

2018 ISO 22000 Food Safety Management Principles

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The new ISO 22000 2018 standard is based on four food safety management principles and seven general management principles. The four food safety management principles were chosen because they are generally recognized to be central to food safety management systems and the seven general principles were chosen because they can be used to enhance corporate performance and achieve sustained success. They provide the conceptual foundation for the new ISO 22000 2018 international food safety management standard.

Food Safety Management Principles

1. Interactive communication

This principle expects organizations to establish both external and internal communications systems and to use these systems to protect the safety of their food products. It expects organizations to use external communication systems to share and receive information throughout the food chain and to use internal systems to share and receive information about food safety hazards, control measures, work arrangements, and external requirements, and to discuss customers, suppliers, products, production, sanitation, packaging, storage, and distribution.

2. System management

This principle argues that organizations tend to be more efficient and effective when they use a systems approach. The systems approach is a management strategy. When managers use a systems approach, it means that they manage and control the systems that make up their organizations, the interactions between these systems, and the inputs and outputs that tie these systems together. When this approach is applied to food safety management, it means that organizations treat their food safety management system as part of a larger set of systems.

3. Prerequisite programmes

Prerequisite programs (PRPs) are the conditions that must be established throughout the food chain and the activities that must be performed in order to ensure that food products are safe. PRPs are included here because they are an indispensable part of all food safety management systems. PRPs are also referred to as good hygienic practices, good agricultural practices, good production practices, good manufacturing practices, good distribution practices, good veterinary practices, and good trading practices.

4. Hazard analysis and critical control points

A hazard analysis (HA) is done in order to determine which food safety hazards need to be controlled, how much control is needed, and which combination of control measures should be used, and a critical control point (CCP) is the point (or step) at which a control measure must be applied. HACCP is included here because this methodology is central to all food safety management systems.

General Management Principles

1. Focus on customers and interested parties

In order to enhance corporate performance and achieve sustained success, organizations must focus on both their customers and their interested parties. Organizations can establish this focus by trying to understand the current and future requirements and expectations of both their customers and their interested parties and by constantly trying to meet these requirements and exceed these expectations.

2. Provide leadership for your organization

In order to enhance corporate performance and achieve sustained success, organizations must ensure that suitable leadership is provided at all levels. Suitable leadership is provided whenever leaders at all levels establish a unity of purpose and whenever they create an environment that encourages people to pursue a common direction and achieve a common set of objectives. By establishing a common purpose, leaders can ensure that all strategies, policies, processes, and resources are aligned and being used to pursue a common direction and to achieve a common set of objectives.

3. Engage and involve your people

In order to enhance corporate performance and achieve sustained success, organizations must be able to create and deliver value. In order to do so they must have people who are competent, they must enhance their knowledge and skills, and they must manage them effectively by empowering them, by encouraging their involvement and engagement at all levels, and by recognizing their achievements.

4. Use a process approach

In order to enhance corporate performance and achieve sustained success, organizations must use a process approach to manage their activities. The process approach is a management strategy. When managers use this approach, it means that they manage and control their processes, the interactions between these processes, and the inputs and outputs that tie these processes together. It also means that they manage these interactions as a system. When this approach is applied to food safety management, it means that they manage their processes and their process interactions as a single integrated food safety management system.

5. Encourage improvement

In order to enhance corporate performance and achieve sustained success, organizations must encourage and support improvement. If they wish to maintain current levels of performance, if they wish to respond to changing conditions, and if they wish to identify, create, and exploit new opportunities, organizations must establish and sustain an ongoing focus on improvement.

6. Use evidence to make decisions

In order to enhance corporate performance and achieve sustained success, organizations must establish an evidence-based decision making process. Decision making is evidence-based whenever multiple types of input are gathered from multiple sources, whenever facts are identified, whenever data is analyzed objectively, whenever cause and effect relationships are examined, whenever potential unintended consequences are considered, and whenever all of this is used to make corporate decisions.

7. Manage your corporate relationships

In order to enhance corporate performance and achieve sustained success, organizations must manage their relationship with suppliers, partners, and other interested parties. Relationships must be carefully managed because suppliers, partners, and other interested parties can influence corporate performance and undermine corporate success.

Also compare the [ISO 19011 Audit Principles](#).

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