



**GLOBAL CERTIFICATION SCHEME FOR
FOOD SAFETY MANAGEMENT SYSTEMS**



**Ensuring consumer trust in the
supply of safe food and drink**



The FSSC 22000 Food Safety Management System provides a framework for effectively managing your food safety and quality responsibilities. FSSC 22000 is fully recognized by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards. It demonstrates a company has a robust and effective food safety management system (FSMS) in place to meet the requirements of regulators, food business clients and consumers.



MANAGING AND AUDITING FOOD SAFETY

Food safety is a growing concern and impacts both consumers and businesses worldwide. While much of the world's food supply is safe, high profile cases regularly underline the potential danger of food-borne threats to consumers. From tainted dairy products to contaminated beef, food scares and recalls have been ever-present over the past decades.

Food related diseases affect tens of millions of people and cause billions in healthcare-related and industry costs annually. The globalization of the food supply and consolidation in the food retail industry have resulted in the demand for an internationally recognized standard of food safety management.

GFSI recognized certification schemes are emerging as a prominent and influential regulating mechanism in both the public and private spheres of the global food supply chain. Third party certification means that an independent organization has reviewed the processes of a company and has independently determined that the management system complies with specific standards for food safety and/or quality. Certification against a leading internationally recognized management scheme reduces information asymmetries in supply chains, thereby generating a uniformly high and globally understood standard of food processing and production.

A CLOSER LOOK AT FSSC 22000

Since its foundation, FSSC 22000 has positioned itself as a leading global certification scheme. Developed in response to the needs of the international food sector, FSSC 22000 provides an independent ISO-based food safety management scheme for third party auditing and certification of their FSMS.

FSSC 22000 is fully based on the international, independent standards: ISO 22000, ISO 22003 with sector specific technical specifications for Prerequisite Programs (PRPs) and additional scheme requirements.

FSSC Global Markets Program

Next to the full FSSC 22000 Scheme, the Foundation also provides the FSSC Global Markets Program. The FSSC Global Markets program meets the minimum food safety requirements and is in accordance with the CODEX HACCP principles and the GFSI Global Markets Program. Therefore the Program is especially suitable for small food manufacturing organizations like startups or medium sized organizations in emerging markets.

Besides supporting organizations towards meeting minimum food safety requirements, the Program can also be used as a stepping stone towards full FSSC 22000 certification. Please find more information about this three step Program on the FSSC 22000 website.



SCOPES

The FSSC 22000 scopes define the requirements necessary to ensure a management system is in place to meet the demands of regulators, food business clients and consumers.

Organizations throughout the food supply chain can benefit from FSSC 22000 certification, regardless of their size or complexity. They include organizations which handle, manufacture or process:

- perishable animal products (e.g. meat, poultry, eggs, dairy and fish products).
- perishable vegetal products (e.g. packaged fresh fruits and fresh juices, preserved fruits, packaged fresh vegetables, preserved vegetables).
- products with a long shelf life at ambient temperature (e.g. canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt).
- food ingredients (e.g. vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids).
- food packaging materials (direct, indirect contact with food).
- food and feed for animals (e.g. animal feed, fish feed).
- primary animal products (e.g. milk, fish, eggs, honey).
- transport and storage activities across the food supply chain.
- catering services (e.g. air catering, railway, school and industry dining rooms, hospitals).

