



Guide to Implementing ISO 22000:2005 for the Food Safety Team

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ISO 22000 Definitions

HACCP Plan

The HACCP system is used to develop a HACCP plan.

An HACCP plan is a document that describes how an organisation manages and controls its food safety hazards.

An HACCP plan contains:

- i. Critical control points (CCPs)
- ii. Process steps where the CCP applies
- iii. Hazards that will be controlled at each CCP
- iv. Control measures that will be used at each CCP
- v. Critical limits that will be applied at each CCP
- vi. Procedures that will be used to monitor CCPs
- vii. Corrections that will be taken when critical limits are exceeded



Implementing ISO 22000

The next step is to integrate the ISO 22000 Food Safety Documents into your current system or implement the procedures and records as required. The next few slides show tables that match the ISO 22000 manual top level document templates to the clauses of the ISO 22000:2005 Standard sections:

Section 4: *Food Safety Management System*

Section 5: *Management Responsibility*

Section 6: *Resource Management*

Section 7: *Planning and Realization of Safe Products*

Section 8: *Verification, Validation and Improvement of the Food Safety Management System*



ISO 22000 Standard – Section 7: Planning and Realisation of Safe Products

ISO 22000 Section	ISO 22000 Manual Reference	ISO 22000 Manual Document
7. Planning and Realisation of Safe Products		
7.1 General Planning and Realisation of Safe Products	QM012	Planning Product Realization and Contract Review
	QM020	HACCP System
7.2 Prerequisite Programmes	QM011	Infrastructure and Work Environment
	QM015	Prerequisite programmes
7.3 Preliminary steps to enable Hazard analysis	QM020	HACCP System
7.4 Hazard Analysis	QM020	HACCP System



ISO 22000 Implementation Food Safety Team

The Food Safety team has a major part to play in establishing the Food Safety Management system. The food safety team should be multidisciplinary and supplemented by other staff when specific areas or products are being analysed. The team should have knowledge and experience of HACCP, Products, the Process, the Equipment, Hazards and in developing and implementing a food safety management system. The HACCP team leader should be able to demonstrate competence in the understanding of HACCP principles and their application. All

Key personnel identified as HACCP team members should be HACCP trained and have appropriate experience, all of which should be documented on the HACCP teams training records.

Expert external assistance may be used as an aid.



ISO 22000 Implementation

- xix. The food safety team describe and document the characteristics of end products

The food safety team document the end product characteristics, including legal food safety requirements, for the purpose of conducting the Hazard Analysis. The product description includes:

- Product name
- Composition
- What will the purchaser will do with it
- Details of the packaging
- How the product is processed or manufactured
- Composition of the product
- Chemical characteristics relevant for food safety such as pH or Aw
- Biological characteristics relevant for food safety treatment such as heating, freezing, brining or smoking



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xxvi. The food safety team assess the food safety hazards using the HACCP calculator

The Food Safety team factor in the vulnerability of the targeted consumer, the survival and multiplication of any biological hazards and any likely toxin production, the presence of chemicals or foreign bodies, contamination at any stage in the process and possible deliberate contamination or adulteration to the severity score to determine all the Significant Food Safety Hazards which score a 9 as highlighted in red on the HACCP calculator.

All of the food safety hazards that score a 9 on the HACCP calculator are regarded as significant and form the Significant Food Safety Hazard List.