



Preparation for the future: Bridging ISO 22000 & HACCP

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Marketplace issues

- Globalization of retailers
 - Movement from a product oriented enterprise to a market oriented enterprise
 - Moving toward a demand pull system
- Customer driven supply chain
 - Customers demand a safe supply of food
 - Consumers expect to eat products 12 months a year.
 - Consumers do not care where the food is produced.





Food Safety and the marketplace

- Difficulties in managing a global food safety management system
 - Differences in customer requirements
 - Differences in regulations
- Certification may or may not be the answer to the marketplace demand for food safety





Food Safety and world trade

- World class companies can produce safe food anywhere in the world
- HACCP is part of a management system to assure food safety
- What happens when there is a foodborne disease problem with imported raspberries?

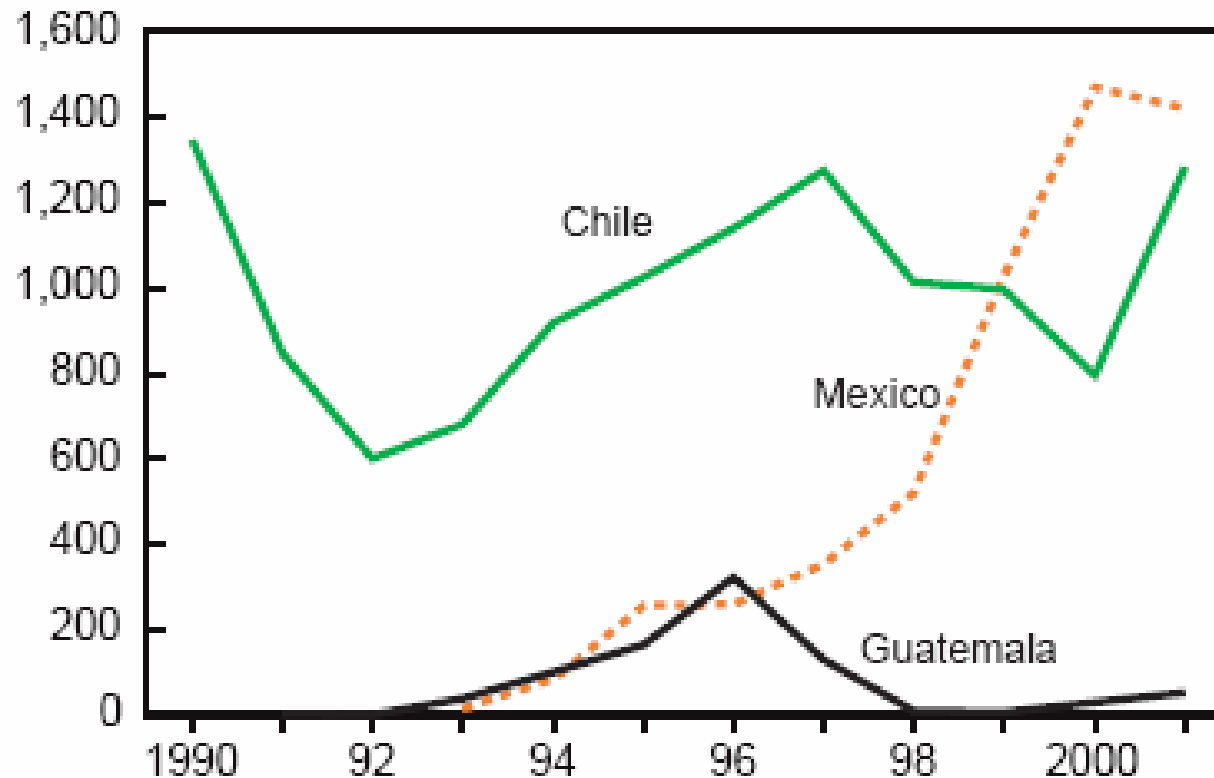


Food safety issues and international trade

Figure 5.1

U.S. imports of raspberries, 1990-2001

Metric tons



Source: U.S. Department of Commerce.



Development of HACCP

- Three principles
- Seven principles
- Five preliminary steps and seven principles
- Five preliminary steps, seven principles, and prerequisite programs
- ISO 22000:2005



ISO standards

- Development of international standards
 - Provide descriptions in a common language
 - Facilitate harmonization
 - Used for audits and certifications
 - Meet marketplace needs
- Developed in a transparent manner
- All countries that are members of a Technical Committee are invited to participate in the development of the standard



ISO 22000

- Globally recognized framework for a Food Safety Management System (FSMS)
- Common sense method to prevent food safety issues
 - The intent is NOT a bureaucratic standard
 - The intent is a food safety tool
- Applies the appropriate amount of resources for a robust food safety management system



Focus of ISO 22000

- Management system
 - Emphasis is **BOTH** strategic and operational
 - Link business operations with food safety
 - Food safety policy
 - Food safety objectives
 - Proactive rather than reactive
- Defines responsibilities for senior management



