

HACCP & ISO 22000

Food Safety Management Standard



Hazards Analysis & Critical Control Points Food Safety Management System

HACCP is a widely recognised and used product safety management principle in food manufacturing, processing, treatment and service organisations. Implementation of HACCP is a legislative requirement for the food industry in many countries.



By partnering with a quality management system, the food organisation is able to manage the safety of food products under the internationally recognised management system structure. HACCP principles require identification of the critical control points in the manufacturing or service processes and set up of the controls for food safety.

Moody International has developed a technical specification of requirements for an operational HACCP system to be used in conjunction with ISO 9001. These two standards combined are accredited by UKAS to be used in audit and certification in the food manufacturing and servicing industries.

ISO 22000:2005 Food Safety Management System

ISO 22000 is an international standard designed to ensure worldwide safe food supply chains and provide a framework of internationally harmonised requirements for the global approach that is needed.

A major resulting benefit is that ISO 22000 makes it easier for organisations to implement the Codex Alimentarius HACCP (Hazards Analysis and Critical Control Points) system for food hygiene in a harmonised way, which does not vary with the country or food product concerned.

ISO 22000 allows all types of organisations within the food supply chain to implement a food safety management system. The supply chain members range from farms, feed producers, primary producers, food manufacturers, transport and storage operators and subcontractors to retail and food service outlets together with related business such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

Food safety management systems that conform to ISO 22000 can be certified. This answers the growing demand in the food sector for the certification of suppliers. The standard can also be implemented solely for the benefits it provides without certification of conformity.

Moody International is one of a few certification bodies accredited by UKAS to provide certification to ISO 22000.