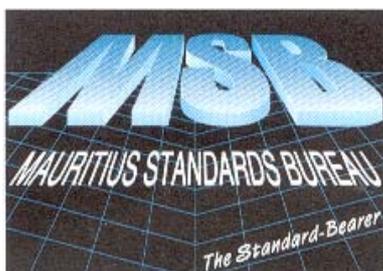


**MAURITIAN
STANDARD**

**MS ISO
22000:2005**

First edition
2006-03

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



Mauritius Standards Bureau
MOKA

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Contents

	Page
Table of contents	ii
National Foreword	iv
Foreword from ISO	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Food safety management system	4
4.1 General requirements	4
4.2 Documentation requirements	5
5 Management responsibility	5
5.1 Management commitment	5
5.2 Food safety policy	6
5.3 Food safety management system planning	6
5.4 Responsibility and authority	6
5.5 Food safety team leader	6
5.6 Communication	7
5.7 Emergency preparedness and response	8
5.8 Management review	8
6 Resource management	8
6.1 Provision of resources	8
6.2 Human resources	9
6.3 Infrastructure	9
6.4 Work environment	9
7 Planning and realization of safe products	9
7.1 General	9
7.2 Prerequisite programmes (PRPs)	10
7.3 Preliminary steps to enable hazard analysis	11
7.4 Hazard analysis	13
7.5 Establishing the operational prerequisite programmes (PRPs)	14
7.6 Establishing the HACCP plan	14
7.7 Updating of preliminary information and documents specifying the PRPs and the HACCP plan	15
7.8 Verification planning	16
7.9 Traceability system	16
7.10 Control of nonconformity	16

8	Validation, verification and improvement of the food safety management system	18
8.1	General	18
8.2	Validation of control measure combinations	19
8.3	Control of monitoring and measuring	19
8.4	Food safety management system verification	19
8.5	Improvement	20
Annex A	(informative) Cross reference between ISO 22000 and ISO 9001:2000	22
Annex B	(informative) Cross reference between HACCP and ISO 22000:2005	27
Annex C	(informative) Codex references providing examples of control measures, including prerequisite programmes and guidance for their selection and use	28
	Bibliography	32

PREVIEW

National Foreword

This Mauritian Standard is identical with the International Standard **ISO 22000:2005** *Food safety management systems--Requirements for any organization in the food chain*, published by the International Organization for Standardization (ISO). It was adopted by the Mauritius Standards Bureau in 2005 on the recommendation of the Food and Agricultural Standards Committee and approval of the Standards Council on 29 March 2006. It was notified in the Government Gazette on..... *

For the purposes of this standard the following change should be made :

Throughout the text of this standard read “.... this International Standard....” to mean “.....this Mauritian Standard.....”

* General Notice No: 585 of 2006

Foreword from ISO

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 22000 was prepared by Technical Committee ISO/TC 34, Food products.

PREVIEW

Introduction

Food safety is related to the presence of food-borne hazards in food at the point of consumption (intake by the consumer). As the introduction of food safety hazards can occur at any stage of the food chain, adequate control throughout the food chain is essential. Thus, food safety is ensured through the combined efforts of all the parties participating in the food chain.

Organizations within the food chain range from feed producers and primary producers through food manufacturers, transport and storage operators and subcontractors to retail and food service outlets (together with inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients). Service providers are also included.

This International Standard specifies the requirements for a food safety management system that combines the following generally recognized key elements to ensure food safety along the food chain, up to the point of final consumption:

- interactive communication;
- system management;
- prerequisite programmes;
- HACCP principles.

Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within the food chain. This implies communication between organizations both upstream and downstream in the food chain. Communication with customers and suppliers about identified hazards and control measures will assist in clarifying customer and supplier requirements (e.g. with regard to the feasibility and need for these requirements and their impact on the end product).

Recognition of the organization's role and position within the food chain is essential to ensure effective interactive communication throughout the chain in order to deliver safe food products to the final consumer. An example of the communication channels among interested parties of the food chain is shown in Figure 1.

