

# FSSC 22000–Q

Certification module for food quality  
in compliance with  
ISO 9001:2008

## Quality module

## REQUIREMENTS

Foundation for Food Safety Certification

Gorinchem, The Netherlands: 2015

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Reason for change	Introduction of FSSC 22000 Quality module

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## 1. INTRODUCTION

### FSSC 22000 Quality Module

There was a strong wish from organizations using FSSC 22000 certification to integrate quality management in their scope of certification. To meet this wish the Board of Stakeholders decided on 24 February 2015 to add a voluntary ISO 9001:2008 module to the existing FSSC 22000 certification scheme, offering a combined FSSC 22000 and ISO 9001 certificate. As from 1 March 2015 FSSC 22000-Q certification is available for organizations wishing to integrate food quality management into their certified scope.

Integrated food safety and quality management systems shall, like other quality management systems, be certified by certification bodies that operate management system certification in a competent, consistent and impartial manner in accordance with ISO/IEC 17021 requirements for bodies providing audit and certification of management systems. To promote the harmonized certification of management systems, ISO developed the Technical Specification ISO/TS 22003. These TS elaborate on ISO/IEC 17021 and contains additional requirements to be applied by certification bodies to make the food safety and quality management system certification credible. Therefore, ISO/TS 22003 and ISO/IEC 17021 are considered to be the appropriate standards to apply for certification in accordance with this module.

This module of the FSSC 22000 scheme is an addition to FSSC scheme documents Part I and II and stipulates the requirements for certification of the integrated FSSC 22000 Quality module, FSSC 22000-Q.

## 2. FSSC 22000–Q certificate

### 2.1 Design of the certificate

The design of the certificate will be similar to the certificates that are issued by the certification body. Notwithstanding this, the FSSC 22000–Q certificate shall include the following information:

- name and address of the organization (site) which food safety system is certified;
- period of validity; initial, reissue and valid until;
- relevant signatures and positions of signatories;
- scope, expressed in terms of categories including subcategories, sectors, production processes, products and sites;
- date of the certification decision;
- FSSC 22000 logo.

Furthermore, the certificate shall contain the following standard text:

The food safety management system of (name and place) has been assessed and complies with the requirements of:

FOOD SAFETY SYSTEM CERTIFICATION 22000–Q  
Certification scheme for food safety and quality systems  
including  
ISO 22000:2005, ISO 9001:2008, “name of applicable technical specification for  
sector PRPs”  
and additional FSSC 22000 requirements

This certificate is applicable for (scope).

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3.2, published **26 February 2015** and FSSC 22000–Q certification module, version 1.0, published **26 February 2015**. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and “name of applicable technical specification for sector PRPs”.

### 2.2 Duration of certification

The maximum validity of the FSSC 22000–Q certificate is three years. Reassessment has to take place in time to ensure that recertification is granted before the expiry date of the certificate (clause 9.4 of ISO/IEC 17021).

## 3. ADDITIONAL REQUIREMENTS FOR THE CERTIFICATION BODY

### 3.1 Accreditation

The CB shall have an accreditation for ISO 9001:2008 according to ISO/IEC 17021:2011.

The certification body shall ensure that an accreditation body meeting the requirements specified in FSSC 22000–scheme document Part III, provides the accreditation.

### 3.2 Application of the FSSC 22000 and FSSC 22000 Quality module

The certification body is responsible for the full application of the Quality module and has to respect the regulations and directives issued by the Board.

#### Evaluation of conformance

The certification body shall take all steps required to evaluate conformance with the FSSC 22000 Quality module and fully comply with other associated requirements of the certification scheme.

#### Criteria for providing certification

The normative requirements for providing FSSC 22000 certification are specified in FSSC 22000–scheme document Part I, section 3.

### 3.3 Additional technical requirements

#### Audit duration

In addition to the FSSC 22000 audit duration requirements shown in scheme document Part II, Appendix II A1, section 5 and IAF MD 5:2013, the audit duration for the integrated FSSC 22000 and ISO 9001 audit shall be based on IAF mandatory document 11 (IAF MD 11), section 2.1.5.1.

