



# Manage your food safety performance

## ISO 22000

The food safety management system standard ISO 22000 enables any company directly or indirectly involved in the food chain to identify the relevant risks and manage them efficiently. Preventing food safety failures and assessing legal compliance can help protect your brand.

Implementation of a food safety management system compliant with the ISO 22000 standard changes your company's approach from retroactive quality testing to a preventive way of thinking. Companies face strong requirements from legislators, customers, and consumers to assure consistently safe production processes. An efficient management system tailored to your processes will help you prevent food safety failures and associated costs, and increase the reliability for legal compliance. A commitment to conscious risk management will be one of your main competitive advantages.

### What is the standard?

The ISO 22000 standard has been designed to be compatible and harmonised with other international management system standards, including ISO 9001. It is therefore ideal for integration with existing management systems and processes. ISO 22000 is applicable to all organisations directly or indirectly involved in the food value chain. This includes producers of packaging or detergents, suppliers of cleaning services, pest control, or industrial laundry services. It allows you to assess and demonstrate conformity of the product in relation to food safety and to demonstrate control of food safety hazards. The standard ensures food safety "from farm to fork" based on these generally recognised key elements:

- **Interactive communication:** An innovative and essential factor for risk management. A structured informative flow in every direction, internally and externally. It guarantees effective control of hazards.
- **System management:** The control of the interaction between the system's elements guarantees efficiency and the effectiveness of the system.
- **Prerequisite programs:** Good Manufacturing Practices, Good Hygiene Practices, Good Agricultural Practices, including e.g. equipment and buildings maintenance programmes and procedures, and pest control programmes, are the pillars on which a HACCP (Hazard Analysis & Critical Control Points) system is based.
- **HACCP principles:** The basic methodology to plan safe production processes which are appropriate for every individual company, without unnecessary bureaucracy.

### Why is certification good for my business?

The potential benefits of ISO 22000 are numerous, but the most significant are tangible and demonstrable improvements in food safety performance and a greater level of assurance in the area of legal compliance.

The ISO 22000 standard enables your organisation to:

- Build and operate a food safety management system within a well-defined and clear framework that is flexible to your business needs and expectations.
- Understand what the actual risks are for the consumers and for your company.
- Provide a tool for food safety performance improvement and the means to monitor and measure food safety performance effectively.
- Better meet food safety legal compliance and corporate requirements.

Certification to the standard provides an effective means for your company to communicate with stakeholders and other interested parties. It is an important element in demonstrating food safety commitment under Corporate Governance, Corporate Responsibility, and financial reporting requirements.

### How can I prepare for certification?

The process described in ISO 22000 includes the following steps:

- Identify, evaluate, and control the food safety hazards that may be expected to occur in order to avoid harming the consumer directly or indirectly.
- Communicate appropriate information through the food chain regarding safety issues related to the product.
- Communicate information concerning development, implementation, and updating of the food safety management system throughout the organisation.
- Evaluate periodically and update, when necessary, the food safety management system to cover the company's actual activities and the most recent information on food safety hazards.

One of the most important things to remember is that development, implementation, and certification of a food safety management system is a continuous journey, with the independent audit representing one element of the total assessment process.

### Risk Based Certification™ – tailored to your company's needs

DNV's Risk Based Certification methodology aims to provide more value to you and your company through focused audits. We start by asking you what your most significant food safety management issues are. Then, after discussions to agree on certain focus areas, we tailor the audit to address especially these identified processes. This is vital in assisting your company to identify key improvement areas. By providing focused and structured information to top management on the organisation's ability to meet objectives, we offer more value than any other certification body.

### Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.