CERTIFICATION BODIES

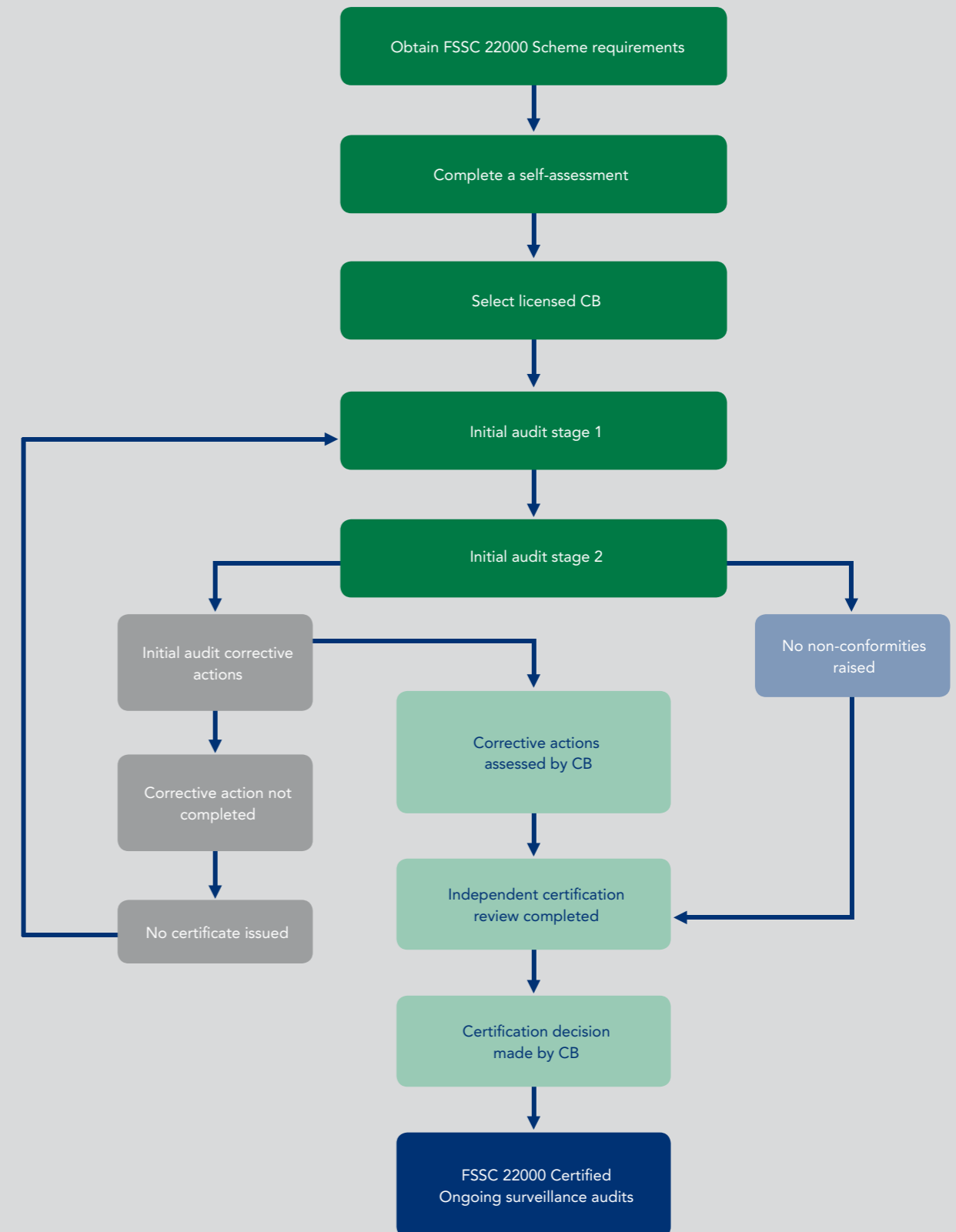
FSSC 22000 works exclusively with licensed certification bodies (CBs) that are ISO/IEC 17021-1 accredited. ISO/IEC 17021-1 is the standard for CBs providing audits and certification of management systems. It ensures that CBs operate management system certification in a competent, consistent and impartial manner. One of the main components of ISO/IEC 17021-1 is the requirement for independence and impartiality of CBs and their auditors. In addition, the FSSC 22000 governance and integrity program ensures centralized supervision of its licensed CBs and their auditors to maintain consistency, compliance and confidence in FSSC 22000 certification.



AUDIT PROCESS

The audit process for FSSC 22000 is based on the ISO 22000 framework and has a three year cycle. Certificates are issued by FSSC 22000 licensed CBs to prove that a food safety and quality management system is in full compliance with FSSC 22000 requirements. To help ensure continuous improvement, a series of surveillance audits are scheduled by the CBs, with a minimum of one surveillance audit per year, followed by a full recertification audit once every three years.

