



**THIS ISN'T THE TIME TO
QUESTION FOOD SAFETY**

ISO 22000 AND PUBLICLY AVAILABLE SPECIFICATION (PAS 220)

SGS



GROWING CONCERNS OVER **FOOD SAFETY**

Consumers are becoming more and more concerned about food safety. From tainted milk to contaminated peanut butter, food scares and recalls have been ever-present over the past several years. Extended global supply chains and lack of adherence to global safety standards are partly to blame. As manufacturers and retailers make efforts to address deficiencies in their supply chains, and multiple safety standards and schemes are proposed and adopted, progress is being made to ensure global food safety. Nevertheless, as global standards multiply, efforts to ensure the integration and seamless functioning of these food safety management systems leaves much to be desired.

ISO 22000 – A HARMONISED APPROACH

In 2001, the International Organization for Standardization (ISO) started the development of an auditable standard for the food industry, building on the Hazard Analysis and Critical Control Points (HACCP) certification's role in food safety management systems. The result was the ISO 22000 Food Safety Management standard, established in 2005, with the aim of defining food safety management requirements for companies that need to meet and exceed global food safety regulations.

ISO 22000 speeds and simplifies processes without compromising other quality or safety management systems and can be used by all organisations in the supply chain, from farming to food services, to manufacturing, processing, transportation and storage, through to packaging and retail.

ISO 22000 is a harmonised food safety management standard that is accepted the world over. By integrating multiple principles, methodologies and applications, ISO 22000 is easy to understand, apply and recognise. That makes it more efficient and effective as an entry-to-market tool than previous combinations of national standards.



PUBLICLY AVAILABLE SPECIFICATION (PAS 220:2008)

Among the specific food safety requirements that ISO 22000 established for organisations in the food supply chain was the need to create, implement and maintain prerequisite programs (PRPs) to assist in eliminating food safety hazards in the manufacturing process. Publicly Available Specification (PAS 220:2008) supplements the pre-requisite programs in ISO 22000, making it more complete and

bringing it in line with the Global Food Safety Initiative (GFSI) requirements for benchmarking standards.

PAS 220 specifies the exact requirements for PRPs. The specification applies to all organisations, regardless of size or complexity, as well as to all who are involved in the manufacturing step of the food chain and who wish to implement PRPs in such a way as to address the requirements specified in ISO 22000. Food manufacturing operations are

diverse and not all of the requirements specified in this PAS apply across the board all organisation. It includes detailed requirements, among which are:

- Construction and layout of buildings and associated utilities;
- Layout of premises, including workspace and employee facilities;
- Supplies of air, water, energy and other utilities;
- Supporting services, including waste and sewage disposal;
- Suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;
- Management of purchased materials;
- Measures for the prevention of cross contamination;
- Cleaning and sanitising;
- Pest control;
- Personnel hygiene.

It also adds other aspects that are considered relevant to manufacturing operations:

- Rework;
- Product recall procedures;
- Warehousing;
- Product information and consumer awareness; and
- Food defence, biovigilance and bioterrorism.

With the establishment of PAS 220, the door is now open for food manufacturers to embrace further adoption of ISO 22000.

THE LEADING ISO 22000 CERTIFICATION BODY

As the world's leading ISO 22000 certification body with over 1 000 certificates issued to date*, we have a broad portfolio of ISO 22000 services, which include:

- ISO 22000 Training (foundation training, Lead Auditor training);
- PAS 220 Training;
- ISO 22000 & PAS 220 gap audit, Pre-audit; and
- ISO 22000 & PAS 220 certification.

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LEADERSHIP IN FOOD SAFETY

As the undisputed market leader in ISO 22000 certifications, we also provide efficient solutions to help safeguard quality and safety throughout the whole food supply chain including raw and semi-manufactured foodstuffs and final products in all principal food segments, such as: meat, seafood, dairy, fruits, vegetables, breads and beverages.

In addition, with the aid of our Customised Single Food Audit Solution, you can construct a single, complete food safety and quality management program covering any combination of ISO 9001, ISO 14001, OHSAS 18001, GMP, ISO 22000, HACCP, SQF, IFS, BRC and GlobalGap. A single audit can cover the combined requirements of these food safety and quality standards and means less audit and management time and less disruption to your operations. The result is your business becomes more effective and more profitable.

WHY SGS?

To date, thousands of small and medium size companies, as well as multinationals, have used SGS as their certifying body to perform their food safety management systems audits against various international standards, including ISO 22000, confirming SGS as the world's preferred certifying body in food safety.

For more than 130 years, we have built our brand as the world's leading inspection, verification, testing and certification company. We are the global leader in audits and certifications with over 100,000 organisations certified across a wide variety of industry segments.

From certification, testing and inspection to highly technical services and training for primary producers, transporters and shippers, packers and processors, distributors, retailers and the hospitality industry across the globe, we provide services that are unique in terms of their breadth, depth and ability to impact the entire global food supply chain.

Our approach is transparent and logical, which is what makes SGS the ideal independent partner to help you in your quest for continuous improvement. Our experts are selected and trained based on their technical expertise as well as their business acumen, and like all SGS employees their objectivity, ethics and confidentiality are beyond reproach.

START TODAY WITH FOOD SAFETY SOLUTIONS FROM SGS.
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