



ISO 22000:2018 VERSION UPDATE – OVERVIEW

ISO 22000 certification provides a set of uniform requirements for a food safety management system. A number of food safety management principles including a strong customer focus, support of top management, the process approach and continual improvement form the basis for the standard.

NOTABLE CHANGES TO THE STANDARD

ISO 22000:2018 was published on June 19, 2018 and can be purchased through the ISO website at <https://www.iso.org/standard/65464.html>.

ISO 22000:2018 responds to the latest market developments and is more compatible with other management systems, such as ISO 9001, thanks to an updated, higher-level structure. The new standard is less prescriptive than the previous version; instead focusing on performance through a combination of risk-based thinking and a process approach, as well as employment of the plan – do – check - act cycle at all levels in the organization.

These updates, along with changes to other management system standards, include implementing similar terminology across all standards and matching sub-clauses to the top-level structure, ensuring fully integrated systems. Below are overviews of some of the key changes in ISO 22000:2018.



New high-level structure:

Common to all ISO management system standards, this structure is incorporated into ISO 22000. This will allow organizations to fully integrate their ISO 22000 management system with other management systems such as ISO 9001 (quality) or ISO 14001 (environmental).

Some notable changes that resulted from the introduction of the high-level structure include:

- > New criteria to identify and understand factors that may impact the ability of management systems to achieve success
- > Increased emphasis on leadership and management commitment
- > Updated framework to determine, consider and address risks that may impact management system success



Process approach:

The process approach involves the systematic definition and management of processes, and their interactions, to achieve the intended results in accordance with the food safety policy and strategic direction of the organization.

Management of the processes and the system can be achieved using the **plan – do – check – act (PDCA) cycle**, with an overall focus on risk-based thinking aimed at taking advantage of opportunities and preventing undesirable results. The recognition of the organization's role and position within the food chain is essential to ensure effective interactive communication throughout the food chain. The process approach:

- > Clarifies the PCDA cycle and utilizes two separate cycles in the standard, working together. One cycle covers the management systems and the other covers HACCP.
- > Further specifies the establishment of food safety management system objectives
- > Introduces a clause about the need to control suppliers and for adequate communication of requirements

Risk-based thinking:

Risk-based thinking is essential for achieving an effective FSMS. In ISO 22000:2018, risk-based thinking is addressed at two levels, organizational and operational, which is consistent with the process approach.

Methods to address risks and opportunities can include:

- > Avoiding risk
- > Taking risk in order to pursue an opportunity
- > Eliminating the risk source
- > Changing the likelihood or consequences
- > Sharing the risk
- > Accepting the presence of risk by informed decision-making

Context of the organization

This new section in the ISO 22000:2018 version:

- > Requires an organization to determine the internal and external issues and requirements that can impact the food safety management system
- > Makes context an important consideration and helps ensure that the management system is designed and suitably adapted for a specific organization
- > Considers the needs of interested parties

Understanding the context can be facilitated by considering external and internal issues, including:

- Legal
- Technological
- Competitive
- Market
- Cultural
- Social and economic environments
- Cybersecurity and food fraud
- Food defense and intentional contamination
- Knowledge and performance of the organization, whether international, national, regional or local

Reference to interested parties:

The reference to interested parties (stakeholders) now appears in all new and revised ISO standards. ISO has made it clear that organizations must understand the needs and expectations of interested parties since they are considered to be an integral part of the context of the organization.



TIMELINES

ISO 22000:2005 certificates will not be valid after the three-year transition period. Those who are currently using ISO 22000:2005 are encouraged to begin revising their food safety management systems as early as possible to prepare to transition to the new standard compliance in 2020.

The ISO 22000 standards are a significant portion of FSSC 22000, which is also receiving an update in May 2019. Those who are certified to FSSC 22000 will need to implement changes to ISO 22000 in addition to the changes in the updated FSSC 22000 version 5 guidelines in May. Starting January 1, 2020, all audits to FSSC 2000 will be to the new version 5.

Summary of Important Dates for ISO 22000:2018 and FSSC 22000 version 5

DATE	ACTION
June 19, 2018	ISO 22000:2018 published.
May, 2019	Expected publication date of FSSC version 5.
January 1, 2020	Date before which no FSSC 22000 version 5 audits will be conducted, and after which no FSSC 22000 version 4 audits will be conducted.
June 29, 2021	All FSSC 22000 version 4.1 certificates expire. All new and existing clients must be certified to FSSC 22000 version 5.
June 30, 2021	All existing FSSC 22000 version 4.1 certifications will be withdrawn.

TRANSITION STEPS

1. Understand the new requirements of ISO 22000:2018.
2. Ensure your staff is properly trained and understands the changes.
3. Perform a gap analysis, internally or through a third party, to identify what needs be addressed to meet the updated requirements.
4. Evaluate effectiveness and determine what further actions are needed.



HOW CAN NSF HELP?

NSF has a full range of services including training, gap assessments, webinars, additional guidance documents and checklists to support your business no matter where you are in the process. For more information, reach out to us at foodsafetysolutions@nsf.org and our team will work with you to make sure you have the tools needed for success.

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