

INTRODUCTION TO ISO 22000:2005

INTERNATIONAL
STANDARD

**ISO
22000**

First edition
2005-09-01

**Food safety management systems —
Requirements for any organization in the
food chain**

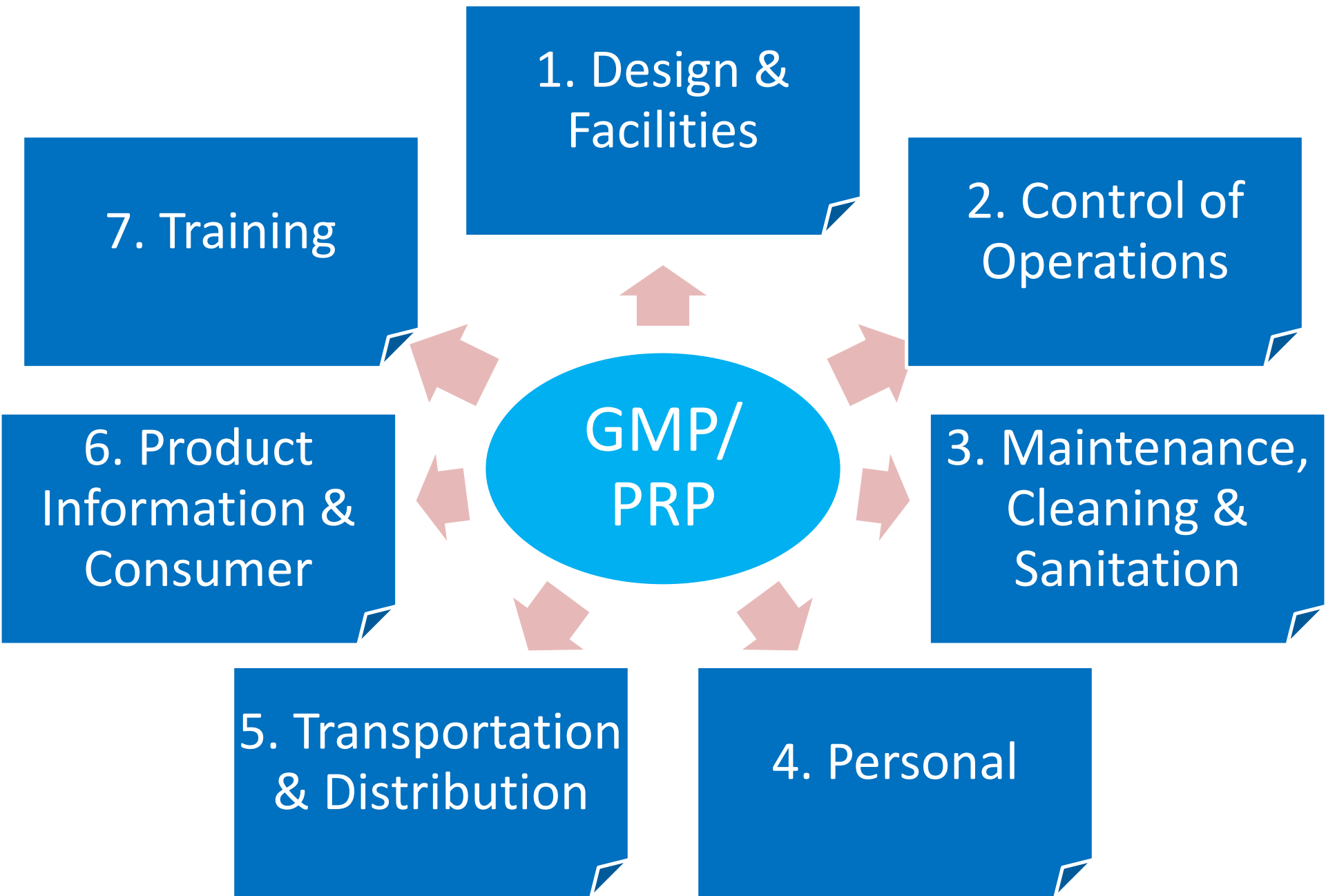
*Systèmes de management de la sécurité des denrées alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire*

GMP focus on

CLEANLINESS

- clean environment
- clean premises
- clean equipment
- clean people
- clean materials





