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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 22004-2007

**Food safety management systems -- Guidance on the
application of GB/T 22000-2006**

食品安全管理体系 GB/T 22000-2006的应用指南
(English Translation)

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Foreword

This standard is identical with the international standard ISO/T S22004.2005 "Food Safety Management System ISO 22000:2005 Application Guide" (Foodsafetymanagementsystems-GuidanceontheapplicationofISO 22000.2005).

This standard is proposed and managed by China National Institute of Standardization.

This standard drafting units. China National Institute of Standardization, China National Accreditation Center, the national commission approved research authentication technology the, China Certification & Inspection Group Quality Certification Co., CQM.

0.1 General

Food Safety Management System is a useful tool. The various organizations in the food chain through the use of the system to ensure its compliance with law Laws, ordinances, regulations, and (or) customer requirements.

Design and implementation of an organization's food safety management system is influenced by many factors, in particular food safety hazards, provided production Products, the size and structure of the process and the organization. This standard provides the GB/T 22000-2006 Application Guide, Other relevant standard GB/T 22000-2006 based on HACCP principles set forth in the Codex Alimentarius Commission, which was designed and issued by the State Quasi-common use.

0.2 Food chain and process approach

Developing, implementing food safety management system and improve its effectiveness and efficiency when, GB/T 22000-2006 promoting the use of the food chain concept. In this respect, GB/T 22000-2006 upstream of the food chain requires organizations to consider when establishing and implementing food safety management system and Downstream effects of their activities.

For an organization to function effectively and efficiently, the organization shall identify and

manage numerous linked activities. Through the use of resources and management, will Transformation of inputs into outputs, can be considered as a process. Typically, the output from one process directly forms the input to the next process.

Application of a system of processes within an organization, together with the identification process and the interaction between its management, to be called the "process approach." Advantages of the process approach is a combination of process and system contact and interaction between the various processes for real-time control.

The application process approach in food safety management system, emphasizing the importance of the following aspects.

- a) understand and meet the requirements;
- b) the need to consider food safety and traceability related processes;
- c) obtaining results and effectiveness of the implementation process;
- d) on the basis of objective measurement of the continuous improvement process.

Stakeholders play an important role in defining input requirements. Satisfaction Monitoring stakeholders and interested parties requested an evaluation of the organization is full which requires sufficient experience relevant information.

Figure 1 is a food safety management system based on process model, showing the GB/T 22000-2006 chapter 4 to chapter 8

Relations between processes. Model Figure 1 does not show the processes in detail.

GB/T 22004-2007/ISO/TS22004:2005 Concept of continuous improvement Figure 1

0.3 Relationship with GB/T 19001 of GB/T 22000-2006 intended to be coordinated with the GB/T 19001 and its supporting standards. GB/T 19001 provides quality management Department requirements, available within the organization, can also be used for certification or for contractual purposes. It is concerned that the quality management system in meeting customer requirements Party Face validity. The same, GB/T 22000-2006 provide the basic elements of food safety management systems.

0.4 Compatibility with other management systems

This standard does not include a guide for other management systems such as environmental management systems, occupational health and safety management system, financial management body System or risk management system. However, GB/T 22000-2006 enables an organization to its food safety management system with related management System or integrate. In order to establish the organization in line with GB/T 22000-2006 requirements for food safety management system may adjust the existing Management system.

GB/T 22004-2007/ISO/TS22004:2005 Food Safety Management System GB/T 22000-2006 Application Guide

1 Scope

This standard provides the use of GB/T 22000-2006 General Guidelines.

Note: Only the terms of GB/T 22000-2006 listed, only the corresponding application guidelines.

2 Normative references

Following standard terms of this standard reference and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Availability of the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 22000-2006 requirements for food safety management systems in the food chain organization (ISO 22000:2005, IDT)

3 Terms and Definitions

Terms and definitions GB/T 22000-2006 established applicable to this standard.

4.1 General requirements

If the process from the outside, it has been established in accordance with GB/T 22000-2006 requirements, implementation, monitoring, maintaining and updating the organization According to GB/T 22000-2006 establishing and implementing food safety management system can make use of external power.

GB/T 22000-2006 enable any organization, especially small and (or) less developed premise established by the organization and implementation of the development and external Programs (PRPs), a combination of operational PRPs and the Hazard Analysis and Critical Control Point (HACCP) plan, if the organization can demonstrate.

- a) combination has been formulated in line with GB/T 22000-2006 in the hazard analysis, PRP and HACCP program requirements;
- b) take concrete measures to develop suitable combination of external organizations;
- c) The composition has been implemented and run in accordance with the other requirements of GB/T 22000-2006 of.