

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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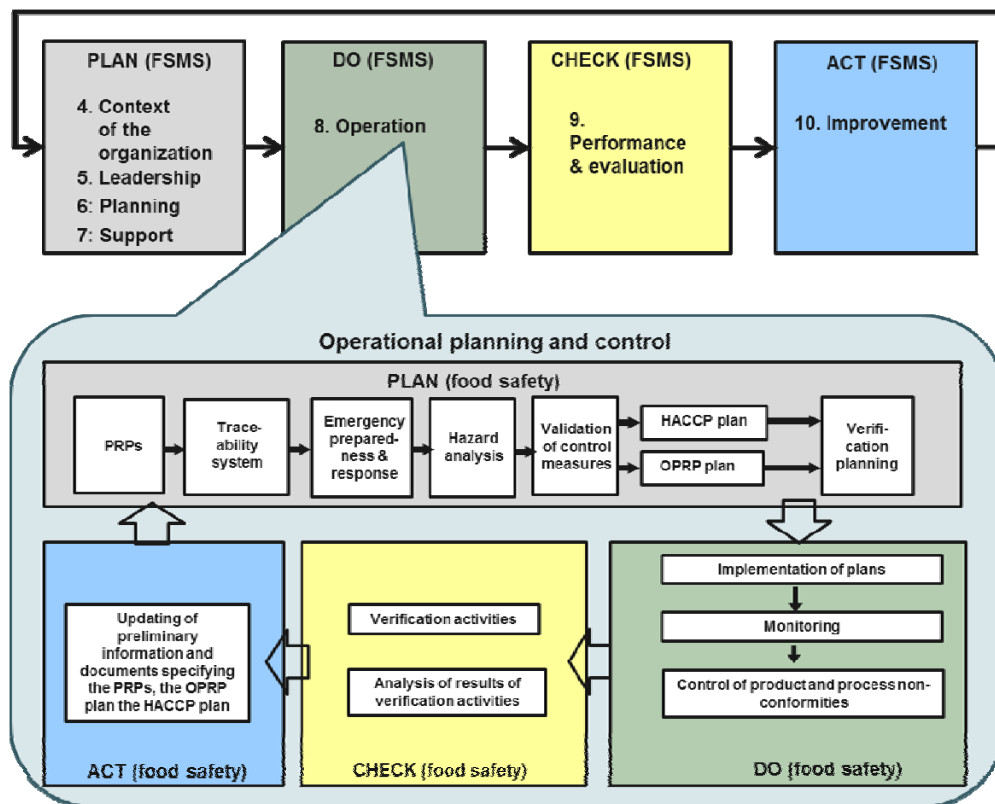
JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

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INFORMATION FROM ISO

1. Since the first publication of ISO 22000 in 2005, users along the food chain have been facing new food safety challenges – spurring a need for the standard to be revised.
2. A consultation held last year among users of the standard brought up gaps in the current version. Certain parts and concepts found to be potentially unclear needed clarifying and unnecessary repetition was revealed. Moreover, the understanding of risk management in different contexts needed to be addressed.
3. In addition, ISO has developed a new common structure for all management systems standards. This means that the revised ISO 22000 will have the same overall format as ISO 9001 (quality management systems) and ISO 14000 (environmental management systems) and will have identical requirements related to the establishment, maintaining and improving of the overall management system. This will make life easier for companies wanting to be certified to several management system standards. The principles described in this overall structure includes customer focus, leadership, engagement of people, process approach, improvement, evidence-based decision making and relationship management.
4. A key objective that governed the first drafting of ISO 22000 and which also will govern the revision process is not to contradict, but to add value to **Codex food safety control principles and guidelines**. This includes the HACCP principles and the (public health) risk analysis principles. To achieve this objective, all requirements relating to food hygiene and hazard control is retained within one clause of the overall structure as shown in the figure below.



5. The revised ISO 22000 encompasses two Plan-Do-Check-Act (PDCA) cycles¹; one PDCA cycle for the overall food safety management system (FSMS) embracing clauses 4, 5 6, 7, 9 and 10 of the standard, and another PDCA cycle within clause 8 for the planning, implementation and maintenance of food safety control.

6. A PDCA cycle enables an organization to systematically manage the decision making processes thus ensuring that its operations and activities are adequately resourced and managed, and those opportunities for improvement are determined and acted on. The food safety PDCA cycle enables an organization to establish, implement and maintain an updated food control program that consistently delivers safe end products.

7. The revised ISO 22000 standard will continue to integrate the HACCP principles and application steps developed by Codex and will attempt to adopt any changes that the CCFH may foresee during the revision of the *General Principles for Food Hygiene* (CAC/RCP 1- 1969) (GPFH) and its HACCP annex (see framed text box), a specific challenge considering the different timeframes for the revision processes of ISO 22000 and the GPFH, respectively

8. Additional objectives of the revision of ISO 22000 include:

- Clarifying key terms and concepts, especially the interrelationship between PRPs, OPRPs and CCPs;
- Utilization of externally elements of a FSMS such as sector codes;
- Make the standard simpler and more concise;
- Ensure a greater coverage of SMEs

9. A fully documented hazard analysis is the key to an effective food safety management system. The standard will continue to require that all food safety hazards that may be reasonably expected to occur along the food chain are properly identified and assessed and that those hazards assessed as significant are controlled by targeted control measures the implementation of which are managed through an HACCP plans and/or an OPRP plan, both of which are based on PRPs (prerequisite programs) appropriate to the needs of the specific food operator needs and to the size and type of the operation. How ISO 22000 currently adds value to Codex HACCP is highlighted in the framed text below.

¹ The PDCA cycle can be briefly described as follows:

- **Plan:** establish the objectives of the system and its processes, and the resources needed to deliver intended results in accordance with customers' requirements and the organization's policies
- **Do:** implement what was planned;
- **Check:** Verify and (where applicable) measure processes and the implemented activities against policies, objectives, requirements and plans, and document the results;
- **Act:** take actions to update and improve performance, as necessary

What does ISO 22000:2005 add to Codex HACCP?

- ISO 22000 strengthens the Codex HACCP system in several ways. It is a management system standard and as such, has requirements for policy, planning, implementation and operation, performance assessment, management review and improvement.
- ISO 22000 reorganizes the traditional concept of dividing control measures into GHP and CCPs by grouping control measures into three groups:
 - PRPs that manage the basic conditions and activities; the PRPs are not selected for the purpose of controlling specific identified hazards but for the purpose of maintaining a hygienic production, processing and/or handling environment;
 - a HACCP plan to manage the implementation of control measures that the hazard analysis identifies as necessary to control significant hazards and which have critical limits that can be monitored in time to control affected products;
 - an OPRP plan to manage the implementation of those control measures that the hazard analysis identifies as necessary to control as significant hazards, and which are not managed by the HACCP plan;
- These three categories are linked together through the hazard analysis. ISO 22000 shows how to combine the HACCP plan with PRPs and OPRPs into a single integrated food control system.
- ISO 22000 promotes the adoption of a food chain approach, whereas Codex HACCP focuses on the internal system. In this regard, ISO 22000 requires that the effects of the food chain prior to and subsequent to its operations are considered when developing and implementing the food safety management system.

10. The revision task is carried out by an ISO working group (ISO/TC 34/SC 17/WG 8) with members from 30 countries with expertise in establishing, implementing and auditing food safety management systems. WG8 reports to Sub-Committee 17 (TC34/SC17), which is responsible for the family of ISO 22000 standards <https://committee.iso.org/tc34sc17> and lead by Danish Standards (DS).

11. **The revision is expected to be completed by the end of 2017.**