

Interim  
Australian Standard™

**Food safety management systems—  
Guidance on the application of  
AS ISO 22000—2005**

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## PREFACE

This Interim Standard was prepared by the Standards Australia Committee FT-024, Food Products.

This Interim Standard is identical with, and has been reproduced from ISO/TS 22004:2005, *Food safety management systems—Guidance on the application of ISO 22000:2005*.

The objective of this Interim Standard is to provide generic guidance that can be applied in the use of AS ISO 22000.

As this Interim Standard is reproduced from an international standard, the following applies:

- (a) Its number appears on the cover and title page while the international standard number appears only on the cover
- (b) In the source text ‘this Technical Specification’ should read ‘this Interim Australian Standard’.
- (c) A full point substitutes for a comma when referring to a decimal mark.

References to International Standards should be replaced by references to Australian Standards, as follows:

<i>Reference to International Standard</i>	<i>Australian Standard</i>
ISO	AS ISO
22000 Food safety management systems— Requirements for any organization in the food chain	22000 Food safety management systems— Requirements for any organization in the food chain

Attention is drawn to the fact that this document is an Interim Australian Standard and should be regarded as a developmental Standard and liable to future alteration.

This Interim Standard will have a currency of two years from its date of publication. At the conclusion of that period it will either be superseded by another Standard, confirmed as an interim Standard in its present form, for a further two year period or withdrawn.

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## INTRODUCTION

### 0.1 General

The adoption of a food safety management system by an organization involved in the food chain is a useful tool for ensuring compliance with requirements specified by law, statute, regulation and/or customers.

The design and implementation of an organization's food safety management system are influenced by varying factors, in particular food safety hazards, the products provided, the processes employed and the size and structure of the organization. This Technical Specification gives guidance on the use of ISO 22000, which is based on the principles of HACCP as described by the Codex Alimentarius Commission [1] and is designed to be applied together with relevant standards published by that organization.

### 0.2 Food chain and process approach

ISO 22000 promotes the adoption of a food chain approach when developing, implementing and improving the effectiveness and efficiency of a food safety management system. In this regard, in ISO 22000 the organization is required to consider the effects of the food chain prior to and subsequent to its operations when developing and implementing the food safety management system.

For an organization to function effectively and efficiently, it has to identify and manage numerous linked activities. An activity using resources, and managed in order to enable the transformation of inputs into outputs, is considered as a process. Often the output from one process directly forms the input to the next.

The application of a system of processes within an organization, together with the identification of interactions and the management of these processes can be referred to as the "process approach."

An advantage of the process approach is the ongoing control that it provides over the linkage between the individual processes within the system of processes, as well as their combination and interaction.

When used within a food safety management system, such an approach emphasizes the importance of

- a) understanding and fulfilling the requirements,
- b) the need to consider processes in terms of food safety and traceability,
- c) obtaining results of process performance and effectiveness, and
- d) continual improvement of processes based on objective measurement.

Interested parties play a significant role in defining requirements as inputs. Monitoring the satisfaction of interested parties requires evaluation of information relating to their perception of whether the organization has met their requirements or not.

The model of a process-based food safety management system shown in Figure 1 illustrates the process linkages presented in Clauses 4 to 8 of ISO 22000:2005. The model shown in Figure 1 does not show the processes at a detailed level.

