

**INVESTIGATION OF DRAWBACKS AND
MISCONCEPTIONS IN IMPLEMENTING ISO 22000:
FOOD SAFETY MANAGEMENT SYSTEM**

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ABSTRACT

In the modern agrifood economies, the development of food safety and quality management standards are crucial, and many firms in food alimentary chain usually face difficulties in implementing those standards. Based on the literature review carried out, there is large number of research projects on ISO 22000: Food Safety Management System (FSMS) conducted in worldwide. However as Sri Lanka is concern, the nationwide research projects related to ISO 22000 are scarce. Therefore the main objective of the research is to investigate the biggest obstacles & misconceptions encountered during the ISO 22000 certification efforts within the Sri Lankan situation. According to the literature review and opinions of the resource personals, knowledge scarcity of the system can be identified as a leading problem of this crisis. Therefore as an objective of the research it was planned to do a survey to evaluate awareness adequacy of university undergraduates in food science based degree programs on the requirements of the system in order to show areas to be improved at the university level as a solution for arising of the drawbacks and get rid of misunderstandings about system in the future.

Two structured surveys were carried out to achieve identified objectives of the research. In order to identify the drawbacks and misconceptions a survey was conducted using a random sample of 35 firms in food alimentary chain located within the western and North Western provinces. In order to evaluate the awareness adequacy on requirements of the ISO 22000 a structured survey was conducted using a random sample of 100 undergraduates who are following food science based degree programs in selected universities. Data were gathered by using structured questionnaires and scale adapted was five point likert scales. Results were clearly identified eight major drawbacks and out of them lack of personals furnished with the sufficient knowledge of food science and standard requirements has scored highest percentage as 93.34%. Four major misconceptions were identified .The undergraduates have not sufficient awareness level on the requirements of the system in satisfactory level.

Key Words: Food Safety Management System, Requirements, Standard