



ORSER KONTROL VE SERTİFİKASYON

Sayı:024/187

15/03/2024

KONU:ISO 22003-1:2022 Standardı değişikliği hakkında

İLGİLİ TARAF : ORSER Kontrol ve Sertifikasyon A.Ş. ISO 9001- ISO 22000 Standardı kapsamında belgelendirilmiş kuruluşlar

KAPSAM :

ISO 22003-1 standardı logo kullanım değişikliği, denetim süre hesaplama değişikliği ve kategori değişiklikleri maddeleri

Clause 8.3.: A certification body shall not authorize the use of the FSMS certification mark on the product nor the product packaging. In the context of this document, product packaging referred to in ISO/IEC 17021-1:2015, 8.3, shall cover all product packaging, both primary packaging (which contains the product) and any outer or secondary packaging.

Clause: 9.1.4.2 The certification body shall have documented procedures for determining audit time, and for each client, the certification body shall determine the time needed to plan and accomplish a complete and effective audit of the client's FSMS. In determining the audit duration, the certification body shall use the methodology described in Annex B. The audit time determined by the certification body, and the justification for the determination, shall be recorded including justification for any reductions or additions.

Clause: 9.1.4.3 In determining and documenting audit time needed, the certification body shall determine:

- a) the time for audit preparation;
- b) the minimum duration for auditing for each site for on-site or remote auditing, as specified in Clauses B.1, B.2 and B.3 and Table B.1;
- c) the time for reporting and, if applicable, conducting post-audit activities;
- d) where additional meetings are necessary (e.g. review meetings, coordination, audit team briefing), an increase in audit time can be required;
- e) where applicable and agreed, the time needed to ensure effective remote auditing or use of information and communication technology (ICT).

Table A.1 — Food chain categories

Cluster ^a	Category		Subcategory	Examples of included activities
Primary production	A	Farming or handling of animals	AI	Farming of animals for meat/milk/eggs/honey Raising animals (other than fish and aquaculture) used for meat production, egg production, milk production or honey production. Growing, keeping, trapping and hunting (slaughtering at point of hunting). Associated temporary packing without modification or processing of the product.
			AII	Farming of fish and seafood Raising fish and seafood used for meat production. Growing, trapping and fishing (slaughtering at point of capture). Associated temporary packing without modification or processing of the product.

^a Clusters can be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies.

NOTE "Perishable" can be considered as food of a type or condition such that it can spoil and must be preserved in a temperature controlled environment.

Table A.1 (continued)

Cluster ^a	Category	Subcategory	Examples of included activities
B	Farming or handling of plants	BI	Farming – Handling of plants (other than grains and pulses) Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food. On farm storage of plants (other than grains and pulses), including horticultural products and hydrophytes for food.
		BII	Farming – Handling of grains and pulses Growing and harvesting of grains and pulses for food. Handling grains and pulses. On farm storage of grains and pulses for food.
		BIII	Pre-process handling of plant products Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration preparing for storage or processing, packing, repacking, staging, storing and loading.
		CO	Animal – Primary conversion Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.
C	Food, ingredient and pet food processing	CI	Processing of perishable animal products Processing and packaging including fish, fish products, seafood, meat, eggs and dairy requiring chilled or frozen temperature control. Processing of pet food from animal products only.
		CII	Processing of perishable plant-based products Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat and dairy substitutes. Processing pet food from plant products only.
		CIII	Processing of perishable animal and plant – Products (mixed products) Processing and packaging including pizza, lasagne, sandwiches, dumplings and ready-to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption. Processing perishable pet food from mixed products

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Table A.1 (continued)

Cluster ^a	Category	Subcategory	Examples of included activities
D	Feed and animal food processing	CIV	Processing of ambient stable products Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar and food-grade salt. Processing ambient stable pet food.
			Processing feed material intended for food and non-food producing animals not kept in households, e.g. meal from grain, oilseeds, by-products of food production. Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premises, medicated feed, compound feeds.
			Open exposed food activities such as cooking, mixing and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, work places (school or factory canteen), including retail with on-site preparation (e.g. rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.
			Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g. slicing, portioning, reheating.
E	Catering/food service	FI	Retail/wholesale Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.
		FII	Brokering/trading Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained.
F	Retail, transport and storage	G	Transport and storage services Storage facilities and distribution vehicles for ambient stable food and feed. Relabelling/repackaging excluding open exposed product materials. Storage facilities and distribution vehicles for food packaging material.
		H	Auxiliary services Services provisioned related to the safe production of food and feed including water supply, pest control, cleaning services and waste disposal.

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Table A.1 (continued)

Cluster ^a	Category	Subcategory	Examples of included activities
Packaging material	I	Production of packaging material	Production of packaging material in contact with food, feed and animal food. May include packaging produced on-site for use in processing.
Auxiliary equipment	J	Equipment	Equipment for food, feed or packaging processing, vending machines, kitchen equipment, processing utensils, filters, hygienic design of equipment and facilities.
Bio/chemical	K	Chemical and bio-chemical	Production of food and feed processing aids, additives (e.g. flavourings, vitamins), gases and minerals. Production of bio-cultures and enzymes.

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SERTİFİKALI KURULUŞLARDAN BEKLENTİLER:

- Varsa birincil ya da ikincil ambalaj üzerinde işletmenizin yönetim sistemlerine göre sertifikalandırıldığına dair bir ibare, logo, ima edici bir sembol yada cümle kullanımının durdurulması gerekmektedir.
- ISO 22000 denetimleri için süre hesaplama metodolojisinde değişiklik olmuştur. Buna göre ilk sene sözleşmelerde gözetimler için belirtilen adam/gün sürelerinde değişiklik olması gerekebilir. Bu amaçla yeniden hesaplama yapılacaktır.
- ISO 22000 kategori ve alt kategori kodlarında değişiklik olmuştur. Buna bağlı olarak ilk sene basılan sertifikalarda değişiklik olabilecektir. Denetim öncesi tarafınıza bu konuda belirleme yapmaya yönelik YS.FR-05 Belgelendirme Müracaat Formu-REV.02'nun yeniden doldurulması gerekecektir.

Bilginize sunarız,
ORSER Kontrol ve Sertifikasyon A.Ş.