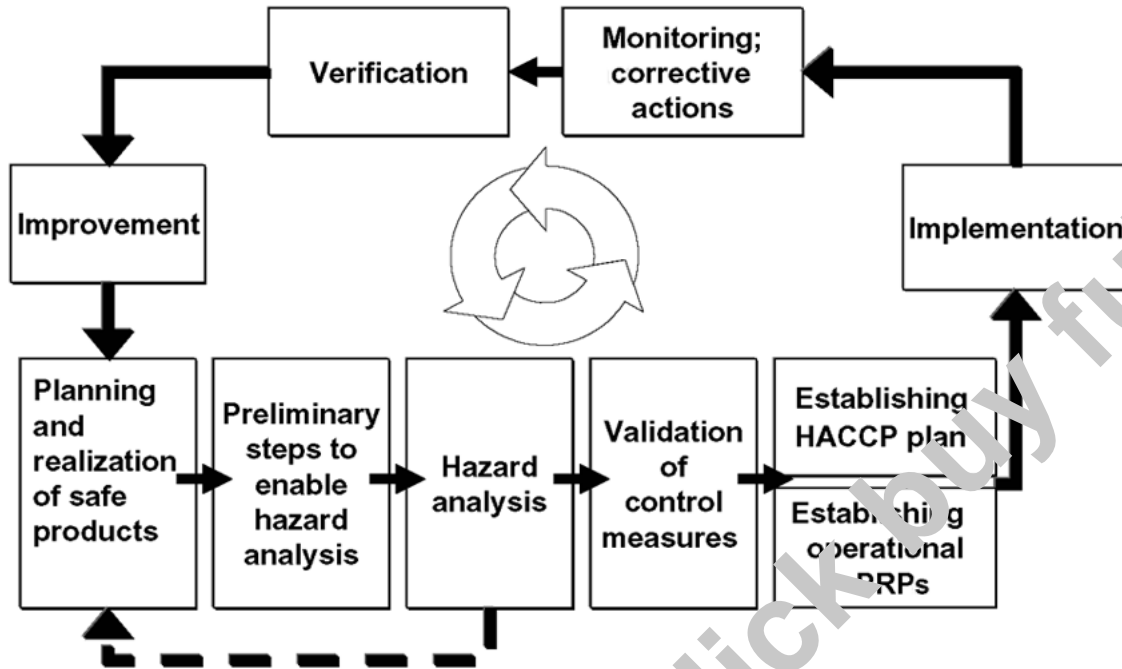


Figure 1 — Concept of continuous improvement

### 0.3 Relationship with ISO 9001

ISO 22000 has been designed to work in harmony with ISO 9001 and its supporting standards. ISO 9001 provides requirements for a quality management system that can be used for internal application by organizations, or for certification, or for contractual purposes. It focuses on the effectiveness of the quality management system in meeting customer requirements. ISO 22000 provides the essential elements of a food safety management system for similar purposes.

### 0.4 Compatibility with other management systems

This Technical Specification does not include guidance specific to other management systems, such as those particular to environmental management, occupational health and safety management, financial management, or risk management. However, ISO 22000 enables an organization to align or integrate its own food safety management system with related management systems. It is possible for an organization to adapt its existing management system(s) in order to establish a food safety management system that follows the requirements of ISO 22000.

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## INTERIM AUSTRALIAN STANDARD

# Food safety management systems—Guidance on the application of AS ISO 22000—2005

## 1 Scope

This Technical Specification provides generic guidance that can be applied in the use of ISO 22000.

NOTE Where a subclause of ISO 22000 is not mentioned, guidance is not given.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain*

## 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 22000 apply.

## 4 Guidance on the use of ISO 22000:2005, Clause 4: Food safety management system

### 4.1 General requirements

External competences may be used by the organization to develop and implement a food safety management system according to ISO 22000 provided that it is ensured that such outsourced processes have been developed and are implemented, monitored, maintained and updated in compliance with the requirements of ISO 22000.

Moreover, ISO 22000 allows any organization, in particular a small and/or less developed organization, to implement an externally developed and established combination of prerequisite programme(s) [PRP(s)], operational PRP(s) and Hazard Analysis and Critical Control Point (HACCP) plans provided that it can be demonstrated that:

- this combination has been developed in compliance with the requirements of ISO 22000 specified for the hazard analysis, PRP(s) and HACCP plan,
- specific measures have been undertaken to adapt the externally developed combination to the organization, and
- this combination has been implemented and is operated in accordance with the other requirements of ISO 22000.

### 4.2 Documentation requirements

The organization should use documents of external origin relevant for food safety in its various activities, for example in meeting statutory, regulatory and customer requirements. In some situations, electronic documentation may be required to comply with regulatory requirements.