

ISO 22003-1:2022-06 (E)

Food safety - Part 1: Requirements for bodies providing audit and certification of food safety management systems

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	2
4	Principles	2
5	General requirements	2
6	Structural requirements	2
7	Resource requirements	2
7.1	Competence of personnel	2
7.1.1	General considerations	2
7.1.2	Determination of competence criteria	2
7.1.3	Evaluation processes	3
7.1.4	Other considerations	3
7.2	Personnel involved in the certification activities	3
7.3	Use of individual external auditors and external technical experts	3
7.4	Personnel records	3
7.5	Outsourcing	3
8	Information requirements	3
9	Process requirements	4
9.1	Pre-certification activities	4
9.1.1	Application	4
9.1.2	Application review	4
9.1.3	Audit programme	4
9.1.4	Determining audit time	4
9.1.5	Multi-site sampling	5
9.1.6	Multiple management systems standards	7
9.2	Planning audit	7
9.3	Initial certification	7
9.4	Conducting audits	8
9.5	Certification decision	8
9.6	Maintaining certification	8
9.7	Appeals	8
9.8	Complaints	8
9.9	Client records	9
10	Management system requirements for certification bodies	9
Annex A (normative) Classification of food chain categories		10
Annex B (normative) Minimum audit duration		14

Annex C (normative) Required food safety management system knowledge and skills to determine competence	18
Annex D (informative) Guidance on generic certification functions	22
Bibliography	26