

# ISO 22000 2018 TRANSLATED INTO PLAIN ENGLISH

## 8. OPERATIONS

### 8.1 ESTABLISH PROCESSES NEEDED TO REALIZE SAFE PRODUCTS

1	Plan operational processes needed to meet food safety requirements.	DO	DN	NA	
2	Plan internal processes needed to meet food safety requirements.	DO	DN	NA	
3	Develop internal processes needed to meet safety requirements.	DO	DN	NA	
4	Establish criteria that your internal processes must meet.	DO	DN	NA	
5	Use your criteria to develop internal process controls.	DO	DN	NA	
6	Consider actions to address food safety risks and opportunities.	DO	DN	NA	See section 6.1, above.
7	Make these actions an integral part of your operational processes.	DO	DN	NA	
8	Document internal processes needed to meet safety requirements.	DO	DN	NA	
9	Implement operational processes needed to meet food safety requirements.	DO	DN	NA	
10	Implement internal processes needed to meet food safety requirements.	DO	DN	NA	
11	Use your process criteria to control your operational processes.	DO	DN	NA	
12	Control operational processes needed to meet food safety requirements.	DO	DN	NA	
13	Control internal processes needed to meet food safety requirements.	DO	DN	NA	
14	Use documents to show that processes are carried out as planned.	DO	DN	NA	
15	Control outsourced processes needed to meet food safety requirements.	DO	DN	NA	See section 7.1.6, above.
16	Maintain operational processes needed to meet food safety requirements.	DO	DN	NA	
17	Maintain internal processes needed to meet food safety requirements.	DO	DN	NA	
18	Maintain and retain suitable food safety documents and records.	DO	DN	NA	
19	Update operational processes needed to meet food safety requirements.	DO	DN	NA	
20	Update internal processes needed to meet food safety requirements.	DO	DN	NA	
21	Control planned changes to processes used to realize products.	DO	DN	NA	

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22	Review the consequences of unintended changes in process.	DO	DN	NA	
23	Take action to mitigate adverse effects (when necessary).	DO	DN	NA	

### 8.2 ESTABLISH SUITABLE PREREQUISITE PROGRAMMES (PRPs)

#### 8.2.1 MAKE SURE THAT PREREQUISITE PROGRAMMES ARE DEVELOPED

24	Prevent or reduce product contamination by developing PRPs.	DO	DN	NA	<i>Prerequisite programs (PRPs) are the conditions that must be established throughout the food chain and the activities and practices that must be performed in order to ensure that food products are safe. PRPs must be suitable and be capable of producing safe end products and providing food that is safe for human consumption.</i>
25	Prevent or reduce product contamination by implementing PRPs.	DO	DN	NA	
26	Use your organization's PRPs to control food safety hazards.	DO	DN	NA	
27	Use your organization's PRPs to establish suitable environments.	DO	DN	NA	
28	Use your PRPs to establish a suitable processing environment.	DO	DN	NA	
29	Use your PRPs to establish an appropriate work environment.	DO	DN	NA	
30	Prevent or reduce product contamination by maintaining PRPs.	DO	DN	NA	
31	Prevent or reduce product contamination by updating PRPs.	DO	DN	NA	

#### 8.2.2 MAKE SURE THAT PREREQUISITE PROGRAMMES ARE IMPLEMENTED

32	Establish your organization's prerequisite programmes (PRPs).	DO	DN	NA	
33	Authorize your organization's prerequisite programmes (PRPs).	DO	DN	NA	
34	Make sure that PRPs have been approved by the food safety team.	DO	DN	NA	
35	Make sure that PRPs are appropriate in your unique circumstances.	DO	DN	NA	
36	Make sure that these PRPs take your specific products into consideration.	DO	DN	NA	
37	Make sure that these PRPs take your type of operation into consideration.	DO	DN	NA	
38	Make sure that these PRPs take your organization's size into consideration.	DO	DN	NA	
39	Implement these PRPs throughout your entire production system.	DO	DN	NA	
40	Implement general PRPs or specific PRPs that apply to a specific product or process.	DO	DN	NA	

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### 8.2.3 MAKE SURE THAT PREREQUISITE PROGRAMMES ARE ACCEPTABLE

41	Consider external requirements as you develop your organization's PRPs.	DO	DN	NA
42	Consider relevant legal requirements when you develop your PRPs.	DO	DN	NA
43	Consider regulatory requirements when you develop your PRPs.	DO	DN	NA
44	Consider statutory requirements when you develop your PRPs.	DO	DN	NA
45	Consider relevant customer requirements when you develop your PRPs.	DO	DN	NA
46	Consider relevant industry requirements when you develop your PRPs.	DO	DN	NA
47	Consider all relevant standards, guidelines, and codes of practice.	DO	DN	NA
48	Consider applicable parts of ISO/TS 22002 on food safety PRPs.	DO	DN	NA

