

# ISO 22000:2005 Food Safety Management Systems - Promoting Farm To Fork Approach

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## Food Safety

- Concept that food will not cause harm to consumer when it is prepared and / or eaten according to its intended use

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## ISO 22000

- Food safety relates to presence of food borne hazards in food at the point of consumption
- Food safety hazards can occur at any stage of food chain
- Adequate controls throughout the food chain are essential
- Ensured by combined efforts of all in the food chain

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## ISO 22000

- Applicable to **all** organization in any aspect of the food chain
  - Regardless of size , complexity
- Communication in food chain thus important
- Recognition of one's role and position in food chain vital for food safety

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## FOOD CHAIN

- Direct Involvement
  - Feed producers
  - Primary producers
  - Food manufacturers
  - Transporters
  - Storage operators
  - Retailers
  - Food service outlets
  - Catering services
- Indirect Involvement
  - Suppliers of equipment, cleaning and sanitization agents,
  - Packaging materials
  - Other food contact surfaces

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## Food Safety Management Systems

- Enable organizations to
  - Demonstrates ability to control food safety hazards
  - Demonstrates compliance to statutory & regulatory requirements
  - Evaluate assess and meet customers requirements
  - Communicates food safety information throughout food chain
  - Enables evaluation and updation of the system
  - Includes outsourced processes
  - Ensures food is safe at the time for human consumption

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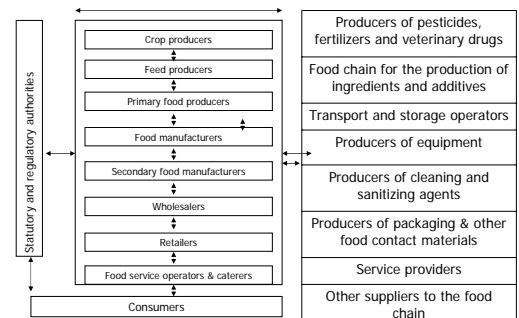
## ISO 22000 – Key Elements

- Prerequisites programmes (GMP, GHP)
- Principles of Hazard Analysis and Critical Control Points (HACCP)
- Management System Framework
  - Aligned to ISO 9001
- Interactive Management
  - Communication essential for identification & control of FS hazards
  - Upstream & Downstream (customers & suppliers)

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## Communication within the Food Chain



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## Communication by the Organization

- External
  - Suppliers & contractors
  - Customers / consumers
  - Statutory and regulatory authorities
  - Others stakeholders
  - Particularly food safety hazards that need to be controlled by others in the Food Chain
- Internal
  - Effective communication with staff concerning food safety issues
  - Food Safety team must be swiftly informed relevant food safety aspects
  - Updating of FSMS
  - Management Review

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## Production to Consumption

- Boat to Throat
- Farm to Fork
- Plow to Plate
- Till to Tooth
- Stable to Table

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**Thank You**

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