



# **MALAYSIAN STANDARD**

**MS ISO 22000:2018**

**Food safety management systems —  
Requirements for any organization in the food  
chain  
(First revision)  
(ISO 22000:2018, IDT)  
(Published by Standards Malaysia in 2020)**

**ICS: 67.020**

Descriptors: food safety management system, food chain, requirements

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**DEPARTMENT OF STANDARDS MALAYSIA**

# DEVELOPMENT OF MALAYSIAN STANDARDS

The **Department of Standards Malaysia (Standards Malaysia)** is the national standards and accreditation body of Malaysia.

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**Revision:** A process where existing Malaysian Standard is reviewed and updated which resulted in the publication of a new edition of the Malaysian Standard.

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**Technical corrigendum:** A corrected reprint of the current edition which is issued to correct either a technical error or ambiguity in a Malaysian Standard inadvertently introduced either in drafting or in printing and which could lead to incorrect or unsafe application of the publication.

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## **Department of Standards Malaysia**

Ministry of International Trade and Industry  
Level 4-7, Tower 2, Menara Cyber Axis,  
Jalan Impact, Cyber 6,  
63000 Cyberjaya,  
Selangor Darul Ehsan

Tel: +603- 8008 2900

Fax: +603- 8008 2901

<http://www.jsm.gov.my>

Email: [central@jsm.gov.my](mailto:central@jsm.gov.my)

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## Committee representation

The National Standards Committee on Food, Food Products and Food Safety (NSC U) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Food Safety & Quality Division, Ministry of Health (Chairperson)  
 Department of Agriculture Malaysia  
 Department of Chemistry, Malaysia  
 Department of Islamic Development Malaysia  
 Department of Standards Malaysia (Secretariat)  
 Department of Veterinary Services  
 Federal Agricultural Marketing Authority (FAMA)  
 Federation of Malaysian Manufacturers  
 Malaysian Agricultural Research and Development Institute  
 Malaysian Association of Standards Users (MASU)  
 Malaysian Institute of Food Technology (MIFT)  
 Malaysian Palm Oil Board  
 Ministry of Agriculture and Food Industries (Agricultural Section)  
 Ministry of Agriculture and Food Industries (Crop Section)  
 Ministry of Health Malaysia (Food Safety & Quality Division)  
 Ministry of International Trade and Industry  
 SME Corporation Malaysia  
 Universiti Kebangsaan Malaysia  
 Universiti Putra Malaysia

The Technical Committee on Food Safety System which recommended the adoption of the ISO Standard as Malaysian Standard consists of representatives from the following organisations:

Food Safety & Quality Division, Ministry of Health (Chairperson)  
 Department of Standards Malaysia (Secretariat)  
 Department of Fisheries Malaysia  
 Department of Veterinary Services Malaysia  
 Federal Agricultural Marketing Authority  
 Federation of Malaysian Manufacturers  
 Food Safety & Quality Division, Ministry of Health  
 Malaysian Association of Standards Users  
 Malaysian Agricultural Research and Development Institute (MARDI)  
 Malaysian Institute of Food Technology (MIFT)  
 Malaysian Palm Oil Board  
 SIRIM QAS  
 Universiti Kebangsaan Malaysia  
 Universiti Putra Malaysia

## NATIONAL FOREWORD

The adoption of the ISO Standard as a Malaysian Standard was recommended by the Technical Committee on Food Safety System under the authority of the National Standards Committee on Food, Food Products and Food Safety.

This Malaysian Standard is the first revision of MS ISO 22000, *Food safety management systems — Requirements for any organization in the food chain*.

This Malaysian Standard is identical with ISO 22000:2018, *Food safety management systems — Requirements for any organization in the food chain*, published by the International Organization for Standardization (ISO). However, for the purposes of this Malaysian Standard, the following apply:

- a) in the source text, "this International Standard" should read "this Malaysian Standard"; and
- b) the comma which is used as a decimal sign (if any), to read as a point.

This Malaysian Standard cancels and replaces MS ISO 22000:2012. Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.

NOTE. IDT on the front cover indicates an identical standard i.e. a standard where the technical content, structure, wording (or is an identical translation) of a Malaysian Standard is exactly the same as in an International Standard or is identical in technical content and structure although it may contain the minimal editorial changes specified in Clause 4.2 of ISO/IEC Guide 21-1.

## 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*.

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).

This second edition cancels and replaces the first edition (ISO 22000:2005), which has been technically revised through the adoption of a revised clause sequence. It also incorporates the Technical Corrigendum ISO 22000:2005/Cor.1:2006.

The following annexes are included to provide the users of this document with further information:

- [Annex A](#): cross references between the CODEX HACCP principles and this document;
- [Annex B](#): cross reference between this document and ISO 22000:2005.