### 8.2.4 MAKE SURE THAT PREREQUISITE PROGRAMMES ARE SUITABLE

49	Ensure that your PRPs are appropriate to your circumstances.	DO	DN	NA
50	Consider your organization's situation as you establish PRPs.	DO	DN	NA
51	Consider your consumers as you establish your PRPs.	DO	DN	NA
52	Consider what consumers know about your products.	DO	DN	NA
53	Consider contaminants as you establish your PRPs.	DO	DN	NA
54	Consider the need to prevent cross-contamination.	DO	DN	NA
55	Consider your processes as you establish your PRPs.	DO	DN	NA
56	Consider sanitation as you establish your PRPs.	DO	DN	NA
57	Consider cleaning and disinfecting practices.	DO	DN	NA
58	Consider personal hygiene habits and routines.	DO	DN	NA
59	Consider pest control practices and procedures.	DO	DN	NA
60	Consider external inputs as you establish your PRPs.	DO	DN	NA

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61	Consider incoming materials as you establish PRPs.	DO	DN	NA
62	Consider how incoming materials are received.	DO	DN	NA
63	Consider how incoming materials are handled.	DO	DN	NA
64	Consider how incoming materials are stored.	DO	DN	NA
65	Consider how incoming materials are dispatched.	DO	DN	NA
66	Consider how incoming materials are transported.	DO	DN	NA
67	Consider incoming products as you establish PRPs.	DO	DN	NA
68	Consider how incoming products are received.	DO	DN	NA
69	Consider how incoming products are handled.	DO	DN	NA
70	Consider how incoming products are stored.	DO	DN	NA
71	Consider how incoming products are dispatched.	DO	DN	NA
72	Consider how incoming products are transported.	DO	DN	NA
73	Consider your infrastructure as you establish PRPs.	DO	DN	NA
74	Consider buildings as you establish your PRPs.	DO	DN	NA
75	Consider the lay-out of your buildings.	DO	DN	NA
76	Consider how your buildings are constructed.	DO	DN	NA
77	Consider layout of premises as you establish PRPs.	DO	DN	NA
78	Consider your organization's workspaces.	DO	DN	NA
79	Consider your employee facilities.	DO	DN	NA
80	Consider your equipment as you establish PRPs.	DO	DN	NA
81	Consider the suitability of your equipment.	DO	DN	NA
82	Consider the accessibility of your equipment.	DO	DN	NA

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83	Consider how easy equipment is to maintain.	DO	DN	NA
84	Consider how easy equipment is to clean.	DO	DN	NA
85	Consider your utilities as you establish your PRPs.	DO	DN	NA
86	Consider resource providers as you establish PRPs.	DO	DN	NA
87	Consider your organization's supplies of energy.	DO	DN	NA
88	Consider your organization's supplies of water.	DO	DN	NA
89	Consider your organization's supplies of air.	DO	DN	NA
90	Consider waste disposal as you establish PRPs.	DO	DN	NA
91	Consider sewage disposal as you establish PRPs.	DO	DN	NA
92	Consider your suppliers' constraints as you establish PRPs.	DO	DN	NA
93	Consider your suppliers' processes as you establish PRPs.	DO	DN	NA
94	Consider their quality assurance processes.	DO	DN	NA
95	Consider how raw materials are approved.	DO	DN	NA
96	Consider how ingredients are approved.	DO	DN	NA
97	Consider how chemicals are approved.	DO	DN	NA
98	Consider how packaging is approved.	DO	DN	NA
99	Ensure that PRP records and documents are established.	DO	DN	NA
100	Document how your PRPs should be managed.	DO	DN	NA
101	Document how PRPs should be selected.	DO	DN	NA
102	Document how PRPs should be established.	DO	DN	NA
103	Document how PRPs should be monitored.	DO	DN	NA
104	Document how PRPs should be verified.	DO	DN	NA