ISO 22000

- State of the art food safety management system
- Incorporates Codex HACCP
- System and process focus
- Customer focus
- Links the prerequisite programs to the FSMS
- Increased customer confidence – state of the art system
- Auditable standard



ISO 22000

Food safety approach

- Traceability
- Effective process performance
- Continual improvement with objective requirements
- Understand and fulfill requirements
 - Customer
 - Regulatory



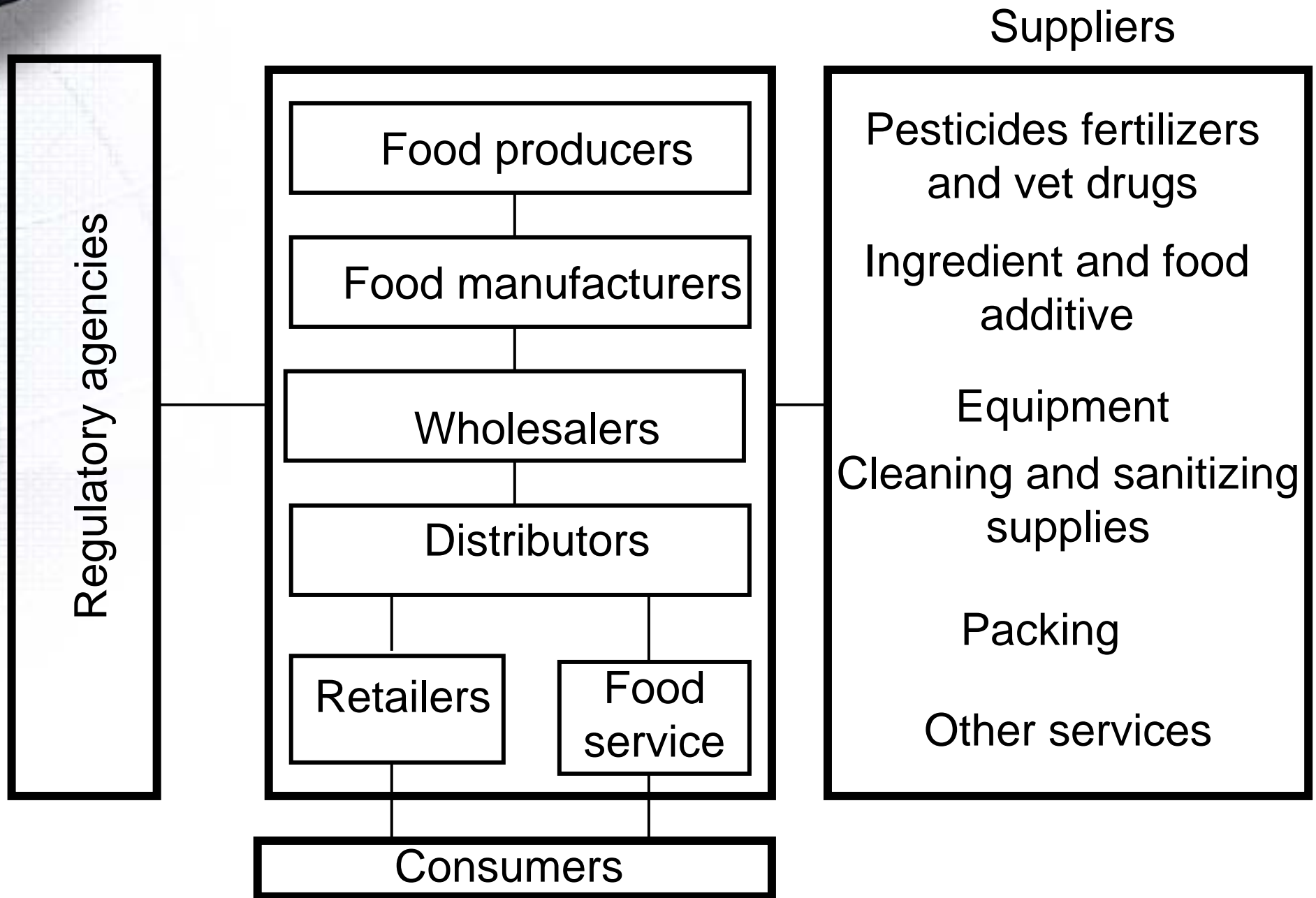
ISO 22000

Food safety approach

- Interactive communications
- Enhanced validation requirements
- Systems approach and process approach to food safety management systems