HOW TO ACHIEVE FSSC 22000 CERTIFICATION



ISO 22000 AND FSSC 22000

ISO 22000 is a worldwide standard for food safety management. Manufacturers that are ISO 22000 certified can obtain full GFSI recognized FSSC 22000 certification by meeting the requirements of the technical specifications for sector PRPs and additional FSSC 22000 scheme requirements. When converting an ISO 22000 certification to FSSC 22000 certification, a full stage 1 and 2 audit will not be required to transfer the ISO 22000 part of the FSMS to FSSC 22000. The transition audit can be combined with a scheduled ISO 22000-surveillance audit or recertification audit which must be performed at the premises of the organization.



FSSC 22000 - QUALITY

FSSC 22000 uses ISO 22000 and the technical specifications for sector PRPs to focus on the management and assurance of food safety. ISO 9001 details the specifications for the management and assurance of quality. FSSC 22000 - Quality covers both. The FSSC 22000-Quality audit is always a full audit. All the FSSC 22000 and ISO 9001 requirements are audited.

As ISO 22000 and ISO 9001 have a common format, FSSC 22000 has developed an integrated certification Scheme by adding an ISO 9001 module to the existing FSSC 22000 requirements, offering FSSC 22000 and ISO 9001 certification for safety and quality. The fact that ISO 22000 uses the same format as other management system standards makes this integration logical and practical, and helps an organization build a transparent management system to cover all aspects of its manufacturing process as well as food safety and quality.





GFSI AND FSSC 22000

Founded in 2000 by leading retailers and food companies, the aim of the Global Food Safety Initiative (GFSI) is to harmonize food safety certification and thereby reducing the need for multiple supplier audits. For the recognition of food safety schemes they have defined requirements in a Guidance Document against which food safety schemes can be benchmarked.

FSSC 22000 was developed to make ISO 22000 accessible as a GFSI benchmarked certification scheme and to meet the requirements of the GFSI Guidance Document. FSSC 22000 remains the only ISO based FSMS Certification Scheme that is recognized by GFSI.

THE FSSC 22000 STORY

1960s

Hazard Analysis and Critical Control Point (HACCP) principles created as part of the NASA program.

2005

ISO 22000:2005 issued, not approved by GFSI due to the lack of prerequisite programs and legal ownership for the certification scheme.

2008

PAS 220:2008 issued to provide sufficient prerequisite programs for ISO 22000:2005.

2010

FSSC 22000 becomes fully recognized by GFSI. The first certificates are issued by licensed CBs.

2013

FSSC 22000 reaches milestone of 5,000 certificates issued worldwide.

2015

FSSC 22000 reaches milestone of 10,000 certificates issued worldwide.

2016

FSSC 22000 release version 4 of the Scheme. This new version includes the scopes catering, retail and transport & storage.

2000

GFSI founded. One of GFSI's main objectives is to benchmark food safety certification schemes with an aim towards convergence between food safety standards.

2007

Top seven retailers agree to reduce duplication of certification through the acceptance of any of the GFSI benchmarked schemes.

2009

FSSC 22000 issued as a combination of ISO 22000:2005 and PAS 220:2008 (ISO/TS 22002-1). Content of FSSC 22000 approved by GFSI.

2012

FSSC 22000 adds new scope for manufacturers of food packaging materials.

2014

FSSC 22000 adds new scope for manufacturers of animal feed.

2015

FSSC 22000 adds new module Food Quality Management System.

2017

Besides the release of the FSSC Global Markets Program, FSSC 22000 reaches the milestone of 15,000 certificates worldwide.

WHY FSSC 22000?

FSSC 22000 is designed to help organizations establish and continuously improve management systems and good manufacturing practices. FSSC 22000 is the globally leading Food Safety Management System Certification Scheme because it:

- fully incorporates existing ISO Standards, sector specific technical specifications for PRPs, HACCP, regulatory requirements and the Codex HACCP Principles.
- is fully recognized by the Global Food Safety Initiative.
- allows the integration of food safety and food quality management with other management systems such as environmental management, sustainability and health and safety.
- is governed by a non-profit Foundation and managed by an independent Board of Stakeholders.
- increases transparency throughout the food supply chain.
- allows small and/or less developed organizations to implement a robust FSMS that is accepted worldwide.



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CONTACT US

Foundation FSSC 22000
P.O. Box 693
4200 AR GORINCHEM
The Netherlands

phone: +31 (0)183 - 64 50 28
fax: +31 (0)183 - 62 11 61
info@fssc22000.com
www.fssc22000.com