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### 8.3 ESTABLISH AN EFFECTIVE PRODUCT TRACEABILITY SYSTEM

105	Develop an effective material and product traceability system.	DO	DN	NA	<i>Traceability</i> is the ability to identify and trace the history, movement, location, and application of objects. A <i>traceability system</i> records and follows the trail as objects come from their source and on through to production, processing, and final distribution.
106	Develop a system that meets all relevant requirements.	DO	DN	NA	
107	Develop a system that meets customer requirements.	DO	DN	NA	
108	Develop a system that meets regulatory requirements.	DO	DN	NA	
109	Develop a system that meets statutory requirements.	DO	DN	NA	
110	Implement an effective material and product traceability system.	DO	DN	NA	
111	Implement a system that can keep track of end products.	DO	DN	NA	
112	Implement a system that can trace the distribution of end products.	DO	DN	NA	
113	Implement a system that tracks first stage distribution routes of end products.	DO	DN	NA	
114	Implement a system that can trace end products back to the source.	DO	DN	NA	
115	Implement a system that can trace end products back to lots of ingredients.	DO	DN	NA	
116	Implement a system that can trace end products back to lots of raw materials.	DO	DN	NA	
117	Implement a system that can trace end products back to intermediate products.	DO	DN	NA	
118	Implement a system that can keep track of reworked elements.	DO	DN	NA	
119	Implement a system that can keep track of reworked products.	DO	DN	NA	
120	Implement a system that can keep track of reworked end products.	DO	DN	NA	
121	Implement a system that can keep track of reworked intermediate products.	DO	DN	NA	
122	Implement a system that can keep track of reworked raw materials.	DO	DN	NA	
123	Evaluate your material and product traceability system.	DO	DN	NA	
124	Verify and test the effectiveness of your traceability system.	DO	DN	NA	

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125	Reconcile quantities of ingredients with quantities of end products.	DO	DN	NA	
126	Maintain your organization's material and product traceability system.	DO	DN	NA	
127	Retain traceability records for a period no less than the shelf life of products.	DO	DN	NA	

### 8.4 ESTABLISH EMERGENCY MANAGEMENT ARRANGEMENTS

#### 8.4.1 FORMULATE EMERGENCY RESPONSE PROCEDURES

128	Establish procedures to respond to potential emergency situations and incidents.	DO	DN	NA	
129	Address situations and incidents that could have an impact on food safety.	DO	DN	NA	
130	Address the role that your organization plays in the food chain.	DO	DN	NA	
131	Document your emergency response procedures and maintain a record of results.	DO	DN	NA	
132	Use your documents and records to support emergency response activities.	DO	DN	NA	

#### 8.4.2 RESPOND TO EMERGENCY SITUATIONS AND INCIDENTS

133	Consider relevant emergency response requirements.	DO	DN	NA	
134	Consider statutory emergency response requirements.	DO	DN	NA	
135	Consider regulatory emergency response requirements.	DO	DN	NA	
136	Consider customers' emergency response requirements.	DO	DN	NA	
137	Prepare for food safety incidents and emergencies.	DO	DN	NA	
138	Consider preparing for natural disasters.	DO	DN	NA	
139	Consider preparing for bioterrorist attacks.	DO	DN	NA	
140	Consider preparing for workplace accidents.	DO	DN	NA	
141	Consider preparing for environmental incidents.	DO	DN	NA	
142	Consider preparing for public health emergencies.	DO	DN	NA	

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143	Consider preparing for support service interruptions.	DO	DN	NA
144	Consider preparing for water supply problems.	DO	DN	NA
145	Consider preparing for electricity supply problems.	DO	DN	NA
146	Consider preparing for refrigeration supply problems.	DO	DN	NA
147	Respond to actual food safety incidents and emergencies.	DO	DN	NA
148	Respond to emergencies by communicating internally.	DO	DN	NA
149	Respond to emergencies by communicating externally.	DO	DN	NA
150	Communicate with all relevant authorities.	DO	DN	NA
151	Communicate with all relevant customers.	DO	DN	NA
152	Communicate with all relevant suppliers.	DO	DN	NA
153	Communicate with all relevant media.	DO	DN	NA
154	Mitigate the impact of all incidents and emergencies.	DO	DN	NA
155	Consider the magnitude of each emergency or incident.	DO	DN	NA
156	Consider the potential impact on food safety.	DO	DN	NA
157	Periodically test your emergency response procedures.	DO	DN	NA
158	Review your emergency response documents and records.	DO	DN	NA
159	Review emergency response documents after each emergency.	DO	DN	NA
160	Update your documents after each emergency (if necessary).	DO	DN	NA
161	Review emergency response documents after each incident.	DO	DN	NA
162	Update your documents after each incident (if necessary).	DO	DN	NA
163	Review emergency response documents after each test.	DO	DN	NA
164	Update your documents after each test (if necessary).	DO	DN	NA

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