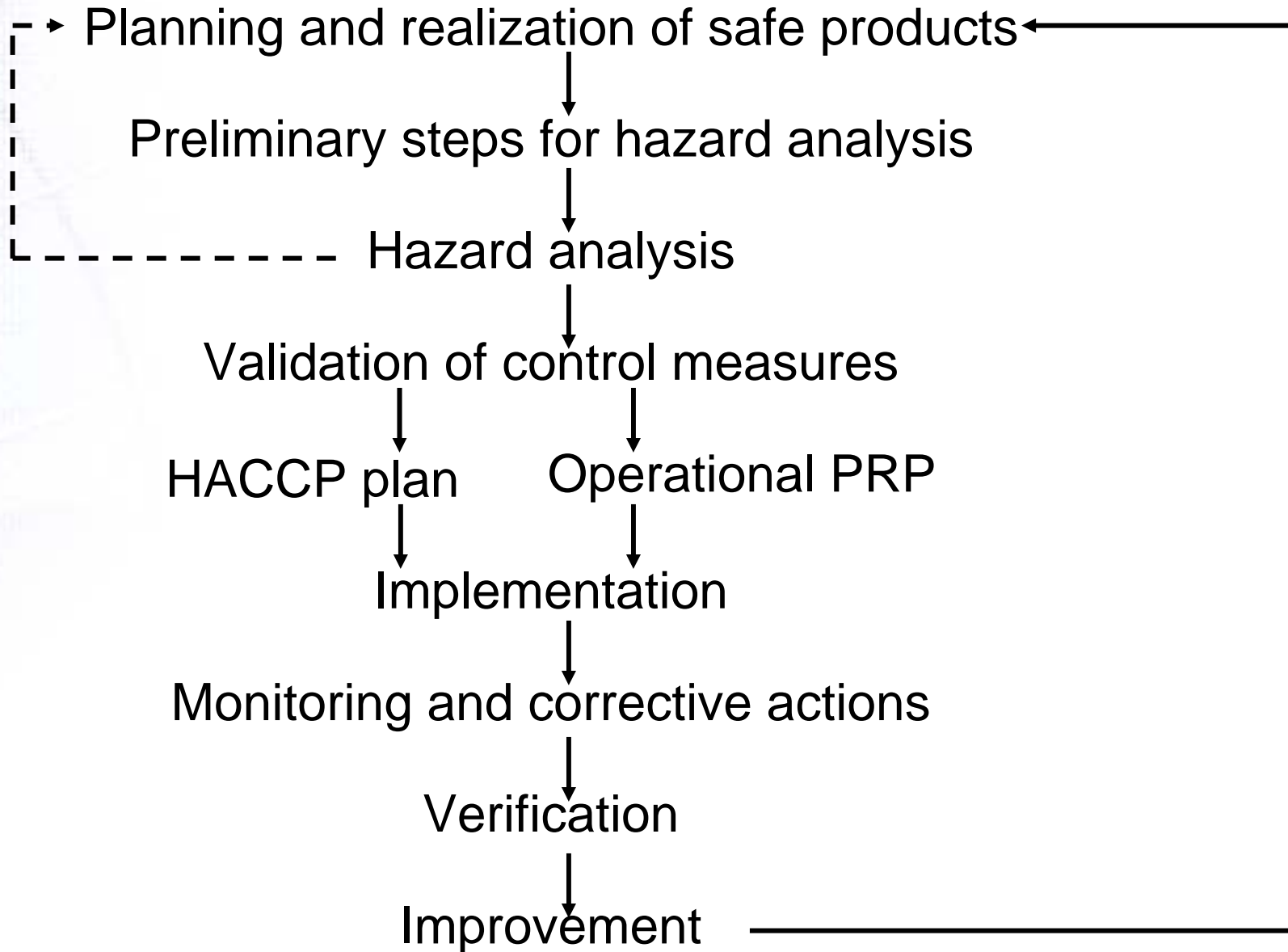
ISO 22000 - System approach to food safety





ISO 22000

Process approach to food safety





ISO 22000





Structure of ISO 22000

- Structure
 - Food management system
 - Management responsibility
 - Resource management
 - Planning and realization of safe products
 - Validation, verification, and improvement of the food safety management system



Certification process

- Select a certification body
- Optional pre-assessment and gap analysis
- Stage 1 assessment
 - Review of Food safety manual and other documentation off-site
- Stage 2 assessment
 - On site audit
- Registration
- Maintaining the certification





Benefits of ISO 22000

- Implementing a food safety management system that goes beyond meeting regulatory compliance.
- Implementing a state of the art food safety system.
- Ensuring strong executive management commitment to food safety.



Benefits of ISO 22000

- Demonstrating to current and future customers and suppliers the commitment to manufacturing safe food.
- Food safety is the responsibilities of every one in the food chain



Information on ISO 22000

ISO 22000
FOOD SAFETY
MANAGEMENT SYSTEMS

An easy-to-use checklist
for small business
Are you ready?

ISO ITC



Information on ISO 22000

- Integrating HACCP and SPC
 - http://www.nwasoft.com/press/mag_haccp.htm
- Strengthening the food safety management system
 - http://www.foodquality.com/mag/10012006_11012006/fq_10012006_SS2.htm
- A Global Standard Puzzle Solved?
How the ISO Food Safety Management System Integrates HACCP and More
 - <http://www.foodsafetymagazine.com/article.asp?id=1&sub=sub1>



Thank you

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