environmental Management
Energy Management
Product Carbon Footprint/ Neutrality
Roundtable on Sustainable Palm Oil (RSPO)
Material Flow Cost Accounting (MFCA)
Water Footprint

Agri-food sector

Supply Chain Management
Supplier Verification Audits
SCREEN Intelligence
Supplier Compliance Manager (SCM)

Business Management
Quality Management
Information Security
Business Continuity
Collaborative Business Relationships
Asset Management
Anti-Bribery
British Standards Online (BSOL)

Social Responsibility
Sustainable Report Assurance (SRA)
Social Accountability
Business Social Compliance Initiative
Occupational Health & Safety

Our training solutions

We offer a range of training courses from basic food handling, good manufacturing processes through to food safety management systems to help you address food safety within your organization. Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
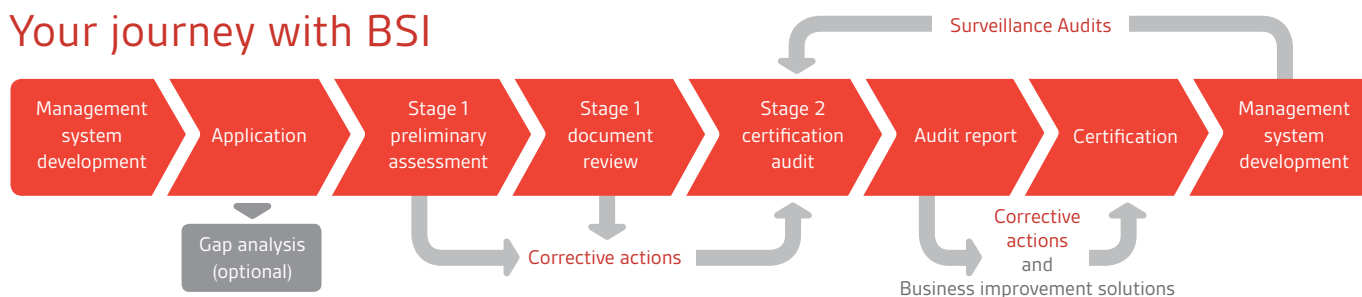- Food Safety Management Systems Lead Auditor

ISO 22000 certification

ISO 22000 has the following specifics:

- A self-assessment checklist is available to prepare for audits
- Site sampling available for companies with more than 20 sites
- Stage 1 and Stage 2 certification process
- Surveillance audit frequency dependant on audit outcomes
- Durations for surveillance audits are less than certification audits
- ISO 22000 requires the implementation of pre-requisite requirement programs

We can provide third party certification to ISO 22000 and a wide range of food related products.

Your journey with BSI

Surveillance Audits

| Management system development | Application | Stage 1 preliminary assessment | Stage 1 document review | Stage 2 certification audit | Audit report | Certification | Management system development |

Gap analysis (optional)

Corrective actions

Corrective actions and
Business improvement solutions

Why BSI?

We've helped shape the majority of the most widely used and implemented international standards, including ISO 9001 for Quality Management and ISO/IEC 27001 for Information Security.

We're also leading the development of standards in the food sector and have published PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 – Supply Chain Management. We're also on the FSSC Board of Stakeholders.

Our standards developers, assessors and tutors include some of the world's leading food safety experts who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sectors. We've also led a number of key initiatives including the development of pre-requisite programmes (PRPs).

With over 2,800 food and agri-food standards in our portfolio, we're well positioned to support the industry and supply chain challenges including food safety, food scarcity, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We help you make a difference not only to your business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.

For more information
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By Royal Charter

bsi.

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