Part 0: Definitions

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1 Definitions

The following definitions apply to the terminology used in all FSSC 22000 Scheme documentation.

Accreditation

Third-party attestation related to a certification body conveying formal demonstration of its competence to carry out specific conformity assessment tasks (ISO/IEC 17011:2004).

Accreditation Body (AB)

Authoritative body that performs accreditation (ISO/IEC 17011:2004).

Accreditation certificate

Formal document or a set of documents, stating that accreditation has been granted for the defined scope (ISO/IEC 17011:2004).

Accreditation mark

Mark issued by an accreditation body to be used by accredited CBs to indicate direct conformity of an entity against a set of requirements (ISO/IEC 17011:2004).

Active materials and articles

1) Active materials and articles are materials and articles that are intended to
   a) extend the shelf-life, or
   b) maintain, or
   c) improve the condition of packaged food.
2) They are deliberately designed to incorporate components that would release or absorb substances into or from packaged food or the environment surrounding the food and examples are oxygen absorbers and desiccants.

Active materials and articles are food packaging based on the definition of food packaging (see ISO/TS 22002-4).

Additive

1) Any substance, whether or not it has nutritive value, intentionally added to food or feed for technological (including organoleptic) purposes.
2) An additive substances is not normally
   a) consumed as a food or feed by itself or
   b) used as a typical ingredient of the food or feed.
3) Technological purposes include the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food.
4) The use of an additive results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods or feeds.
5) The term excludes “contaminants” or substances added to food or feed for maintaining or improving nutritional qualities.
**Advisory Committee**
A group of key stakeholders within the scope of the Scheme who advise the Board of Stakeholders.

**Allergen**
A substance (usually a protein) capable of causing a response (allergic reaction) mediated by the immune system (GFSI BRv7:2017).

**Animal feed**
1) Feed given to domesticated animals in the context of animal husbandry.
2) There are two basic types of feed namely;
   a) fodder and
   b) forage.

*Note*
Used alone, the word;
   a) *feed* usually means fodder fed to animals, whereas
   b) *forage* usually refers to feed that animals find for themselves.

**Animal production**
1) All operations related to activities carried out on farm premises (e.g. storage, sorting, cleaning, packing of unprocessed products, on-farm feed manufacturing, transport within the farm), to amongst others include both:
   a) the farming of living farm animals (e.g. cattle, poultry, pigs, fish/seafood, bees) and
   b) the handling of their products (e.g. milk, eggs, fish/seafood, honey).
2) The following activities are excluded:
   a) fishing, hunting, transportation of animals to or from the farm, and
   b) food processing activities carried out on farm premises (e.g. heating, smoking, curing, maturing, fermenting, drying, marinating, extraction, extrusion or a combination of those processes).

**Audit**
Systematic, independent, documented process for obtaining evidence and assessing these objectively to determine the extent to which specified Scheme requirements are fulfilled (ISO 19011:2011).

**Auditor**
A person qualified to carry out audits for or on behalf of a certification body (GFSI BRv7:2017).

**Auditor qualification**
The process applied to confirm auditor competence.
## Part 0: Definitions

### Appeal
Request for reconsideration of a decision made on a lodged complaint.

### Black-out days
Time periods shared by the applicant/certified organization with the certification body that prevents the unannounced audit occurring when the organization is not operating for legitimate business reasons.

### Board
Management board of the Foundation.

### Board of Stakeholders (BoS)
Group of representatives appointed by the Scheme’s key stakeholders who are responsible for oversight including all certification and accreditation requirements.

### Catering
Preparation and provision of food, which is consumed outside the home, within a defined premise (GFSI BRv7:2017).

### Certification
Process by which accredited certification bodies, based on an audit, provide written assurance that food safety / quality management systems and their implementation conform to Scheme requirements (GFSI BRv7:2017).

### Certification Body (CB)
Organization providing audit and certification services accredited to do so by an Accreditation Body (GFSI BRv7:2017).

### Certification decision
Granting, continuing, expanding the scope of, reducing the scope of, suspending, restoring, withdrawing or refusing of certification by a Certification Body (GFSI BRv7:2017).

### Certification scheme
Conformity assessment system related to management systems to which the same specified requirements, specific rules and procedures apply (ISO/IEC 17021-1:2015).

### Competence
Demonstrated ability to apply knowledge and skills to achieve intended results (ISO/TS 22003:2013).

### Complaint
Legal document that is an expression of dissatisfaction not constituting an appeal.
**Computer Aided Audit Techniques (CAAT)**

Information technology based techniques such as webinars, telephone conferences, web-based access to documents (like records) used to access and gather evidence for use in audits.

**Critical nonconformity**

Circumstance in which direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake.

**Extraordinary event**

Situation beyond the control of the organization, commonly referred to as "Force Majeure" such as war, strike, riot, political instability, geopolitical tension, terrorism, crime, pandemic, flooding, earthquake, malicious computer hacking, other natural or man-made disasters (IAF ID3:2011).

**Feed**

Substance or product, whether processed or unprocessed, intended to be used for direct or indirect feeding of animals (GFSI BRv7:2017).

**Food**

1) Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes amongst others:
   a) food and drink,
   b) chewing gum and
   c) any substance that has been used in the manufacture, preparation or treatment of "food".

2) The following are excluded from this definition:
   a) cosmetics,
   b) tobacco or
   c) medicinal products, "over-the-counter" (OTC) drugs, nutraceuticals (not functional foods) and pharmaceuticals.

**Food Defense**

The process to ensure the security of food and drink from all forms of intentional malicious attack (including ideologically motivated) leading to contamination (GFSI BRv7:2017).

