

ISO 22000:2018 (E)

Food safety management systems — Requirements for any organization in the food chain

Contents

	Foreword
	Introduction
1	Scope
2	Normative references
3	Terms and definitions
4	Context of the organization
4.1	Understanding the organization and its context
4.2	Understanding the needs and expectations of interested parties
4.3	Determining the scope of the food safety management system
4.4	Food safety management system
5	Leadership
5.1	Leadership and commitment
5.2	Policy
5.2.1	Establishing the food safety policy
5.2.2	Communicating the food safety policy
5.3	Organizational roles, responsibilities and authorities
6	Planning
6.1	Actions to address risks and opportunities
6.2	Objectives of the food safety management system and planning to achieve them
6.3	Planning of changes
7	Support
7.1	Resources
7.1.1	General
7.1.2	People
7.1.3	Infrastructure
7.1.4	Work environment
7.1.5	Externally developed elements of the food safety management system
7.1.6	Control of externally provided processes, products or services
7.2	Competence
7.3	Awareness
7.4	Communication
7.4.1	General
7.4.2	External communication
7.4.3	Internal communication
7.5	Documented information
7.5.1	General
7.5.2	Creating and updating
7.5.3	Control of documented information
8	Operation
8.1	Operational planning and control
8.2	Prerequisite programmes (PRPs)
8.3	Traceability system
8.4	Emergency preparedness and response
8.4.1	General

- 8.4.2 Handling of emergencies and incidents
- 8.5 Hazard control
- 8.5.1 Preliminary steps to enable hazard analysis
- 8.5.1.1 General
- 8.5.1.2 Characteristics of raw materials, ingredients and product contact materials
- 8.5.1.3 Characteristics of end products
- 8.5.1.4 Intended use
- 8.5.1.5 Flow diagrams and description of processes
- 8.5.1.5.1 Preparation of the flow diagrams
- 8.5.1.5.2 On-site confirmation of flow diagrams
- 8.5.1.5.3 Description of processes and process environment
- 8.5.2 Hazard analysis
- 8.5.2.1 General
- 8.5.2.2 Hazard identification and determination of acceptable levels
- 8.5.2.3 Hazard assessment
- 8.5.2.4 Selection and categorization of control measure(s)
- 8.5.3 Validation of control measure(s) and combinations of control measures
- 8.5.4 Hazard control plan (HACCP/OPRP plan)
- 8.5.4.1 General
- 8.5.4.2 Determination of critical limits and action criteria
- 8.5.4.3 Monitoring systems at CCPs and for OPRPs
- 8.5.4.4 Actions when critical limits or action criteria are not met
- 8.5.4.5 Implementation of the hazard control plan
- 8.6 Updating the information specifying the PRPs and the hazard control plan
- 8.7 Control of monitoring and measuring
- 8.8 Verification related to PRPs and the hazard control plan
- 8.8.1 Verification
- 8.8.2 Analysis of results of verification activities
- 8.9 Control of product and process nonconformities
- 8.9.1 General
- 8.9.2 Corrections
- 8.9.3 Corrective actions
- 8.9.4 Handling of potentially unsafe products
- 8.9.4.1 General
- 8.9.4.2 Evaluation for release
- 8.9.4.3 Disposition of nonconforming products
- 8.9.5 Withdrawal/recall
- 9 Performance evaluation
- 9.1 Monitoring, measurement, analysis and evaluation
- 9.1.1 General
- 9.1.2 Analysis and evaluation
- 9.2 Internal audit
- 9.3 Management review
- 9.3.1 General
- 9.3.2 Management review input
- 9.3.3 Management review output
- 10 Improvement
- 10.1 Nonconformity and corrective action
- 10.2 Continual improvement
- 10.3 Update of the food safety management system

Annex A (informative) Cross references between the CODEX HACCP and this document

Annex B (informative) Cross references between this document and ISO 22000:2005

Page count: 37