

FSSC & ISO22000

BLUEPRINT

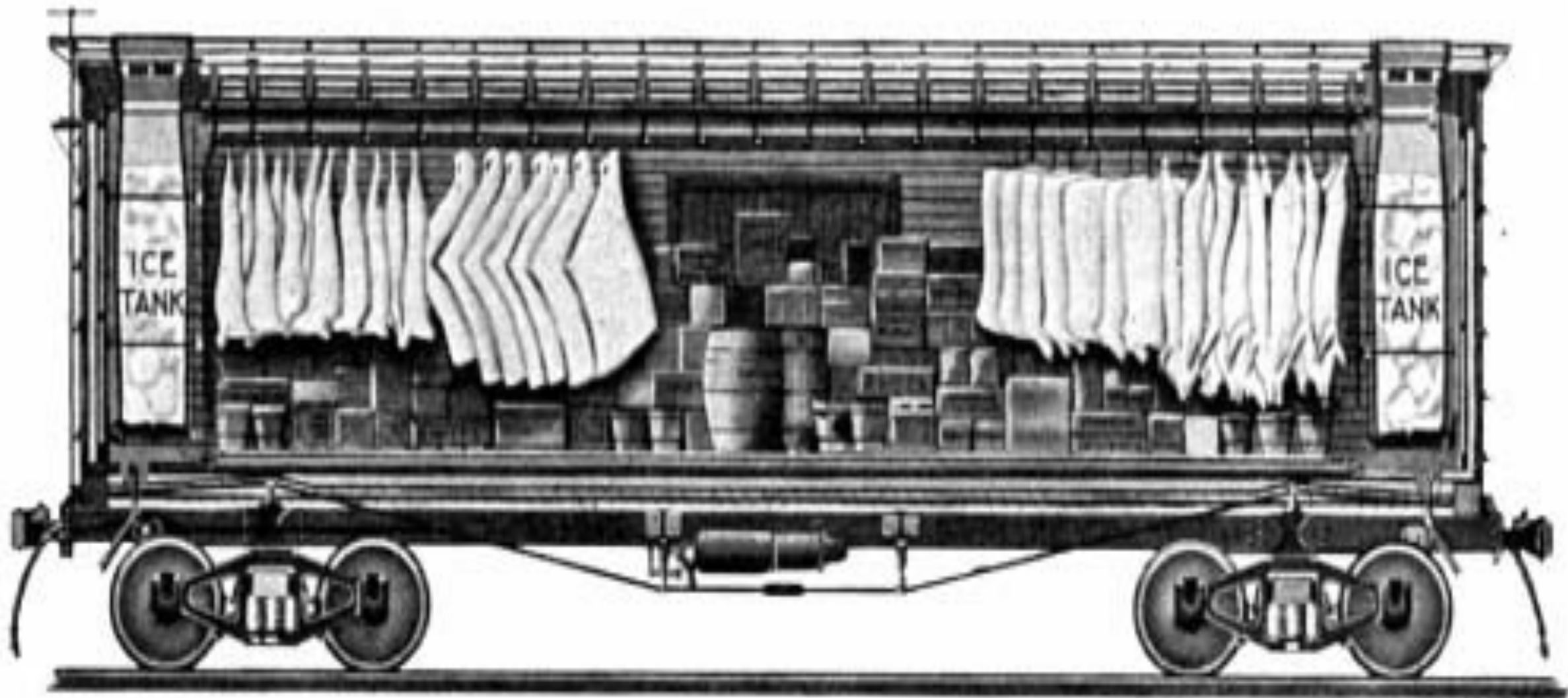
FOOD SAFETY – HISTORY

AND FIRST STEPS



<http://factsanddetails.com/world/cat56/sub406/entry-6201.html>





<https://attruckrefrigeration.com/van-refrigeration-history/>



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graph LR; A[Specifications] --> B[Criteria]; B --> C[Tests]
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Specifications

Criteria

Tests

Number of samples tested	Percentage of defective units in lot		
	0.1	0.5	1.0
300	0.26	0.78	0.95
500	0.39	0.92	0.99
1000	0.63	0.99	–
2000	0.86	–	–
3000	0.95	–	–
5000	0.99	–	–

Source: Adapted from ICMSF (2002).

International Commission on Microbiological Specifications



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500	0.39	0.92	0.99
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Source: Adapted from ICMSF (2002).

