

**SS ISO 22003-2:2023**  
**ISO 22003-2:2022, IDT**  
(ICS 03.120.20; 67.020)

**SINGAPORE STANDARD**

**Food safety**

– Part 2 : Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system

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## **National Foreword**

This Singapore Standard was prepared by the Working Group on Management Systems and Others (CASCO) set up by the Technical Committee on Conformity Assessment (also known as the National Mirror Working Group on ISO Committee for Conformity Assessment (CASCO)) under the purview of the Safety and Quality Standards Committee.

This standard is an identical adoption of ISO 22003-2:2022, “Food safety – Part 2: Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system”, published by the International Organization for Standardization.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

### **NOTE**

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions. Where SSs are deemed to be stable, i.e. no foreseeable changes in them, they will be classified as “mature standards”. Mature standards will not be subject to further review, unless there are requests to review such standards.*
2. *An SS or TR is voluntary in nature except when it is made mandatory by a regulatory authority. It can also be cited in contracts making its application a business necessity. Users are advised to assess and determine whether the SS or TR is suitable for their intended use or purpose. If required, they should refer to the relevant professionals or experts for advice on the use of the document. Enterprise Singapore and the Singapore Standards Council shall not be liable for any damages whether directly or indirectly suffered by anyone or any organisation as a result of the use of any SS or TR. Although care has been taken to draft this standard, users are also advised to ensure that they apply the information after due diligence.*
3. *Compliance with a SS or TR does not exempt users from any legal obligations.*

# INTERNATIONAL STANDARD

**ISO**  
**22003-2**

First edition  
2022-06

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## **Food safety —**

Part 2:

### **Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system**

*Sécurité des denrées alimentaires —*

*Partie 2: Exigences pour les organismes procédant à l'évaluation et  
à la certification de produits, de procédés et de services, incluant un  
audit du système de sécurité des denrées alimentaires*



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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*, in collaboration with the ISO Committee on conformity assessment (CASCO).

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).



## Introduction

Certification of the food safety system (FSS) of an organization is one means of providing assurance that the organization has implemented a system for the management of food safety in line with its policy and the internationally accepted principles of food safety.

Requirements for an FSS can originate from a number of sources. This document has been developed to assist in the certification of the organization's products, processes or services and its FSS, including its management system elements.

This document is intended for use, in combination with ISO/IEC 17065, by bodies that carry out evaluation and certification of products, processes or services including an audit of the FSS. It provides generic requirements for such bodies, who are referred to as "certification bodies". This wording is not intended to be an obstacle to the use of this document by bodies with other designations that undertake activities covered by the scope of this document.

Certification of an organization's products, processes or services including an audit of the FSS in accordance with this document can involve a number of activities. Because this document is intended for product certification schemes that include a management system element, these activities involve an audit of the organization's FSS. The form of attestation of conformity of an organization's FSS to a specific standard, certification scheme requirements or other specified requirements is normally a certification document or a certificate.

It is for the organization seeking certification to develop its own FSS and related systems according to the scheme requirements. Other than where relevant legislative, customer or certification scheme requirements specify to the contrary, it is for the organization to decide how the various components of these will be arranged. The degree of integration between the various system components will vary from organization to organization. It is therefore appropriate for certification bodies that operate in accordance with this document to take into account the culture and practices of their clients with respect to the integration of their FSS within the wider organization.

This document was developed in conjunction with ISO 22003-1, which is used in combination with ISO/IEC 17021-1.

In this document, the following verbal forms are used:

- "shall" indicates a requirement;
- "should" indicates a recommendation;
- "may" indicates a permission;
- "can" indicates a possibility or a capability.

# Food safety —

## Part 2:

# Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system

## 1 Scope

This document is supplemental to ISO/IEC 17065. It specifies the rules applicable for the audit of a food safety system (FSS) and certification of products, processes and services complying with requirements of a certification scheme that is based on the internationally accepted principles of food safety (e.g. CODEX *General Principles of Food Hygiene*<sup>[8]</sup>) and includes management system elements.

This document does not apply to certifications that are solely based on product testing (e.g. performed by an organization applying ISO/IEC 17025) or inspection (e.g. performed by an organization applying ISO/IEC 17020) and does not apply to ISO/IEC 17065-based food safety schemes that do not include both internationally accepted principles of food safety and management system elements.

It also provides the necessary information and confidence to customers about the way certification of their suppliers has been granted.

Certification of FSS is a third-party conformity assessment activity (as described in ISO/IEC 17000:2020, 4.3) and bodies performing this activity are third-party conformity assessment bodies.

**NOTE** This document can be used as a criteria document for the accreditation or peer assessment of certification bodies which seek to be recognized as being competent to certify that an organization's products, processes and services and its FSS comply with the requirements of a certification scheme. It is also intended to be used as a criteria document by regulatory authorities and industry consortia which engage in direct recognition of certification bodies to certify that an organization's FSS complies with a certification scheme's requirements. Some of its requirements can also be useful to other parties involved in the conformity assessment of such certification bodies, and in the conformity assessment of bodies that undertake to certify the compliance of an FSS with additional criteria.

FSS certification does not attest to the safety or fitness of the products of an organization within the food chain. However, certification requires an organization to meet all applicable food-safety-related statutory and regulatory requirements through its FSS.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO/IEC 17000, *Conformity assessment — Vocabulary and general principles*

ISO/IEC 17065:2012, *Conformity assessment — Requirements for bodies certifying products, processes and services*