

# ISO 22000 - Food safety management system

## ISO 22000:2018 ensures an organization meets the following requirements:

- Planning, implementing, operating, maintaining and updating an appropriate food safety management system that makes food safe for the consumer
- Consumer requirements are evaluated, assessed and demonstrated through conformity with the appropriate requirements
- Food safety issues are effectively communicated to suppliers, customers and other relevant interested parties in the food chain
- Conformity with its own stated food safety policy

Showing compliance to the requirements of ISO 22000:2018 can be accomplished through the use of internal and/or external resources.

## How does the certification process work?

The certification process begins with an initial meeting to determine informally if the company is in compliance with the requirements of ISO 22000:2018 and are ready for certification or if actions are needed before the certification audit takes place. This includes all the food safety management system aspects listed above.

The certification will review all the requirements of ISO 22000:2018 and if the company has followed and implement all the requirements.

A final meeting will verify what must be completed before a certificate can be issued.

The certificate is issued with a 3 year validity, subject to yearly surveillance audits.

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