International Commission on Microbiological Specifications



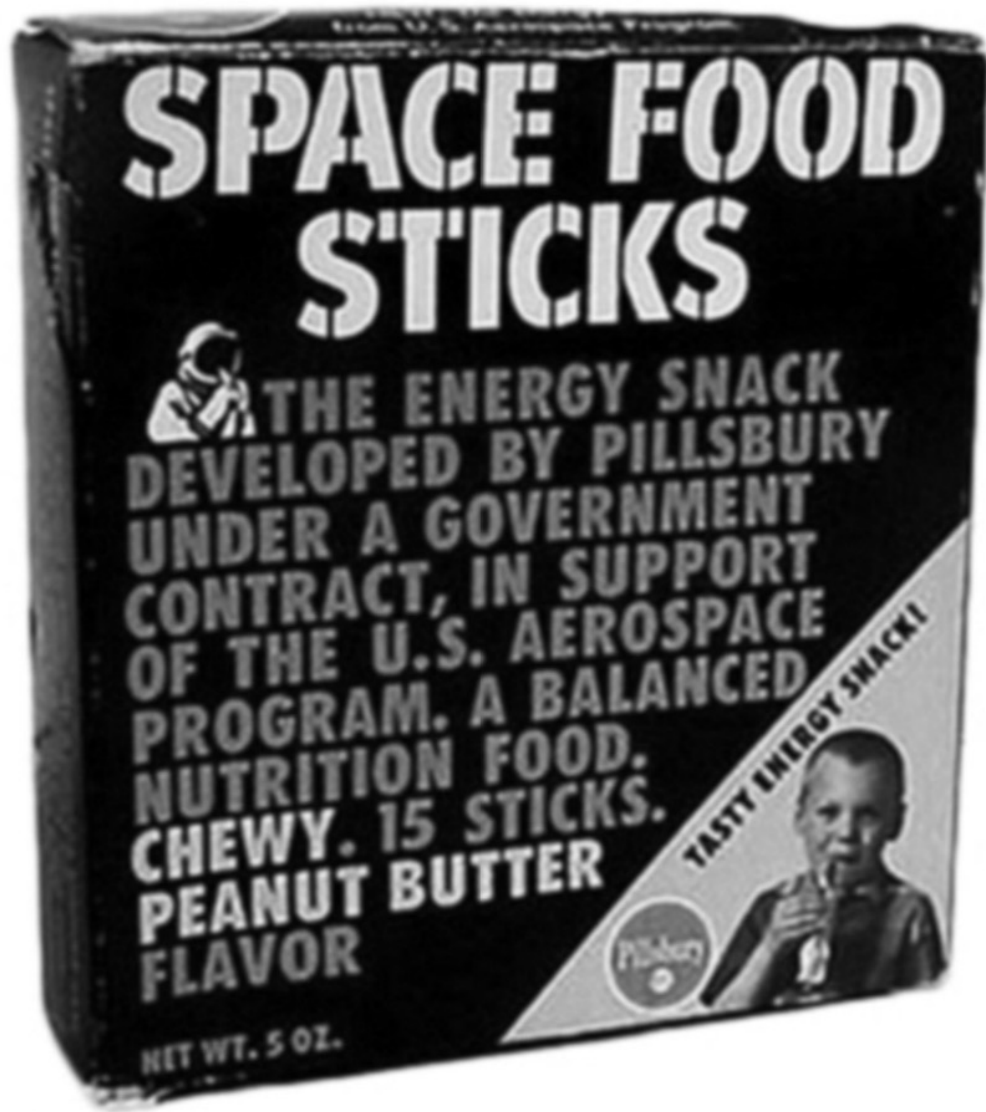
percentage of defective units in lot

Number of samples tested

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Source: Adapted from ICMSF (2002).

International Commission on Microbiological Specifications



- *FMEA – Failure mode and effect analysis*
- *Good Manufacturing Practices*



“Good morning, America,
there’s glass in your baby
food”



*Preventive
non-reactive
approach*

1971	Pillsbury cereal recall National Conference on Food Protection Multiple canned foods recalls, <i>C. botulinum</i> contamination
1972	Pillsbury trains FDA inspectors to apply HACCP to canned foods Pillsbury begins application of HACCP to its consumer products
1973	Canned foods regulations first published
1975	Pillsbury internal HACCP system complete
1985	National Research Council recommends HACCP
1988	National Advisory Committee on Microbiological Criteria for Foods (NACMCF) formed ICMSF Book 4 on HACCP published
1992	NACMCF and Codex adopt seven HACCP principles
1994	HACCP: A practical approach published
1997	NACMCF and Codex HACCP documents harmonised



Food and Agriculture
Organization of the
United Nations



World Health
Organization

**CODEX
ALIMENTARIUS**
INTERNATIONAL FOOD STANDARDS

GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969)



SERIES
**CODEX
ALIMENTARIUS
CODE OF PRACTICE**

EDITION
ADOPTED 1969
AMENDED 1999
REVISED 1997, 2003, 2020, 2022
EDITORIAL CORRECTIONS 2011

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