



REPORT ON THE ISO/SADCSTAN SEMINAR ON ISO 22000 – FOOD SAFETY MANAGEMENT SYSTEMS HELD IN WINDHOEK, NAMIBIA ON 5 APRIL 2006

[Compiled by M P Mutasa – ISO/DEVCO Chair, SADCSTAN Chair and Director General – Standards Association of Zimbabwe]

The seminar on ISO 22000 – Food safety management systems was successfully held on 5 April 2006 in conjunction with the 9th Annual meeting of the SADC Cooperation in Standardization (SADCSTAN) in Windhoek, Namibia. The objective of the seminar was to update stakeholders on developments in food safety standardization and in particular to raise awareness on the recently published ISO 22000. The seminar was attended by delegates from 14 SADC member countries, invited guests to SADC SQAM meetings and stakeholders from the Namibian private and public sectors. More than 150 delegates attend the seminar.



“Part of delegates that attended the seminar”

The seminar started off with welcome remarks by the host Namibian Government represented by Mr Othy Kaakunga. This was followed by opening remarks by Mrs Maureen P Mutasa, SADCSTAN Chairperson, Chair of the ISO Policy Committee for developing countries and Director General, Standards Association of Zimbabwe. Three key presentations were made during the seminar as follows:

- Professor Pedro Vilaseca the ISO expert from Chile who presented a paper entitled “ISO 22000 – Concepts, requirements and a food safety management tool”.

- Mrs Elaine Smith the SABS expert who presented a paper on “Food safety management system certifications – ISO 900,1 Eurepgap, HACCP, British Retailer’s Consortium (BRC) and ISO 22000”.
- Dr Georges Codjia on “FAO/WHO Codex Alimentarius and Food Safety”.



From left to right: Dr O S Chinyamakobvu – Workshop Facilitator; Mrs M P Mutasa – SADCSTAN Chair; Professor Vilaseca – Speaker; Mrs E Smith - Speaker

The presentations stimulated lively discussions and clarifications on developments in food safety standardization issues despite the limited time allocated for the seminar. Realizing the importance of food safety in consumer protection and national economic development, the seminar participants made the following recommendations:

- National standards bodies in SADC or where none exist, the national focal points for standardization issues should adopt food safety management system standards based on international standards and encourage local industries to implement them.
- Member states government, industry and consumers should proactively take up opportunities that exist within the Codex Alimentarius and ISO to bolster participation in international standards setting forums in order to keep abreast with developments and to influence the requirement of standards.

The seminar ended with closing remarks by Mrs Maureen P Mutasa and proceeded to a cocktail party for all the participants. The cocktail party was sponsored by the South African Bureau of Standards (SABS), the Secretariat of SADCSTAN.

The seminar was facilitated by Dr Oswald Chinyamakobvu – Director Operations, Standards Association of Zimbabwe, with Mr Charles Malata-Chirwa – Director General, Malawi Bureau of Standards as the rapporteur. A copy of the workshop programme is attached as Annexe 1, whilst the seminar deliberations are attached as Annexe 2.

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## ANNEXE 1 – WORKSHOP PROGRAMME



### ISO/SADCSTAN SEMINAR ON ISO 22000 – FOOD SAFETY MANAGEMENT SYSTEMS

5 APRIL 2006, WINDHOEK, NAMIBIA

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#### FINAL PROGRAMME

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| <b>TIME</b> |                                                                                                                   | <b>SPEAKER</b>     |
|-------------|-------------------------------------------------------------------------------------------------------------------|--------------------|
| 1800 – 1810 | Welcome by Host Country                                                                                           | Mr O Kaakunga      |
|             | Opening of seminar                                                                                                | Mrs M Mutasa       |
|             | Facilitator                                                                                                       | Dr O Chinyamakobvu |
|             | Rapporteur                                                                                                        | Mr C Malata-Chirwa |
| 1810 – 1855 | ISO 22000 – Concepts, requirements and a food safety management tool.                                             | Mr Pedro Vilaseca  |
| 1855 – 1940 | Food safety certification <ul style="list-style-type: none"><li>▪ Eurogap</li><li>▪ HACCP</li><li>▪ BRC</li></ul> | Mrs Elaine Smith   |
| 1940 – 2000 | FAO/WHO Codex Alimentarius and food safety                                                                        | Dr Georges Codjia  |
| 2000 – 2025 | Discussion                                                                                                        |                    |
| 2025 – 2030 | Closure                                                                                                           | Mrs M Mutasa       |
| 2030 – 2200 | COCKTAIL FUNCTION                                                                                                 |                    |