#### Auditor qualification

The FSSC 22000–Q audit is a fully integrated audit. All the audit team members have to be qualified for FSSC and ISO 9001 i.e. fully qualified to conduct the integrated audit. In addition to the auditor qualification requirements shown in FSSC scheme document Part II, Appendix II A1, the appointed supervisor of the certification body for the FSSC 22000 quality module shall qualify the auditor.

### Audit report template

In addition to the audit report requirements shown in FSSC scheme document Part II, Appendix A1, the audit report for the combined ISO 22000:2005 and ISO 9001:2008 part of the audit shall cover all elements as indicated in Appendix 1 and 2 in order to confirm that all requirements are assessed and reported.

## **4. ADDITIONAL REQUIREMENTS FOR THE ORGANIZATION**

The requirements for the development, implementation and maintenance of the food quality management system are laid down in the standard ISO 9001:2008 “Quality management systems – Requirements”.

The normative requirements for organizations to gain additional quality management certification integrated with FSSC 22000–certification are:

- The food safety management system requirements of ISO 22000,
- The detailed requirements of technical specification for sector PRPs,
- Additional FSSC 22000 requirements and
- The quality management requirements of ISO 9001:2008.

## Appendix 1: Format for the combined ISO 22000:2005 and ISO 9001:2008 audit report

Client name:		Client address:			
Date:		Assessor:			
ISO 22000	ISO 9001	Reference	Conformance		Remarks
			Yes	No	
		Provide an integrated ISO 22000:2005 and ISO 9001:2008 for each section below			
4	4	Food safety and quality management system			
		Summary section			
4.1	4.1	General requirements			
4.2	4.2	Documentation requirements			
	4.2.2	Quality manual			
5	5	Management responsibility			
		Summary section			
5.1	5.1	Management Commitment			
5.2	5.3	Food safety and quality policy			
	5.4.1	Quality objectives			
5.3	5.4.2	Food safety and quality management system planning			
5.4	5.5.1	Responsibility and authority			
5.5	5.5.2	Food safety team leader / management representative			
5.6	5.5, 7.2, 7.3	Communication			

5.7	5.5, 8.5	Emergency preparedness and response			
5.8	5.6	Management review			
6	6	Resource management			
Summary section					
6.1	6.1	Provision of resources			
6.2	6.2	Human resources			
6.3	6.3	Infrastructure			
6.4	6.4	Work environment			
7	7	Planning and realization of safe products			
Summary section					
7.1	7.1	General planning of product realization			
7.2	6.3, 6.4, 7.5, 8.5	Prerequisite programmes (PRPs) and infrastructure			
	7.4.1	Purchasing process			
	7.4.3	Verification of purchased product			
	7.5.4	Customer property			
7.3	7.2, 7.3, 7.4	Preliminary steps to enable hazard analysis including design and development			
	7.2.2	Review of requirements related to product			
7.4	7.3	Hazard analysis including design and development			
7.5	7.3	Establishing operational PRPs and design and development inputs			
7.6	7.3, 7.5, 8.2, 8.3	Establishing the HACCP plan for food			



		safety and quality			
7.7	4.2	Updating of preliminary information and documents specifying the PRPs and HACCP plan - Control of documents			
7.8	7.3,5	Verification of planning, design and development			
7.9	7.5	Traceability system			
7.10	8.3, 8.5	Control of non-conformity			
8	8	Validation, verification improvement of the food and quality management system			
		Summary section			
8.1	8.1	General			
8.2	7.3, 7.5, 8.4	Validation of control measures combinations			
8.3	7.6	Control of monitoring and measuring (devices)			
8.4	7.3, 8.2, 8.4	Food safety and quality management system verification			
	8.2.1	Customer satisfaction			
	8.2.4	Monitoring and measurement of product			
8.5	7.3, 8.5	Improvement and review of design and development			