



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

#### Forty-ninth Session

Chicago, Illinois, United States of America, 13 - 17 November 2017

#### Information from ISO

ISO/TC 34/SC 17/WG8 (International working group responsible for the revision of ISO 22000:2005) Food safety management system held its 7<sup>th</sup> meeting from 31<sup>st</sup> Oct to 3<sup>rd</sup> Nov 2017 in Schiphol, The Netherlands.

This paper highlights the main outcomes which could be of interest for the CCFH delegates.

#### 1. Purpose of revision

The purposes of the revision are to align with ISO High Level Structure, and to update food safety management system requirements

#### 2. Several concepts to be covered by this revision to ISO 22000:2005

Firstly, the new High Level Structure (HLS) developed by ISO, which is mandatory when drafting or revising management system standards, has to be incorporated into the standard. The HLS sets a framework for the management system standards, which makes it easy for businesses to conform to more than one management system standard.

Secondly, WG 8 has decided to provide the users of ISO 22000 with a new understanding of the different approaches to the notion RISK. As a concept, risk is used in various ways and it is very important for food businesses to distinguish between the well-known hazard assessment on the operational level (HACCP), and the concept of business risk where opportunities also form part of the concept.

Thirdly, WG 8 also has decided to further clarify how the Plan-Do-Check-Act (PDCA) circle works by having two separate circles in this standard. The two PDCA circles will operate one inside the other. One circle covers the management system to deal with business risk. The second circle - that operates within the first one - addresses the operational control of food safety hazards. The control of food safety hazards is included in clause 8, which covers the principles of HACCP defined by Codex.

#### 3. Definitions

WG 8 revised the April 2017 draft (ISO/DIS 22000:2017) to provide more easily understood definitions while maintaining alignment with Codex definitions as much as possible.

Revision of the definition of a CCP - and of an OPRP - was done to improve alignment with the criteria for selection and categorization of control measure in ISO 22000 clause 8.5.2.4 *Selection and categorization of control measure(s)*. This definition for a CCP connects the control measures in Codex HACCP-principle 1 with the need to apply critical limits, monitoring and corrective actions in HACCP principles 3, 4 and 5.

The followings are definitions with greatest interest for CCFH.

- **CCP [revised November 2017]**

*Step in the process at which control measure(s) is (are) applied to prevent or reduce a significant food safety hazard to an acceptable level, and defined critical limit(s) and measurement enable the application of corrections*

- **OPRP [revised November 2017]**

*Control measure or combination of control measures applied to prevent or reduce a significant food safety hazard to an acceptable level, and where action criterion and measurement or observation enable effective control of the process and/or product*

- **Significant food safety hazards [Unchanged from April 2017]**

*Food safety hazard, identified through the hazard assessment, which needs to be controlled by control measures*

- **Control measures [Unchanged from April 2017]**

*(Food safety) action or activity that is essential to prevent a significant food safety hazard or reduce it to an acceptable level*

- **PRP [Unchanged from April 2017]**

*Basic conditions and activities that are necessary within the Organizations and throughout the food chain to maintain food safety.*

- **Action Criterion [Unchanged from April 2017]**

*Measurable or observable specification for monitoring of an OPRP*

- **Critical Limit[Unchanged from April 2017]**

*Measurable value which separates acceptability from unacceptability*