bsi.

● 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 worldwide[1]. 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.

1. ISO Survey, 2016

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
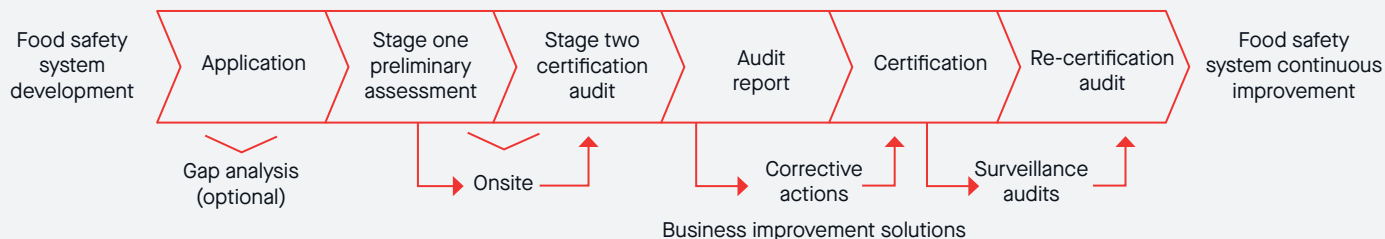- Food packaging manufacturers

Benefits of BSI 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

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 info.aus@bsigroup.com

The journey to certification

Food safety system development → Application → Stage one preliminary assessment → Stage two certification audit → Audit report → Certification → Re-certification audit → Food safety system continuous improvement

Gap analysis (optional)

Onsite

Corrective actions

Surveillance audits

Business improvement solutions

Training

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's ISO 22000 training programme includes a variety of courses focused on:

- Requirements
- Lead implementer
- Internal and lead auditor

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 online, 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.
To learn more about our food safety training courses please visit bsigroup.com/en-au

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.

Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

🌐 bsigroup.com/en-au

Or talk to us about food safety management:

✉ info.aus@bsigroup.com