



Food Safety Management System (FSMS) Overview

A practical guide to ISO 22000:2018 implementation, HACCP, PRPs, internal audit and third-party certification readiness

CONSULTANCY	FSMS	CERTIFICATION
Gap Analysis, Implementation and Training	ISO 22000:2018 Food Safety System Support	Coordination for Independent Accredited Certification

[ISO 22000 CERTIFICATION CONSULTANCY IN PAKISTAN](#)

Prepared for food businesses seeking practical FSMS improvement and ISO 22000 certification support in Pakistan.

1. PURPOSE OF THIS FSMS OVERVIEW

This overview explains the purpose, structure and implementation approach of a Food Safety Management System (FSMS) based on [ISO 22000:2018 Food Safety Management Standard](#). It is designed for organizations that want to control food safety hazards, strengthen hygiene practices, improve traceability, reduce contamination risks and prepare for an independent third-party certification audit.

Axora Global provides consultancy, documentation, implementation, internal audit, training and certification coordination support for businesses seeking [ISO 22000 certification in Pakistan](#). Certification is performed by an independent certification body; Axora Global supports the organization in becoming audit-ready.

2. WHAT IS FSMS?

[ISO 22000](#) is a globally recognized food safety management standard for organizations in the food chain. It defines requirements for an FSMS - a structured framework that helps organizations control food safety hazards and consistently provide safe food.

An FSMS is not only a file of procedures. It manages food safety policy, hazard analysis, prerequisite programs, CCP / OPRP monitoring, traceability, recall readiness, verification, corrective actions and continual improvement as part of daily operations.

3. WHY ISO 22000 MATTERS FOR FOOD BUSINESSES

- Improves control of biological, chemical and physical food safety hazards.
- Strengthens consumer confidence through documented food safety controls.
- Supports customer approval, export qualification and market credibility through practical [ISO certification consultancy in Pakistan](#).
- Creates clear responsibilities, hygiene practices, monitoring records and measurable objectives.
- Improves evidence-based decision making through validation, verification, internal audits and food safety KPIs.
- Builds a culture of preventive action, corrective action, traceability and continual improvement.

4. KEY FOOD SAFETY MANAGEMENT PRINCIPLES

- [HACCP integration](#): identify, evaluate and control significant food safety hazards.
- **Leadership and commitment**: top management sets direction, food safety policy and accountability.
- **Risk-based thinking**: risks are addressed at organizational and operational levels.
- **Communication**: food safety information is shared internally and across the supply chain.
- **Prerequisite programs**: hygiene, sanitation, pest control, maintenance, allergen control and GMP/GHP practices support safe operations.

- **Process approach:** food processes are managed with defined inputs, outputs, controls and monitoring.
- **Continual improvement:** FSMS performance is reviewed and improved through verification, audits and corrective actions.

5. CORE ISO 22000:2018 IMPLEMENTATION AREAS

FSMS Area	Typical Documents / Evidence
Context and scope	Scope statement, interested parties, internal/external issues, food chain role
Leadership	Food safety policy, roles, responsibilities, management commitment
Planning	Risks and opportunities, food safety objectives, change planning
Support	Competence, awareness, communication, infrastructure, documented information
Operation	PRPs, hazard analysis, HACCP plan, CCP/OPRP monitoring, traceability
Performance evaluation	Verification, validation, monitoring, KPIs, internal audit
Improvement	Nonconformity control, corrective actions, continual improvement

6. AXORA GLOBAL FSMS CONSULTANCY PROCESS

The following process is designed for organizations implementing ISO 22000 alone or as part of broader systems such as [ISO 9001 certification in Pakistan](#), [ISO 14001 certification in Pakistan](#), [ISO 45001 certification in Pakistan](#) and [ISO 27001 certification in Pakistan](#).

1. Initial consultation and food operation understanding.
2. Gap analysis against ISO 22000:2018 requirements, PRPs and HACCP readiness.
3. FSMS design, process flow mapping and documentation development.
4. Implementation support, hygiene controls and staff awareness training.
5. Internal audit and nonconformity / corrective action support.
6. Management review meeting support.
7. Coordination support for independent third-party certification audit.
8. Post-certification support for surveillance audits, continual improvement and [IAF CertSearch accredited certification verification](#).

7. Documents Typically Included in FSMS Implementation

- Food Safety Manual or FSMS Overview where suitable.
- Food Safety Policy and Food Safety Objectives.

- Process flow diagrams and product / process descriptions.
- Hazard analysis, HACCP plan, CCP / OPRP determination and controls.
- PRP procedures for hygiene, sanitation, pest control, maintenance and allergen control.
- Internal audit plan, checklist and audit report formats.
- Management review agenda and minutes template.
- Corrective action, nonconformity and improvement registers.
- Traceability, recall, withdrawal and emergency preparedness formats.
- Supplier approval, monitoring records, customer feedback and verification formats.

Food-sector organizations may also need connected controls for [HACCP consultancy in Pakistan](#), [GMP consultancy in Pakistan](#) or [ISO 9001 certification in Pakistan](#) when food safety requirements overlap with quality and hygiene controls.

8. FSMS READINESS CHECKLIST

- Scope of FSMS is defined and relevant to actual food chain activities.
- Food safety team, responsibilities and authorities are clearly assigned.
- Food safety policy and measurable objectives are approved by management.
- PRPs, HACCP plan, CCP / OPRP monitoring and records are being used in daily work.
- Food safety hazards, risks, opportunities and corrective actions are identified and tracked.
- Employees are aware of hygiene, food handling and FSMS responsibilities.
- Internal audit has been conducted and findings have been addressed.
- Management review has been completed before certification audit.
- Certification body selection and audit schedule are properly coordinated.

9. CALL TO ACTION

Ready to strengthen your Food Safety Management System? Axora Global can help your organization build and maintain a practical ISO 22000:2018 FSMS that supports consumer safety, hazard control, regulatory confidence and [ISO 22000 certification in Pakistan](#) readiness.

[ISO certification consultancy in Pakistan](#)

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