

# From farm to plate

Make food safe with **ISO 22000**  
for food safety management!

## 5 TIPS:

- ▶ Keep food **clean**
- ▶ **Separate** raw and cooked food
- ▶ **Cook** food thoroughly
- ▶ Keep food at **safe temperatures**
- ▶ Use **safe water** and **raw materials**

#safefood



- Safe farming **ISO/TS 22002-3**
- Safe feed production **ISO 22002-6**  
(in development)

- Safe transport and storage  
**ISO 22002-5** (in development)



# 4

- Safe packaging  
**ISO 23560**
- Traceability  
**ISO 22005**



## Safe cooking

- Detection of salmonella
  - ▶ in food **ISO 6579**
  - ▶ in water **ISO 19250**
- Detection of listeria **ISO 11290-2**



# 6

- Safe catering  
**ISO 22002-2**