1. Design & Facilities

2. Control of Operations

3. Maintenance, Cleaning & Sanitation

4. Personal

5. Transportation & Distribution

6. Product Information & Consumer

7. Training

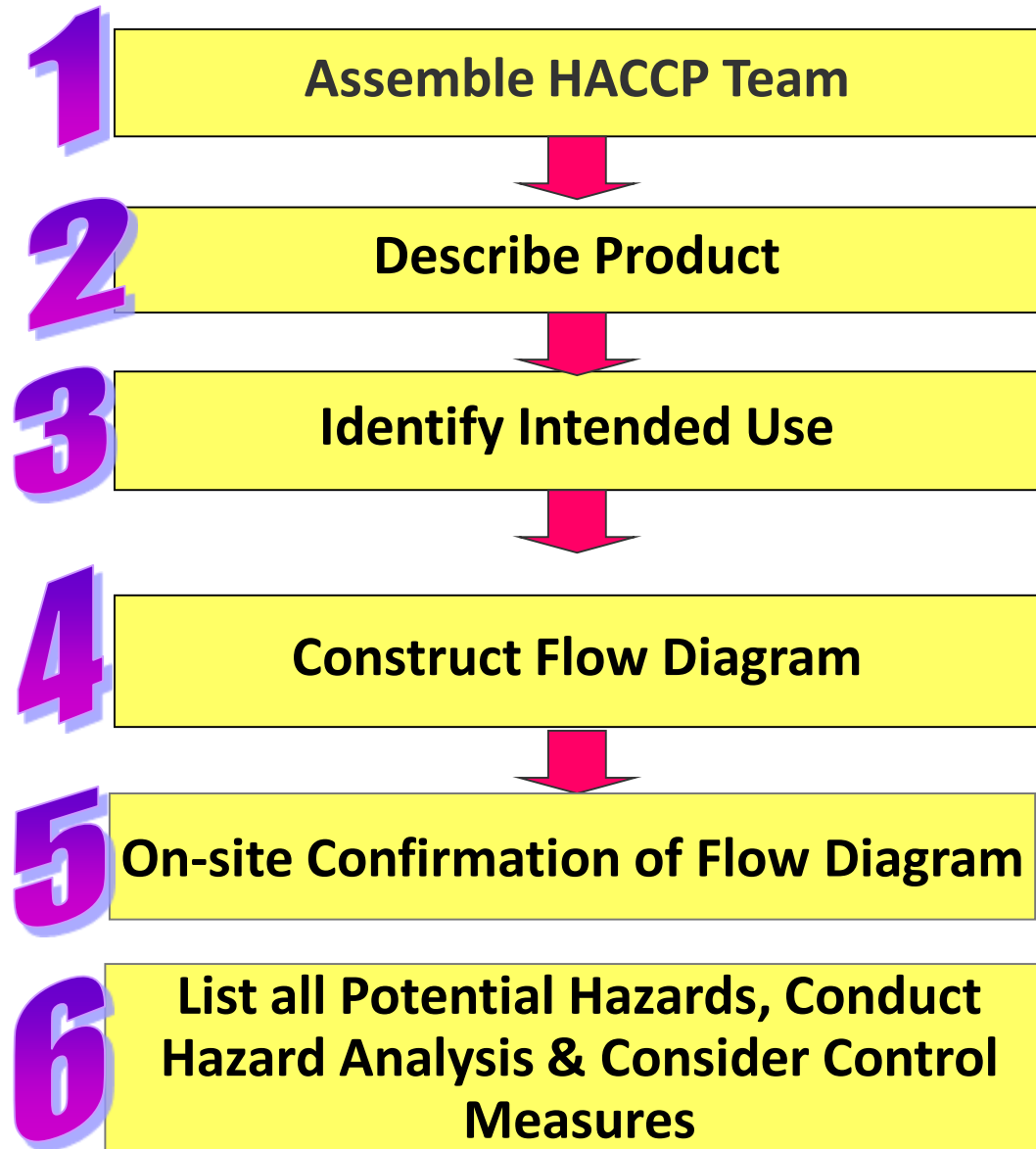
GMP/
PRP

HACCP focus on



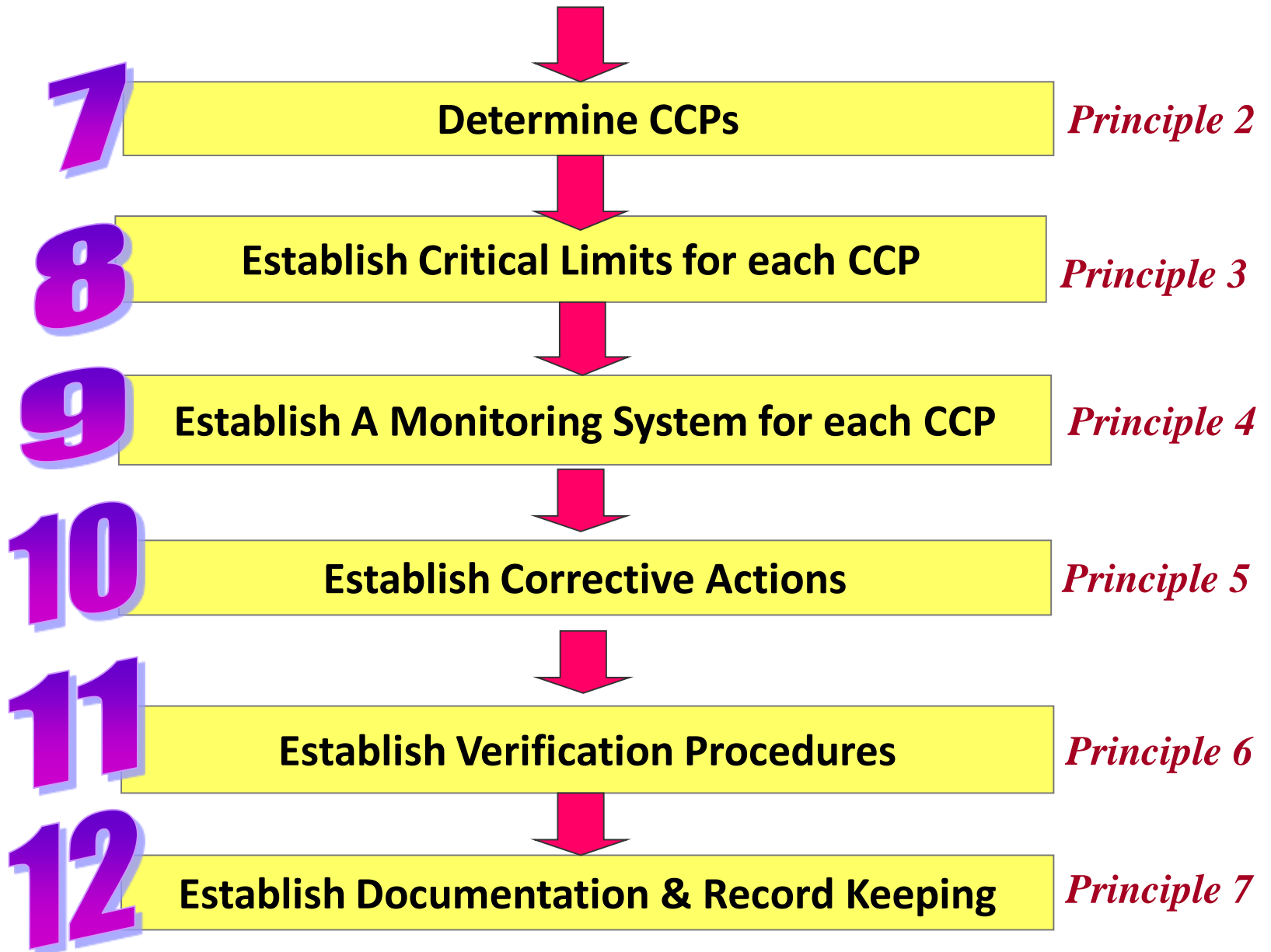
- Requires potential food safety hazards (**biological**, **chemical** and **physical hazards**) to be identified and controlled at specific points in the process.
- Must fulfill PRP/ GMP requirements before implementing HACCP

How to Implement HACCP?