## ANNEXE 2 – SUMMARY OF PRESENTATIONS AND DELIBERATIONS



### **ISO/SADCSTAN SEMINAR ON ISO 22000 – FOOD SAFETY MANAGEMENT SYSTEMS – WINDHOEK, NAMIBIA, 5 APRIL 2006**

*[Complied by Mr Charles Malata-Chirwa – Director General, Malawi Bureau of Standards – Rapporteur for Seminar]*

#### **1. WELCOME REMARKS BY MR OTHY KAAKUNGA**

Mr R Othy Kaakunga, speaking in his capacity as the host (Ministry of Trade and Industry), welcomed the participants the seminar. He extended special welcome to participants from the Namibian fish industry and other manufacturers from the Namibian food sector, some of whom had travelled from as far as 400km from Windhoek.

He explained that the seminar aimed at giving the participants an understanding of the International Standard ISO 22000 with respect to the other commonly known International Standard ISO 9001, and the relevance these two standards to the food industry. He stated that experts from around the world formulated the standard, which also takes into account HACCP system. He highlighted that the ISO 22000 standard applies to all organisations in the food chain – retailers, distributors, food manufacturers, package manufacturers and transporters.

He ended his remarks by expressing the hope that the participants would find the seminar useful in advancing the objectives of their organisations and industries.

#### **2. OPENING REMARKS BY MRS MAUREEN MUTASA**

Mrs Maureen Mutasa in her opening remarks reiterated the objectives of the seminar which is to update stakeholders on developments in food safety standardization issues and in particular to raise awareness on the recently published ISO 22000 on Food safety management systems. She informed the participants that the seminar had been organized jointly by SADC Cooperation in Standardization (SADCSTAN) and the International Organization for Standardization (ISO). She stressed the point that people have the right to food that is safe and suitable for consumption and emphasized the need to eliminate hazards in food that may at best be unpleasant and at worst can be fatal. She remarked on the outbreaks of foodborne illnesses that can damage trade and tourism and lead to loss of earnings, unemployment and litigation. She noted that economic losses resulting due to detained/rejected food exports from Africa were running into millions of dollars. Effective hygiene control and preventive measures were therefore vital to avoid adverse human health and economic consequences of foodborne illness, foodborne injury and food spoilage.

It was on this background that ISO through ISO Technical Committee 34 had developed ISO 22000 on Food safety management systems a standard, which is based on international best practices including ISO 9001 and HACCP. She remarked that ISO 22000 was but one of the many standards available on food safety and posed the question whether ISO 22000 will be the “Ultimate catch all”.

Mrs Mutasa concluded by emphasizing that economies in the SADC region depended to a large extent on export of food products and/or tourism and that the challenge was to maintain our competitive edge on the international market by ensuring that the food we provide is safe.

### 3. **ISO 22000 – CONCEPTS, REQUIREMENTS AND A FOOD SAFETY MANAGEMENT TOOL BY PROFESSOR PEDRO VILASECA**

Professor Pedro Vilaseca’s presentation on ISO 22000 covered concepts, requirements and the standard as a food safety management tool.

The presentation started with explanations on the principles of ISO 22000, covering its evolution, the possible tools available as prerequisite programmes and its harmonisation with the Hazard Analysis and Critical Control Points (HACCP) and other management system standards. Participants were briefed on the rapid changes taking place in the field of management, but noted the common interactive approach introduced from the year 2001.

During the presentation, the subject of *interactive communication* was noted. Food production is part of value addition and may require inputs from other sources including imports. Thus interactive systems with suppliers and distributors are important. In this regard, a key element in successful industry is the entrenchment of *Management systems*. The evolution of the management systems has resulted in a total reorientation of various functions or operations in an organisation, such as procurement, transport, training or indeed production itself.

The structure of ISO 22000 has been aligned to that of ISO 9001, even though one can have many others but need to select ONE system for efficiency in the organisation.

