

ISO 22000:2005 Food Safety Management System

Food Safety

- **Assurance** that food will not make **damage** to the **consumer** when it is cooked and/or eaten according to its **intended purpose**.
- Food safety relates to bearing of food borne hazards in food at the point of intake
- Food safety hazards can take place at any level of food chain.

Food Safety Management System

Why it is required?

- Acute farming and processing of food
- Increase in meals intake outside home
- Increase in set up to eat foods
- More travelling across the world
- Increased number of exotic imported foods
- Increasing the count of susceptible people

Benefits

- Affects many of the limitations of widely used approaches to food safety control
- Inherent to identify all likely, reasonably expected hazards
- Confident of accommodating the changes
- Help to function or operate resources to the most demanding part of the food operation
- Can improve international business by equalizing food
- Safety control and by maximizing assurance in food safety
- Applicable to whole food chain.

Food Chain

Direct involvement:

The elements involved in direct involvement are Feed producers, Primary producers, Manufacturers of food, Transportation, Storage operators, Retailers, Outlets for food service and Catering services etc.

Food Chain

Indirect involvement

The elements involvement in Indirect Involvement are equipment Suppliers, agents for cleaning and sanitization, materials for packing and other food contact surfaces etc.

Communication by the Organization

External Communication

The external communication by the organizations are made by Suppliers & Contractors, Customers/ consumers, Statutory and regulatory authorities, other stakeholders, particularly food safety hazards that need to be controlled by the others in the Food Chain

Communication by the Organization

Internal communication

The Internal communication by the organization are made by effective communication with staff regarding food safety. Food safety team must be swiftly informed relevant food safety aspects and management review.