



# ISO 22000:2018

## TRANSITION WITH CONFIDENCE

Demonstrate value by aligning to the new Food Safety Management Standard



### BUSINESS CHALLENGE

- In a world of increasing consumer demands for safe and sustainable food production, combined with transparency in supply chains, companies need to constantly transform themselves to stay ahead with food safety assurance. ISO 22000 has remained unchanged since 2005, despite food industry transformation. ISO 22000 was revised in 2018 and food companies have the opportunity to prove their competitive advantage being aligned with this new standard.

### BUREAU VERITAS SOLUTION

- Our transition audit solutions are dedicated to review an already ISO 22000 certified organization from the 2005 version to the 2018 revised version. During this process, we will support you with webinars, conferences, training and conduct the audit according to the new standard.

### ISO 22000: 2018: FURTHER EXPLANATION

- ISO 22000: 2018 specifies the general guidelines for a food safety management system (FSMS). This type of system enables any organization to plan, implement, operate, maintain, and update a FSMS providing safe products and services. Thus, this international standard helps in evaluating and assessing mutually agreed customer safety requirements and demonstrating conformity with customers and any other interested parties.

### WHO IS IT FOR?

- ISO 22000 certification applies to the entire food chain: from “farm to fork”.

## 4 KEY BENEFITS



#### Safe /

Assure more transparency and be internationally recognized



#### Accurate /

Throughout the whole supply chain



#### Cost-effective /

Align with other ISO management standards for simpler integration



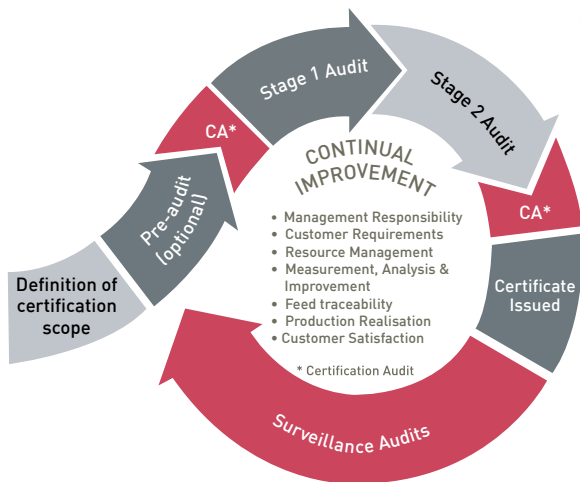
#### Go further /

Demonstrate compliance with international food safety requirements, ensuring a better position for companies searching for certification of FSMS



## AT YOUR SIDE THROUGHOUT YOUR TRANSITION

- **Webinars and Training:** explanation of detailed content, changes and the required steps as well as training for your team
- **Pre-audit:** assessment of your current position against the new standard



- **Certification:**
  1. **If you are starting certification process,** stages 1 and 2 of the initial audit will be done against the new standard:
    - Stage 1: Readiness review to verify that the organization is ready
    - Stage 2: Evaluation of implementation and effectiveness of the management system.
  2. **If you are already certified** (initial audit already performed), additional time will be added to the next surveillance audit to assess compliance against the new standard.
  3. **If you are in recertification process:** The audit will be handled like a regular recertification audit against new standard.

## FAQ

### 1/ Major differences between ISO 22000:2005 and ISO 22000:2018

- The 2018 version of the standard is more closely aligned with Codex HACCP and complemented by an organizational risk approach
- Adoption of the High-Level-Structure allows an organization's Food Safety Management System to be integrated with other ISO standards
- Introduction of two-level PDCA system (Plan-Do-Check-Act) defining a cycle for the organizational level and another one, working within, covering the principles of the HACCP.

### 2/ Deadline

Companies have until June 2021 to provide the changes related to the transition and be compliant with the new requirement.

### FOR MORE INFORMATION :

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