Introduction to
Food Safety Management System

Brief History of ISO 22000

ISO 22000 was initially published in 2005 as a response to:

➤ A number of successive food crises, such as the mad cow disease or adulteration of wines with ethylene glycol and its derivatives, to name a few that occurred in the preceding years.

➤ the globalization of food supply chains creating uncertainty with regard to the origin of food products

➤ the need from the food industry to demonstrate that systems were established and operating in accordance to applicable laws and the requirements specified by the Codex Alimentarius, and

➤ a need to facilitate the harmonization of international food safety regulations

What is ISO 22000?

ISO 22000:2018 is a Food safety management systems certification. Any organization in the food chain has to set out with the requirement of the Food safety management system. It defines what an organization should do to exhibit its ability to control food safety hazards and make sure that food is safe for consumption.

If your company plans to become certified to ISO 22000:2018, you will need to develop a documented Food Safety Management System. Not only is this required for certification, it is a crucial component of your Food Safety System. Developing

a high quality, well thought out documentation will result in a more effective food safety system. This helps with certification, your company reputation and the bottom line.

Benefits of Implementation of ISO 22000:2018

Each one's life quality will be benefited from the rules and regulations of ISO 22000 by the following provisions.

- ➢ Enhanced utilization of resources in the world level
- ➢ Improved profits in companies
- ➢ Greater quality jobs in the food industry
- ➢ Improved economic growth
- ➢ Safer food insurance
- ➢ Reduced rates in food borne disease
- ➢ Effective documentation of techniques, procedures and methods
- ➢ A potential harmonization of national food standards is provided
- ➢ This is an effective international standard
- ➢ For regulators, it is the most appropriate system

The standard itself also offers several advantages over other systems:

- *CONSISTENT STRUCTURE*

The structure of ISO 22000 is similar to that of other international standards. It is designed to integrate seamlessly with other management systems from ISO, such as ISO 9001, ISO 45001 and ISO 14001.

- *GLOBAL RECOGNITION*

ISO 22000 is a well-known, internationally recognized standard. Certification to it improves an organization's reputability with customers, suppliers, investors, regulatory groups and other parties worldwide

Government get great benefits such as scientific and technological knowledge that help in the development of health, safety and environmental legislation. These benefits also support in educating and regulating food personnel.

It is very simple to assess whether ISO 22000 is the best option for your organization. It works out for every company irrespective of the location and size. Outlining the best practices within a company will allow delivering good results, conveying confidence across the board and impressing consumers and stakeholders.

If you are involved in the food industry, then you should be aware of the benefits that ISO 22000:2018 has on the processing, manufacturing, storage and distribution of edible products. It gives companies a super food safety, security and keeps profits from dropping. It can be associated with other management systems standards such as ISO 9001:2015 to obtain maximum effects on quality.

Consuming unsafe food leads to many complications and legal consequences. ISO's food safety management standards aid organizations in identifying and controlling food safety.

Needs of Food Safety Management

Food Safety management is a universal concern. Hygiene and food safety has become emerging demand in the food industry. Therefore, maintaining food safety

& hygiene is a compelling process for the entrepreneurs to sustain in today's competitive market.

How does Food Safety Management System help?

Effective food safety management system is based on seven principles of HACCP, it helps the businesses to identify and control hazards before they threaten the safety of your food and customers.