Participants were informed that *prerequisite programmes* (PRP) basically cover practices that may not necessarily be directly involved in the processing of the food product. A number of practices were cited as examples of prerequisite programmes including Good Agricultural Practice (GAP), Good Manufacturing Practices (GMP), Good Veterinarian Practice (GVP), Good Production Practice (GPP), Good Distribution Practice (GDP) and Good Trading Practice (GTP). Operational PRPs are however unique within the industry.

Arising from the need to have safe food products, markets are now progressively making the standards mandatory and not the governments or regulators. In turn, standards have become the cheapest source of technology transfer.

The approach in the ISO 22000 standard embraces the renowned HACCP and various good practices. The concept of prerequisites in the standard fits within the common activities in any organisation dealing with food safety in a responsible manner. In addition, the family approach to the management system standards shows the relevance of those that were published before but seem to be forgotten, such as ISO TR 20005, ISO 22003 and ISO 20005.

The presentation confirmed the standard as the benchmark for food safety management systems. Participants noted the need to be realistic in approach, provision of the necessary resources in particular training, time, dedication and leadership, and the commencement of the programme at the right time. He likened the implementation of the management system to the adventure of going up the Kilimanjaro Mountain – an adventure journey that requires exercises, resources and dedication to reach the peak!

Participants noted that the standard was born from the Japanese quality revolution – from the quality gurus Deming, Juran and Ishikawa. The British Standards Institute (BSI) issued the first quality management standards as a “*quality assurance manual*” in 1978. Historically, ISO 9000 (from 1950 AD to 1978 AD) evolved from “Prevention” – fire-fighting before the fire breaks out! – to correction of problems as they occur and await the next incident. Hence the training of the entire workforce and examination of quality and productivity in a comprehensive manner have become a foundation pillar in management systems.

Professor Vilaseca then elaborated on the contents of ISO 22000. Participants noted the layout of the standard was very similar to that of ISO 9001. Furthermore, it was confirmed that Hazard Analysis is the core of the standard. Additionally, the standard has annexes that provide further details and information relevant in the food industry.

It was pointed out that the scope of the standard is generic in use and applicable to all food chain parts regardless of size or complexity. It includes organisations that in one way or the other deal with the food chain.

The standard uncovers some of the biological hazards that may be introduced during, transportation, product packaging, from raw materials, packaging materials, etc. The biological hazards that may be introduced include viruses, bacteria, fungi, protozoa, parasites and prions. Additionally, the physical hazards that may be introduced during production include glass or other foreign objects. Participants were also reminded of the hazards from the environment. It was remarked that human as an individual or as a society, weather and climatic conditions are part of environmental hazards.

There is a section in the standard that deals with terms and definitions. This section provides important definitions to differentiate the various terminology, especially those that may be confused e.g. “hazard” and “risk”.

In conclusion, participants were informed that certification to ISO 22000 is important but not an end in itself as quality assurance gave way to quality management. Therefore, the industry needs to consider in the forefront the improvement of their productivity as a direct benefit in setting up a management system. The use of well-practiced quality tools, for example, the Pareto diagram was mentioned.

#### 4. **FOOD SAFETY MANAGEMENT SYSTEMS CERTIFICATION BY MRS ELAINE SMITH**

Ms Elaine Smith made a presentation on Food Safety Management System Certification. She pointed out the differences in management system certification and product certification to clear the confusion that exists between the two types. In her presentation Ms Smith covered certification to ISO 9001, EUREPGAP, HACCP, BRC, and ISO 22000.

She explained that management system certification is based on the international model that relates to the eight quality principles that are interactive and are used as building blocks of the management system – from the CEO to the lowest ranks. In this model, all functions in the organisation are considered as processes that are interactive and interdependent culminating with mutual beneficial relation with suppliers. Top management commitment would result in employers buying into the company policy. ISO 9001 centres on continual improvement with continuous measurement and evaluation for improvements.

The EUREPGAP evolved from Germany and has specific compliance criteria as a standard with 15 clauses in the protocol, and with specific requirements for a number of aspects that may affect the food quality. These cover pesticides type and their traceability, the keeping of records on varieties of crops being grown, the management of waste disposal, and the monitoring of operatives' hygienic practices. The EUREPGAP standard ties up well with the ISO 22000 standard and may lead to certification. Participants noted the specific benefits of the standard as it may allow producers easy access to a number of countries that accept the EUREPGAP.

