

# FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)

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FOOD safety is related to the presence of food-borne hazards in food at the point of consumption (intake by the consumer). As the introduction of food safety hazards can occur at any stage of the food chain, adequate control throughout the food chain is essential. Thus, food safety is ensured through the combined efforts of all the parties participating in the food chain.

Organisations within the food chain range from feed producers and primary producers through food manufacturers, transport and storage operators and subcontractors to retail and food service outlets (together with inter-related organisations such as producers of equipment, packing material, cleaning agents, additives and ingredients). Service providers are also included.

This International Standard specifies the requirements for a food safety management system that combines the following generally recognised key elements to ensure food safety along the food chain, up to the point of final consumption:

- Interactive Communication
- System Management
- Prerequisite Programmes

HACCP Principles

Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within the food chain.

This implies communication between organisations both upstream and downstream in the food chain. Communication with customers and suppliers about identified hazards and control measures will assist in clarifying customer and supplier requirements (e.g. with regard to the feasibility and need for these requirements and their impact on the end product).

The most effective food safety systems are established, operated and updated within the framework of a structured management system and incorporated into the overall management activities of the organisation. This provides maximum benefit for the organisation and interested parties. This International Standard has been aligned with ISO 9001 in order to enhance the compatibility of the two standards.

This International Standard can be applied independently of other management system standards. Its implementation can be aligned or integrated with existing related management system requirements, while organisations may utilise existing management system(s) to establish a food safety management system that complies with the requirements of this international standard.

This International Standard integrates the principles of the Hazard Analysis and Critical Control Point (HACCP) system and application steps developed by the Codex Alimentarius Commission. By means of auditable requirements, it combines the HACCP plan with prerequisite programmes (PRPs).

## Safety audits

Audits are carried out to find out whether work is being done as per the manuals/requirements of the ISO 22000:2005 Standard / Customers requirements. Its main purpose is to find out non-conformities in the system. So as to facilitate corrective action to eliminate them and to initiate preventive action to continually improve the product, processes & quality management system.

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