

Free Guide

ISO 22000: Food Safety Management



Skills management software
for frontline workers

www.ag5.com | info@ag5.com | [+31 20 463 0942](tel:+31204630942)

What is an ISO 22000 certification?

ISO 22000 is an internationally recognized standard for food safety management systems. It provides guidelines for ensuring the safety of food products throughout the entire supply chain, from production to consumption, with the aim of preventing foodborne hazards and maintaining quality.

What is the purpose of a food safety management system?

The purpose of an ISO 22000-certified food safety management system is to establish structured processes and practices that ensure the production, handling, and distribution of safe and hygienic food products, reducing risks to consumers and enhancing overall food safety.

Who needs an ISO 22000 food safety management certification?

Any organization involved in the food industry, including manufacturers, processors, distributors, retailers, and catering services, can benefit from ISO 22000 certification. It helps ensure food safety, regulatory compliance, and consumer confidence by implementing effective food safety management systems. While ISO 22000 is not mandatory, some regulatory bodies or customers may require it as a prerequisite for doing business.

When should staff receive food safety training for ISO 22000 certification?

Staff should receive food safety training for ISO 22000 before implementing the food safety management system. Training ensures understanding of the standard's requirements, promotes proper practices, and helps in effectively implementing and maintaining the system for safe food production.

Benefits of implementing ISO 22000 certification

Implementing ISO 22000 offers several benefits to organizations. Some key advantages include:



Enhanced food safety

ISO 22000 implementation improves food safety practices, reducing the risk of contamination and foodborne illnesses.



Regulatory compliance

Conforming to ISO 22000 helps meet food safety regulations and standards, ensuring legal compliance and reducing potential liabilities.



Consumer trust

Certification fosters consumer confidence by demonstrating a commitment to food safety, leading to increased customer trust and brand reputation.

How to get an ISO 22000 certification

To get certified in ISO 22000, an organization typically develop and implement a food safety management system, undergo an internal audit, engage a certification body, then undergo an external audit. Upon successful assessment, the organization will receive ISO 22000 certification.

Challenges in implementing ISO 22000 certification

Implementing ISO 22000 may pose several challenges to organizations. They include:



Complex documentation

Developing and maintaining the required documentation, procedures, and records can be time-consuming and resource-intensive.



Employee training

Ensuring all employees understand and follow the new food safety protocols may require extensive training and change management.



Supply chain coordination

Coordinating food safety practices across suppliers and partners to meet ISO 22000 standards can be challenging, especially for global supply chains.

Tips and strategies for preparing for ISO 22000 certification

Here are a few tips for preparing for an ISO 22000 certification:

- Educate staff about ISO 22000 requirements, emphasizing their roles in food safety.
- Develop clear procedures, records, and policies aligned with ISO 22000 standards.
- Conduct internal audits to identify gaps and make necessary improvements.
- Ensure suppliers meet ISO 22000 standards and communicate effectively to maintain food safety throughout the supply chain.
- Establish a culture of ongoing evaluation, corrective actions, and preventive measures to enhance food safety practices continually.

Does an ISO 22000 certification expire?

ISO 22000 certifications are typically valid for three years. The renewal process involves conducting regular surveillance audits by a certification body to ensure continued compliance with standards. Organizations must demonstrate effective food safety management system maintenance, improvements, and adherence to regulations to maintain certification status.

Resources for ISO 22000 certification

For more information and guidance on ISO 22000 certification, you can refer to the following resources

International Organization for Standardization (ISO). The [ISO 22000 page](#) on the official ISO website provides the ISO 22000 standard document, news updates, and additional resources.

Accredited certification bodies. To pursue ISO 22000 certification, you can reach out to accredited certification bodies that offer certification services in your region. These bodies have the expertise to guide you through the certification process. You can find a list of accredited certification bodies on the website of the [International Accreditation Forum \(IAF\)](#) or contact your local accreditation body.

Regulatory authorities. Various regulatory authorities worldwide, such as the [U.S. Food and Drug Administration \(FDA\)](#) in the United States or the [European Food Safety Authority \(EFSA\)](#) in the European Union, are closely related to ISO 22000. These regulatory bodies may use ISO 22000 as a reference or harmonize their regulations with the standard, as well as offer scientific advice and risk assessments on food safety and quality management issues.

Free skills matrix template. AG5 offers a free [industry skills matrix template for ISO 22000](#). Using it, you can develop and implement a plan to ensure that your employees' ISO 22000-related skills are up to date, comprehensive, compliant, and ready for the future.

Skills management

Food safety management and skills management software

AG5 stores all certifications in the cloud, providing all authorized personnel with access to the right version of approved certifications. This helps you easily keep track of all data and documentation related to an ISO 22000 certification across your organization.

Using AG5's skills management software, you can monitor the status of any type of certification that is relevant to your workforce, leveraging intuitive dashboards that provide you with a clear understanding of exactly what is needed to keep your employees skilled and safe.

[Book a demo](#)

Frequently asked questions about ISO 22000

What is the scope of ISO 22000?

ISO 22000 covers food safety management, addressing hazards, processes, communication, and continuous improvement across the food supply chain.

Is ISO 22000 certification mandatory?

ISO 22000 is not mandatory by law, but can be required by customers or regulations in the food industry.

How long does it take to obtain ISO 22000 certification?

Obtaining ISO 22000 certification varies, often taking several months to a year, depending on organizational readiness and complexity.

What are the cost considerations for ISO 22000 certification?

Costs involve consultant fees, employee training, documentation, audits, and possible software. Expenses vary based on organization size and complexity.

What is the validity period of ISO 22000 certification?

ISO 22000 certification is typically valid for three years, subject to regular surveillance audits to maintain compliance.

Can ISO 22000 be integrated with other management systems?

Yes, ISO 22000 can be integrated with other management systems like ISO 9001 (Quality) or ISO 14001 (Environmental) for enhanced overall performance.

How can you learn more about ISO 22000 certification?

Visit the [ISO 22000 page](#) on the official ISO website.

Sources:

ISO 22000. ISO. <https://www.iso.org/iso-22000-food-safety-management.html>

International Accreditation Forum (IAF). <https://iaf.nu/en/home/>

U.S. Food and Drug Administration (FDA). <https://www.fda.gov/food>

European Food Safety Authority (EFSA). <https://www.efsa.europa.eu/en>

Author



[Rick van Echtelt](#)

Rick van Echtelt is the Co-Founder and CEO of AG5, where he leverages over two decades of experience in entrepreneurship and developing skills management software.

[Read author profile](#)

Revisions

Original version | August 16, 2023

Written by: [Rick van Echtelt](#)

[Please read our editorial process for more information](#)

