ISO 22000 - What are the changes?

From 19 June 2021, ISO 22000:2018 will replace ISO 22000:2005. Organisations certified to the 2005 standard have until 29 June 2021 to transition to the new version.

The ISO 22000 changes are part of the normal ISO standards review process that determines whether a revision is necessary and ensures that the standard remains as relevant and useful to businesses as possible.

Full details of the ISO 22000:2018 requirements and updated document can be found at https://infostore.saiglobal.com/en-au/Standards/ISO-22000-2018-591161_SAIG_ISO_ISO_2618214

As an existing ISO 22000:2005 customer you will have 3 years from the publication date to transition your current food safety management systems to the revised ISO 22000:2018 which will be no later than 29 June 2021. To prepare we advise that you take the time to review the requirements. There are a number of changes to the standard which need to be implemented, audited and certified by each certified organisation prior to 29 June 2021. Please read the standard carefully to identify the changes which apply to your organisation.

Along with changes to the standard itself, some noteworthy changes include modifications to its structure as well as clarifying key concepts such as: the adoption of the ISO high-level structure (HLS), OPRP (new definition), Controls for OPRP (action criteria and monitoring), PDCA cycle and operation process key terms.

Why are the changes happening?

The ISO 22000 changes are part of the normal 5-year standard review. This process determines whether a revision is necessary and ensures that the standard remains as relevant and useful to businesses as possible.

Who is affected?

All organisations with an ISO 22000:2005 certified management system are affected by these changes.

For FSSC 22000 sites, please refer to the FSSC 22000 v5 transition policy, when available. http://www.fssc22000.com

What does it mean for you?

To remain ISO 22000 certified, you must ensure your food safety management system conforms to the requirements of ISO 22000:2018 by the time of your first audit in 2021.

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Noteworthy changes include:

- Adoption of the High-Level Structure common to all ISO management system standards, making it easier for organizations to combine ISO 22000 with other management systems (such as ISO 9001 or ISO 14001) at a given time. This includes additional/revised concepts and headings aligned to 9001 such as context of the organisation, Scope, Context of the organisation, Leadership, Planning, Support, Operation, Performance Evaluation.

- A new approach to risk – as a vital concept in the food business – which distinguishes between risk at the operational level and the business level of the management system

- The new standard specifies the control of food safety hazards combining the recognized key elements: interactive communication, systems management, Prerequisite Programmes (PRPs), and the principles of Hazard Analysis and Critical Control Points (HACCP).

- Definition of CCP and OPRP are revised as well as action criteria and monitoring for OPRP with these control measures only applied only to SIGNIFICANT hazards and not managed at PRP level.

- Requirements for selection of PRP changed (8.2.3 a) the applicable part of the ISO/TS 22002 series; b) applicable standards, codes of practice and guidelines).

- Traceability to be tested annually (8.3)

- Hazard control plan includes the CCP and OPRP plan (8.5.4)

- Verification activities to be done by personnel not responsible for the work (8.8.1)

- Requirements for flow diagrams clarified (8.5.1.5)

- Source of raw materials and packaging to be known

- Management review has some additional requirements such as supplier performance, risks and opportunities and evaluation of effectiveness based on verification activities

- ISO 22000:2018 cancels and replaces ISO 22000:2005. Organisations certified to the standard have until 29 June 2021 to transition to the new version.

The new structure of the standard is:

1. Scope

2. Normative References

3. Terms and Definitions

4. Context of the organization

5. Leadership

6. Planning

7. Support

8. Operation

9. Performance evaluation of the food safety management system

10. Improvement

If you have any questions about how the changes might impact your business please contact your local SAI Global team for further support.

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