

# **CQI Policy for transition to ISO 22000:2018**

**ISO 22000:2018 - Food safety management systems – Requirements for any organisation in the food chain**

**This document has been prepared by the CQI Policy Directorate to describe the position the CQI has adopted regarding the revision to ISO 22000, resulting in the publication of ISO 22000:2018. It describes transition training requirements for IRCA Certificated FSMS auditors.**

**Detailed transition information will be communicated to Approved Training Partners and IRCA Certificated auditors directly.**

**Enquiries relating to this policy should be directed to [ISO@quality.org](mailto:ISO@quality.org)**

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## **Introduction**

ISO 22000:2018 sets out the requirements for a food safety management system. It defines what organisations must do to demonstrate their ability to control food safety hazards and ensure that food is safe for consumption. It is linked to align with the United Nations' Codex Alimentarius, which develops food safety guidelines for governments

ISO 22000:2018 will support organisations in implementing a food safety management system which demonstrates their ability to:

- consistently provide food-related products and services that are safe and meet regulatory requirements
- improve management of risks in food safety processes

ISO 22000:2018 is the first major revision to since the standard was launched. It has been revised with the rising global challenges facing the food industry in mind, it addresses the need for maintaining trust in sustainable food security systems. It adopts the same high-level structure, common terms and definitions and core text as the existing ISO standards for quality, environment, health and safety, etc. This will make it easy for organisations to integrate the requirements of the standard into existing management processes, though it may also be used alone.

The revisions will impact all those involved with implementation, management, and audit of food safety management systems. Complying with the requirements of ISO 22000:2018 will benefit organisations and consumers around the world. At the same time, it will present revised challenges for FSMS and audit professionals. Those leading, managing and auditing FSMS management systems will need to revise their current thinking and work practices to maintain organisational compliance and benefit from the revised standard to its full extent.

## **Transition requirements for IRCA certificated FSMS auditors**

All IRCA Certificated FSMS auditors, irrespective of grade, are required to ensure their knowledge, skills, and experience pertaining to ISO 22000:2018 are current by the end of the three-year transition period at the end of June 2021.

The recommended method of doing so is to through successfully completing an IRCA certificated FSMS transition training course which comprises:

- A one-day module covering Annex SL
- A module covering the audit skills applicable to ISO 22000:2018

Auditors who have successfully completed the Annex SL module of IRCA Certified ISO 27001:2013, ISO 9001:2015, ISO 14001:2015 transition training, ISO 45001:2018 migration training, or IRCA Certified ISO 27001:2013, ISO 9001:2015, ISO 14001:2015, or ISO 45001:2018 training are not required to take the Annex SL module.

IRCA will consider other transition training where the auditor can demonstrate this training meets the IRCA transition training requirements.

Certificates of successful completion of ISO 22000:2005 training and audits against this standard are not accepted for ISO 22000:2018 auditor certification.

CQI members with responsibility for food safety management systems are also strongly encouraged, as part of their CPD, to acquire the necessary knowledge, skill and understanding.

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### ***Training and membership queries***

*For training queries, email [training@quality.org](mailto:training@quality.org).*

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## Annex - ISO 22000:2018 - key changes

### Food safety-specific requirements

The main food safety-specific additions to the core Annex SL requirements are related to:

1. **Planning of changes (6.3)**
2. **Prerequisite programs (8.2)**
3. **Traceability system (8.3)**
4. **Emergency preparedness and response (8.4)**
5. **Hazard control (8.5)**
6. **Updating the information specifying the PRPs and the hazard control plan (8.6)**
7. **Control of monitoring and measuring (8.7)**
8. **Verification related to PRPs and the hazard control plan (8.8)**
9. **Control of product and process nonconformities (8.9)**

Many of these elements were part of the previous version. In ISO 22000:2018 they have been revised and upgraded to fit into a more strategically positioned management system.

### **Moving from ISO 22000:2005 to ISO 22000:2018**

The main changes moving from ISO 22000:2005 to ISO 22000:2018 are as follows:

1. **CONTEXT** (Clause 4) Organisations are required to identify any external and internal issues that may affect the ability of their FSMS to deliver its intended outcomes. These outcomes are the continual improvement of food safety performance, fulfilment of legal and other requirements, and achievement of food safety objectives.  
Organisations are also required to determine the relevant needs and expectations of their relevant interested parties – i.e. those individuals and organisations that can affect, be affected by, or perceive themselves, to be affected by organisations' decisions or activities.
2. **LEADERSHIP** (Clause 5) Top management are required to demonstrate that they engage in key FSMS activities, as opposed to simply ensuring that these activities occur. This means that there is a need for top management to be seen as actively involved in the operation of the FSMS and as accountable for its results.
3. **RISK-BASED THINKING** (Clause 6) Organisations must demonstrate that they have determined, considered and, where deemed necessary, taken action to address any risks and opportunities that may affect (either positively or negatively) the ability of their food safety management system to deliver its intended outcomes.

These risks can be categorised in two levels:

- policy level, usually managed by the top management and related to the organisation's strategic planning and views, and;
- operational level, which are those directly related to food safety, and already addressed by ISO 22000:2005 through the application of the HACCP technique and application of control measures like CCPs and OPRPs.

4. **COMMUNICATION** (Clause 7) Communication with interested parties plays an important role in an effective FSMS. Organisations need to be sure that the information provided is consistent with the information generated within the FSMS, i.e. that it is accurate, timely and properly directed.
5. **OPERATIONS** (Clause 8) Organisations need to operate their operational processes by a) managing temporary and permanent changes under controlled conditions, b) ensuring that outsourced processes are controlled, c) controlling the procurement of products and services, and d) ensuring that all staff meet the requirements of the FSMS.
6. **IMPROVEMENT** (Clause 10) Improving the organisation's food safety performance and the food safety management system (as two separate issues) was already required by ISO 22000:2005. In ISO 22000:2018, those requirements are stressed in several clauses in the standard as one of the functions of the FSMS.
7. **TERMINOLOGY** (Clause 3) This clause contains the terms and definitions used in the standard, irrespective of whether they come from Annex SL or were added by the project committee ISO/TC 34/SC17. The revised standard contains many notes for clarification of the context for terms and definitions.
8. **ANNEXES** ISO 22000 has two informative annexes that provide a comparison between Codex HACCP and ISO 22000:2018 as well as a cross reference between the revised 2018 version and the earlier 2005 version.
9. **DOCUMENTED INFORMATION** References to requirements for documents and records have been replaced by the term "documented information". Maintained documents comprise procedures, policies, plans etc. that need to be available to perform and retained documents contain retrievable information e.g. of measurement and monitoring. Control of documented information continues to be a requirement.
10. **CLARITY** There has been a conscious attempt to revisit the wording of the standard with a view to making the requirements easier to understand and to aid its translation.

**[ENDS]**