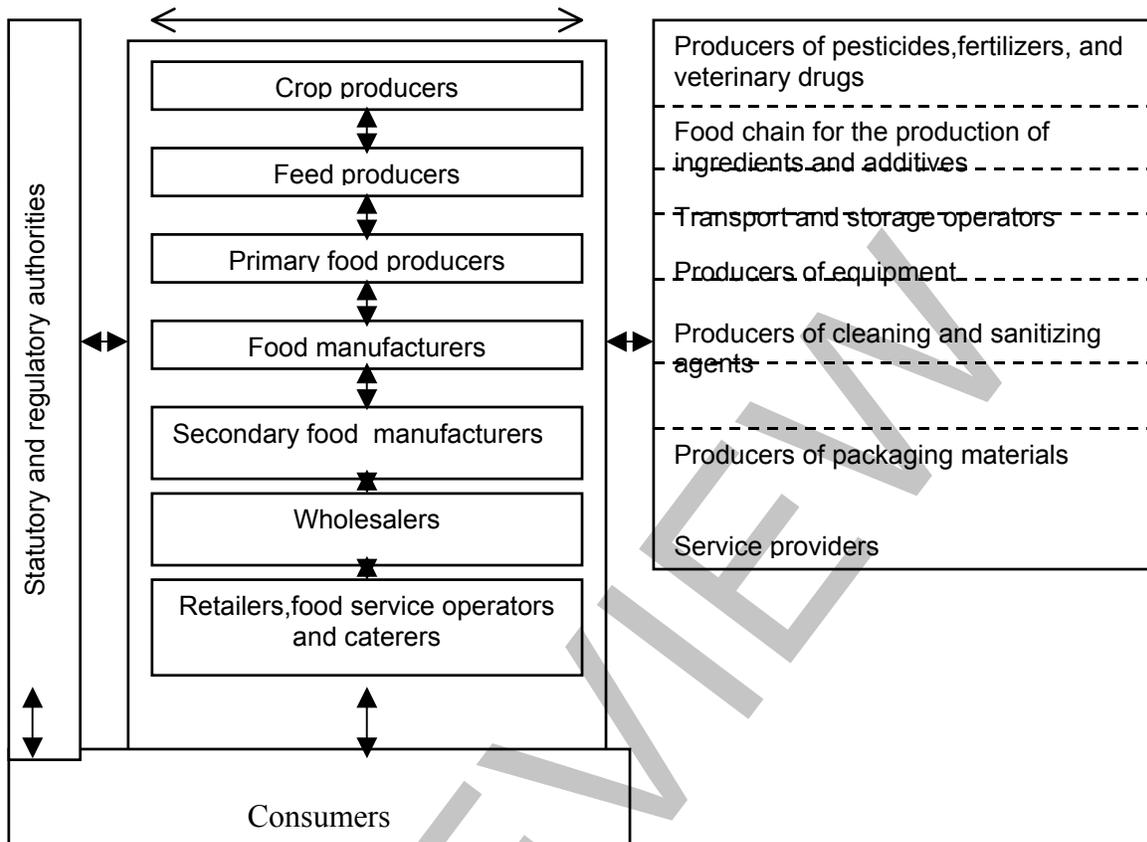
The most effective food safety systems are established, operated and updated within the framework of a structured management system and incorporated into the overall management activities of the organization. This provides maximum benefit for the organization and interested parties. This International Standard has been aligned with ISO 9001 in order to enhance the compatibility of the two standards. Cross-references between this International Standard and ISO 9001 are provided in Annex A.

This International Standard can be applied independently of other management system standards. Its implementation can be aligned or integrated with existing related management system requirements, while organizations may utilize existing management system(s) to establish a food safety management system that complies with the requirements of this International Standard.

This International Standard integrates the principles of the Hazard Analysis and Critical Control Point (HACCP) system and application steps developed by the Codex Alimentarius Commission. By means of auditable requirements, it combines the HACCP plan with prerequisite programmes (PRPs). Hazard analysis is the key to an effective food safety management system, since conducting a hazard analysis assists in organizing the knowledge required to establish an effective combination of control measures. This International Standard requires that all hazards that may be reasonably expected to occur in the food chain, including hazards that may

be associated with the type of process and facilities used, are identified and assessed. Thus it provides the means to determine and document why certain identified hazards need to be controlled by a particular organization and why others need not.

During hazard analysis, the organization determines the strategy to be used to ensure hazard control by combining the PRP(s), operational PRP(s) and the HACCP plan.



NOTE The figure does not show the type of interactive communications along and across the food chain that by-pass immediate suppliers and customers.

Figure 1- Example of communication within the food chain

Cross-references between the Codex Alimentarius Commission HACCP principles and application steps (see Reference [11]) and this International Standard are provided in Annex B.

To facilitate the application of this International Standard, it has been developed as an auditable standard. However, individual organizations are free to choose the necessary methods and approaches to fulfil the requirements of this International Standard. To assist individual organizations with the implementation of this International Standard, guidance on its use is provided in ISO/TS 22004.

This International Standard is intended to address aspects of food safety concerns only. The same approach as provided by this International Standard can be used to organize and respond to other food specific aspects (e.g. ethical issues and consumer awareness).

This International Standard allows an organization (such as a small and/or less developed organization) to implement an externally developed combination of control measures.

The aim of this International Standard is to harmonize on a global level the requirements for food safety management for businesses within the food chain. It is particularly intended for application by organizations that seek a more focused, coherent and integrated food safety management system than is normally required by law. It requires an organization to meet any applicable food safety related statutory and regulatory requirements through its food safety management system.

PREVIEW

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

1 Scope

This International Standard specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

It is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of this International Standard can be accomplished through the use of internal and/or external resources.

This International Standard specifies requirements to enable an organization

- a) to plan, implement, operate, maintain and update a food safety management system aimed at providing products that, according to their intended use, are safe for the consumer,
- b) to demonstrate compliance with applicable statutory and regulatory food safety requirements,
- c) to evaluate and assess customer requirements and demonstrate conformity with those mutually agreed customer requirements that relate to food safety, in order to enhance customer satisfaction,
- d) to effectively communicate food safety issues to their suppliers, customers and relevant interested parties in the food chain,
- e) to ensure that the organization conforms to its stated food safety policy,
- f) to demonstrate such conformity to relevant interested parties, and
- g) to seek certification or registration of its food safety management system by an external organization, or make a self-assessment or self-declaration of conformity to this International Standard.

All requirements of this International Standard are generic and are intended to be applicable to all organizations in the food chain regardless of size and complexity. This includes organizations directly or indirectly involved in one or more steps of the food chain. Organizations that are directly involved include, but are not limited to, feed producers, harvesters, farmers, producers of ingredients, food manufacturers, retailers, food services, catering services, organizations providing cleaning and sanitation services, transportation, storage and distribution services. Other organizations that are indirectly involved include, but are not limited to, suppliers of equipment, cleaning and sanitizing agents, packaging material, and other food contact materials.

This International Standard allows an organization, such as a small and/or less developed organization (e.g. a small farm, a small packer-distributor, a small retail or food service outlet), to implement an externally developed combination of control measures.

NOTE Guidance on the application of this International Standard is given in ISO/TS 22004.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 9000:2000, *Quality management systems — Fundamentals and vocabulary*