Principle 1

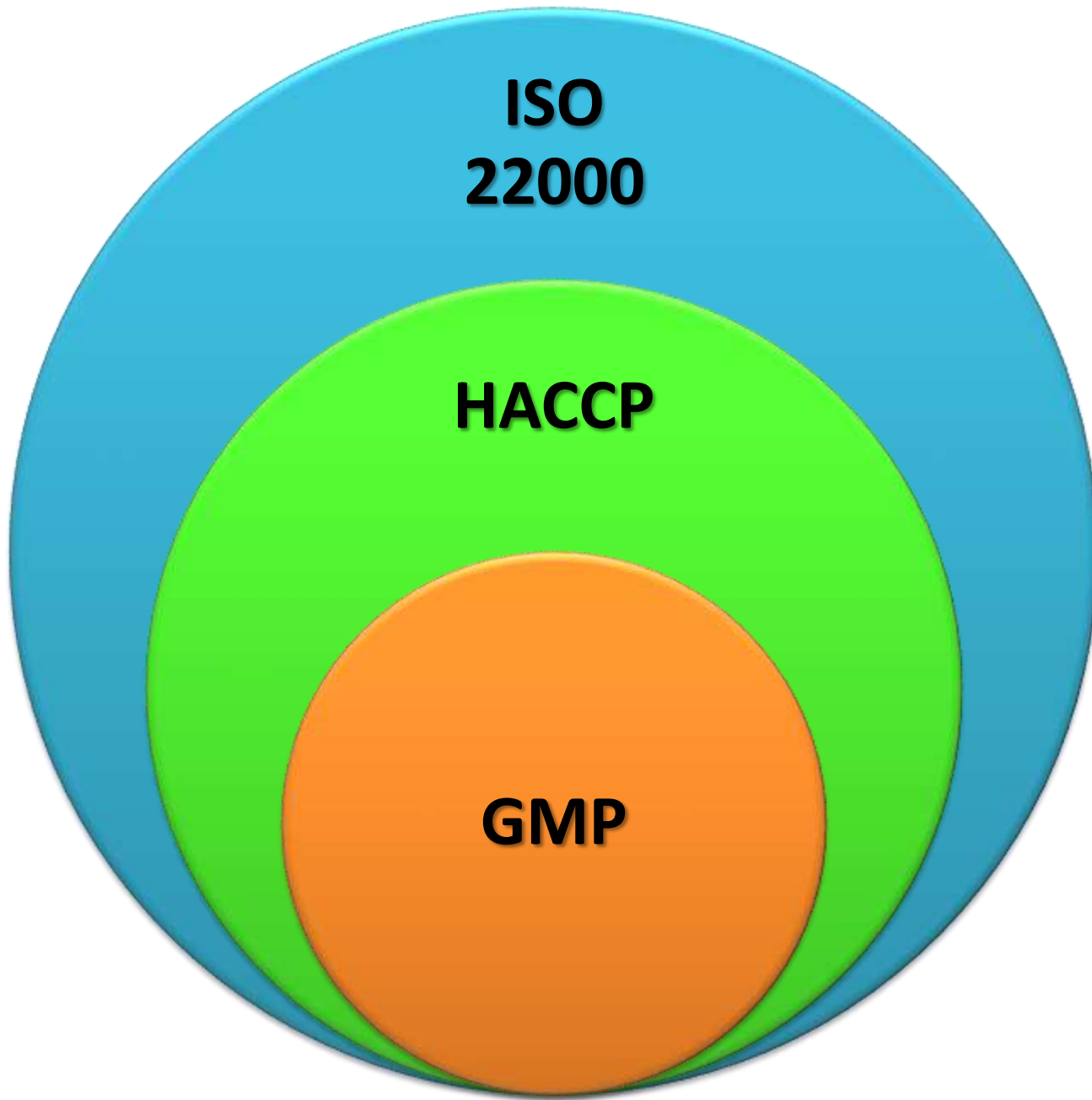
How to Implement HACCP?



WHAT IS ISO 22000?

APA ITU ISO 22000?

- ☀ A management system to direct and control an organization with regard to food safety
- ☀ Combines:
 - *Interactive communication*
 - *System management*
 - ***Prerequisite programmes (GMP)***
 - ***HACCP Principles***



**ISO
22000**

HACCP

GMP

FOOD SAFETY MANAGEMENT SYSTEM

