



## DEVELOPING YOUR FOOD SAFETY MANAGEMENT SYSTEM ISO 22000:2005 PROCESSES (BEYOND ISO 9001:2008)

Clause	Key Process (or Control in an existing process)	Process Owner
4.1a	Identifying, evaluating and controlling food safety hazards	
5.6.1a/b	Communicating food safety issues up/down food chain	
4.1c	Communicating, developing, using and updating the FSMS	
4.2.1a	Maintaining the food safety policy and its objectives	
5.1a	Supporting food safety by the stated business objectives	
5.1b	Leaders reinforcing food safety requirements	
5.3a	Developing the FSMS to meet requirements/fulfill objectives	
5.3b	Maintaining integrity of the FSMS when making changes	
5.4	Defining & communicating food safety responsibilities and authorities	
5.4	Designating those who initiate & record food safety actions	
5.5	Designating the Food Safety Team and its Leader	
5.6.1c	Communicating food safety issues with regulators	
5.6.2	Communicating internally on food safety issues	
5.7	Preparing for and responding to emergencies	
5.8	Top managers reviewing the performance of the FSMS	
6.1	Resourcing the development, use and upkeep of the FSMS	
6.2	Maintaining food safety awareness and competence	
6.3/7.2.3	Maintaining the infrastructure as required by the FSMS	
6.4/7.2.3	Maintaining the work environment as required by the FSMS	
7.1/7.2	Maintaining the prerequisite programs (specific GMP & HACCP)	
7.2.3	Deploying changes in CODEX to the FSMS	
7.3/7.7	Preparing and updating for food safety hazard analyses	
7.4	Analyzing food safety hazards and selecting controls	
7.5	Establishing and maintaining prerequisite operational programmes	
7.6	Establishing and maintaining the HACCP plan	
7.8	Planning and conduction the verifications	
7.9	Maintaining lot traceability (immediate supplier and customer)	
7.10.2	Analyzing data for <i>corrective action</i>	
7.10.3.1	Handling nonconforming and potentially unsafe products	
7.10.4	Recalling potentially unsafe products	
8.1/8.2	Planning and validating combinations of control measures	
8.4.2	Evaluating the results of individual verifications	
8.4.3	Analyzing the results of verification activities	

**PLEASE NOTE:**

1. Some of these processes may already be in place and effective as part of existing system; if so identify the implemented process as "EFFECTIVE" in the Process Owner column.
2. Additional processes listed here may be addressed as new controls of existing processes.

[www.aworldofquality.com/safe food](http://www.aworldofquality.com/safe food)