She cited some specific problems encountered in the operation of the EUREPGAP certification by the South African Bureau of Standards (SABS). The new cost structure for the scheme was quite prohibitive and as such, the SABS is discontinuing future EUREPGAP certification.

The South African HACCP standard, SANS 10330, although it may be different from the other types around the world, is now being aligned to the international standard. The South African HACCP standard looks at a number of critical requirements that may be considered as hazards (including allergens) that may contaminate the product along the food chain. Equally, PRPs are very important as they look at the general practices that are normally overlooked in an industry – clean water, clean packaging, clean transportation.

She outlined the seven basic principles of HACCP:

- P1: conducting a hazard analysis,
- P2: determining the critical control points
- P3: establishing critical limits
- P4: Establishing monitoring systems
- P5: Establishing corrective actions
- P6: Establishing verification procedures
- P7: Establishing documentation that ties up with the ISO 9001 management system

Participants noted that HACCP and PRPs lead to food safety management, and that the three are not stand-alone. She also pointed out that the South African HACCP standard is not entirely recognised by some American or European suppliers, hence there is multiple verification from such suppliers

She gave a brief overview of the British Retailers Consortium (BRC) developed by some retailers in the United Kingdom as a code of practice with specific requirements, quite similar to the QMS, HACCP and GMP. Certification by BRC requires similar dedication as the QMS or the HACCP – needing a gap analysis, resource allocation and commitment. Some industry sectors are certified to these codes directly by auditors from the UK, through a process that is transparent and able to evaluate the company's evidence of conformance to the requirements of the system.

She advised participants that SABS was now certifying companies to ISO 22000 and would undertake its first audit soon.

In conclusion, she emphasised the point that there is no compromise in food safety!

## 5. **FAO/WHO CODEX ALIMENTARIUS & FOOD SAFETY BY DR GEORGES CODJIA**

Dr Georges Codjia started by introducing the Codex Alimentarius Commission. Food standards programmes of the Codex Alimentarius Commission started in 1962, to ensure the protection of consumers' health, fair practices in trade, harmonising requirements and facilitating international trade. He presented the structure of the Codex Alimentarius Commission showing the membership and cooperating partners, and the various committees that undertake the work of the Commission.

He outlined the eight stages for the development of the Codex standards, which are:

- Decision of the Commission,
- Proposed draft standard,
- Request of written Comments,
- Amendments/Session,
- Adoption as a draft standard,
- Request of written Comments,
- Amendments/Session and finally
- Adoption as a Codex standard:

The Commission has made significant achievement since its establishment. Outputs of the Commission include general standards, commodity standards, codes of practices, recommendations, principles, maximum limits/levels and methods of analysis. Codex standard, taking due consideration of the risks in food sector, are considered as international standards and are referred to in Article 3.1 of the World Trade Organisation (WTO) Sanitary and Phytosanitary (SPS) Agreement and also in Article 2.4 of the Technical Barriers to Trade (TBT) Agreement.

Key players in the Commission are governments that are members of the United Nations', industries and consumers with specific responsibilities such as:

- Government: to protect public health, fair practices and legislation;
- Industry: to produce safe food of acceptable quality; and
- Consumers: to inform regulators of their concerns and follow relevant food hygiene instructions.

Participants noted that there is a Codex Trust fund established in 2004 to assist members from the developing countries to effectively participate in Codex work.

Future work for Codex include establishing/strengthening national Codex committees, involvement in Codex work in the harmonisation of standards and cooperation between governments as the new WTO TBT/SPS Agreements introduce new rules with food safety measures having a legitimate purpose.

## 6. **QUESTIONS, COMMENTS AND ANSWERS**

Various comments, questions and clarifications were raised from the floor after each presentation and during the panel discussion held at the end of the presentations. The discussion was limited by time constraints as the time allocated for the workshop was short in view of the many other SADC SQAM meetings scheduled during the week.

**7. CLOSING REMARKS BY MRS MAUREEN MUTASA**

The SADCSTAN Chairperson, Mrs Maureen Mutasa in her closing remarks thanked the speakers, facilitator, rapporteur, host and partners ISO, FAO and SABS for making this seminar a reality and a great success. She then presented tokens of appreciation to the speakers and invited all participants to a cocktail party sponsored by the South African Bureau of Standards.

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