

ISO 22000 FOOD SAFETY MANAGEMENT

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Overview

ISO 22000 is a standard from the International Standards Organization that sets out the requirements for a food safety management system. It helps organizations understand how to control food hazards across the supply chain. ISO 22000 references concepts such as good manufacturing practices (GMP's), and hazard analysis critical control point (HACCP), along with their role in producing food that is safe. Implementing ISO 22000 allows organizations to ensure their compliance with regulatory standards, improve the safety of their products, and improve customer confidence.

Overall, ISO 22000 is useful for organizations looking to understand the requirements and best practice for a food safety management system and seeking certification. Implementing ISO 22000 helps organizations improve the safety of their products, while also elevating customer confidence. The link below is to the website where a copy of the standard can be purchased and obtained from ISO.

Link to Document

<https://www.iso.org/iso-22000-food-safety-management.html>