**Food Fraud**

Collective term encompassing the intentional substitution, addition, tampering or misrepresentation of food/feed, food/feed ingredients or food/feed packaging, labelling, product information or false or misleading statements made about a product for economic gain that could impact consumer health (GFSI BRv7:2017).
Food/Feed Safety
Concept that food/feed will not cause harm to the consumer when it is prepared and/or eaten according to its intended use (ISO 22000:2005).

Food/Feed Safety Hazard
Biological, chemical, physical agent in food/feed/packaging, or condition of food/feed, with the potential to cause an adverse health effect (ISO 22000:2005).

Food/Feed Safety Management System (FSMS)
Set of interrelated or interacting elements to establish policy and objectives and to achieve those objectives, used to direct and control an organization with regard to food safety (from ISO/TS 22003:2013).

Foundation
The Foundation of the FSSC 22000 certification scheme.

Global Food Safety Initiative (GFSI)
An industry-driven initiative owned by the Consumer Goods Forum focusing on food safety management along the supply chain.

Hazard Analysis and Critical Control Point (HACCP)
System which identifies, evaluates and controls hazards which are significant for food safety (ISO/TS 22003:2013).

HACCP Study
Hazard analysis for a family of products/services with similar hazards and similar production technology and, where relevant, similar storage technology (ISO/TS 22003:2013).

Ingredient
Processed or unprocessed component of food, feed or packaging.

Manufacturing/processing
Transformation of raw materials, by physical or chemical means, into food/feed/packaging.

Management System
Set of interrelated or interacting elements to establish policy and objectives and to achieve those objectives, used to direct and control an organization with regard to food safety/quality management (ISO/TS 22003:2013).

Major nonconformity
Nonconformity that negatively affects the capability of the management system to achieve the intended results (ISO/IEC 17021-1:2015).
Minor nonconformity
Nonconformity that does not affect the capability of the management system to achieve the intended results (ISO/IEC 17021-1:2015).

Nutraceutical
Pharmaceutical-grade and standardized nutrient products derived from sources that claim to provide additional health and nutrition benefits, in addition to the basic nutritional value found in food.

Organization
Food or feed chain stakeholder that is responsible for ensuring that products meet the requirements on which the certification is based.

Pet food for dogs and cats
1) Commercial food prepared and distributed for consumption by dogs and cats.
2) The definition includes:
   a) supplements or
   b) food intended as a sole ration composed of vegetal (plant) or animal material.

Pet food for other pets
1) Commercial food prepared and distributed for consumption by pet animals (other than cats or dogs), that may be kept at home as pets including exotic and zoo animals such as turtles, rabbits, birds, poultry, etc.
2) The definition includes:
   a) supplements or
   b) food intended as a sole ration composed of vegetal (plant) or animal material.

Process
Set of interrelated or interacting activities which result in an outcome (GFSI BRv7:2017).

Product
Result of a process (GFSI BRv7:2017).

Product Recall
Removal by a supplier of product from the supply chain that has been deemed to be unsafe and has been sold to the end consumer, or is with retailers or caterers and is available for sale (GFSI BRv7:2017).

Product Withdrawal
Removal of product by a supplier from the supply chain that has been deemed to be unsafe, which has not been placed on the market for purchase by the end consumer (GFSI BRv7:2017).
<table>
<thead>
<tr>
<th><strong>Quality</strong></th>
<th>Degree to which a set of inherent characteristics of an object fulfils requirements.</th>
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<tbody>
<tr>
<td><strong>Raw Material</strong></td>
<td>Component of food, feed or packaging that forms input for further processing.</td>
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<tr>
<td><strong>Retail</strong></td>
<td>Preparation, packaging, storage, serving, vending, selling, delivering or otherwise providing food for consumption to the customer (GFSI BRv7:2017).</td>
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<tr>
<td><strong>Rework</strong></td>
<td>Re-utilisation of food/feed/packaging, ingredients or raw materials.</td>
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<td><strong>Sanction Committee</strong></td>
<td>Committee that decides on possible sanctions based upon information provided by the Foundation in case of unacceptable CB performance.</td>
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<tr>
<td><strong>Scope</strong></td>
<td>Extent and boundaries of e.g. audit, certification, accreditation or scheme activity (ISO 19011:2011).</td>
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<tr>
<td><strong>Standard</strong></td>
<td>Normative document containing a set of requirements against which something can be measured, judged or evaluated.</td>
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<td><strong>Storage</strong></td>
<td>Holding of product or raw materials at a specific location under defined conditions (GFSI BRv7:2017).</td>
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<tr>
<td><strong>Tableware</strong></td>
<td>Consumer good products that come in contact with food and food packaging materials (ISO/TS 22002-4:2013).</td>
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<td><strong>Threat</strong></td>
<td>Susceptibility or exposure to a food defense act (such as sabotage, malicious tampering, disgruntled employee, terrorist act, etc.) which is regarded as a gap or deficiency that could impact consumer health if not addressed (GFSI BRv7:2017).</td>
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</tbody>
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Transport
The movement of products or raw materials through a mode of transport (air, rail, road and/or water) from one location to another.

Unannounced audit
Surveillance audit that is conducted at the facility of the certified organization without prior notification of the audit date.

Vehicle
Device used for the conveyance of raw material, ingredients, food, feed or packaging that is capable of being moved upon roadways, railways, waterways or airways.

Vulnerability
Susceptibility or exposure to all types of food fraud, which is regarded as a gap or deficiency that could impact consumer health if not addressed (GFSI BRv7:2017).

Witnessed audit
Periodic on-site observation of an auditor by the approved supervisor of the CB in order to monitor and evaluate the performance of the auditor.