



# FSSC 22000

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## FSSC 22000

### What is it and what can it do for you?

ISO-based Internationally accepted **Robust** Nonprofit Independent Transparent  
Supply chain approach EA accepted **GFSI recognized** Management system



# Introduction

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# FSSC 22000:

## What is it and what can it do for you?

- Introduction Foundation
- Context
- Structure and Specifics
- Benefits of FSSC 22000 in a Global Market



# Foundation for Food Safety Certification

- Established expertise in food safety
- Non-Profit Foundation
- Independent standards and scheme management by Board of Stakeholders
- Governs and facilitates the scheme
- Maintains agreements with licensed Certification Bodies



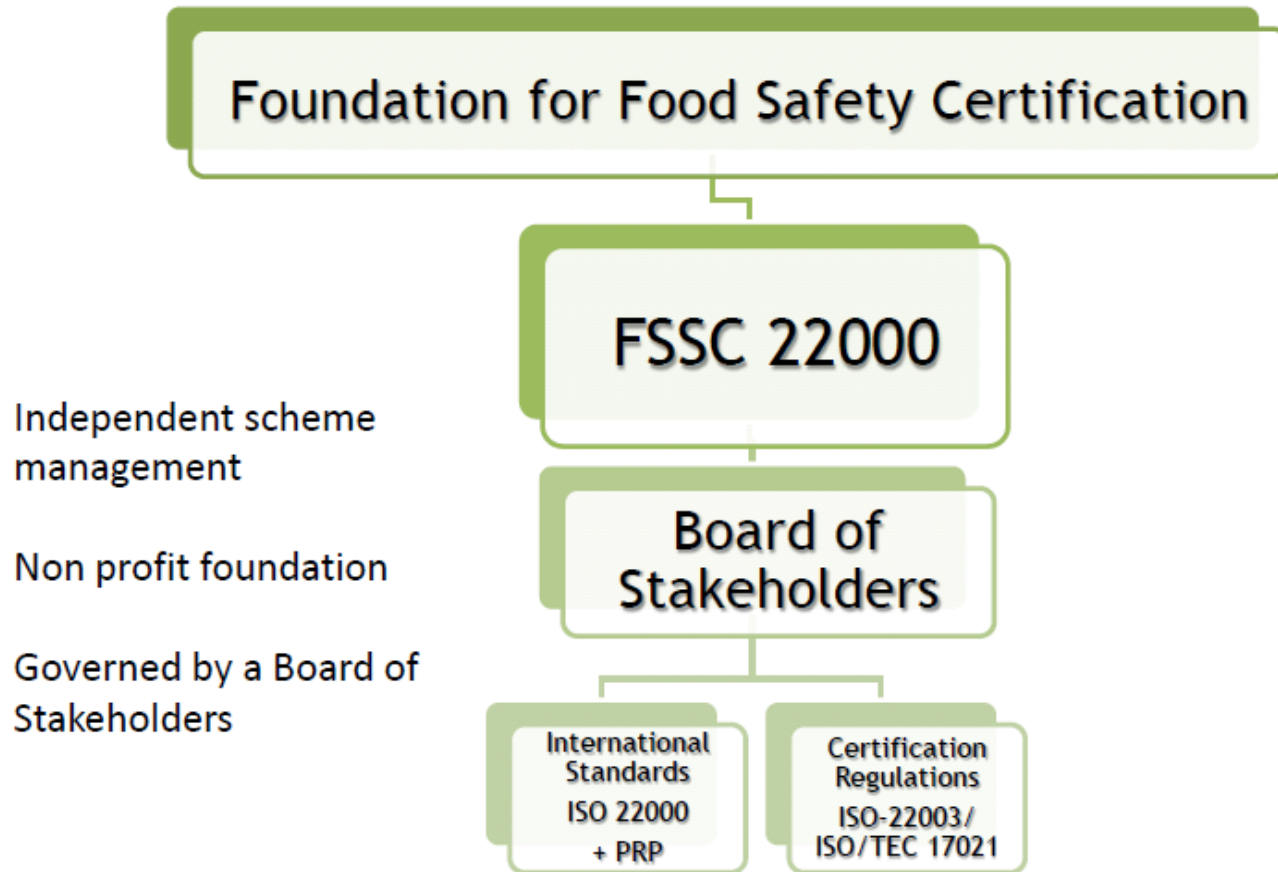
# Development

Global companies sought a certification standard that:

- Used existing international standards
- Could be used throughout the supply chain
- Was independent and transparent
- Had global recognition by industry and regulators



# Governance





# FSSC 22000

## **Scheme has 3 required components:**

1. ISO 22000 provides common framework across the entire supply chain to manage requirements, communication internally & externally, and continually improve the system
2. Sector specific Pre-Requisite Programs (BSI PAS/TS standards)
3. FSSC 22000 adds specific requirements to ensure consistency, integrity, and provide governance

Without these 3 components it is not FSSC 22000 or GFSI approved



## ISO as a bases

- ISO provides Independent existing standards
- Developed under consensus by team from 165 countries

## ISO 22000:2005 Food Safety Management

- Provide a common framework for food safety management systems for all sectors
- Designed to complement globally used ISO mgmt systems eg ISO 9001, ISO 14000, OSHAS 18000





## World distribution of ISO 22000 certificates in 2012

Select a standard





# Scheme requirements

- Features of the FSSC 22000 scheme  
Scope, content, references, terms & definitions
- Requirements for the food safety management system  
Food safety management system, PRP's, additional guidance
- Requirements for providing certification  
Approval by the Foundation, accreditation, audit process, harmonization, providing information
- Requirements for providing accreditation  
Accreditation process, providing information
- Regulation for the Board of Stakeholders



# ISO 22000 with ISO/ TS 22002-1

- C** Animal Conversion
- D** Pre-process Handling of Plant Products
- EI** Processing of Perishable Animal Products
- EII** Processing of Perishable Plant Products
- EIII** Processing of Perishable Animal and Plant Products (Mixed Products)
- EIV** Processing of Ambient Stable Products
- L** Production of (Bio) Chemicals

## with PAS 223

- M** Production of Food Packaging

## with PAS 222

- F** Animal Feed



# Potential for the entire supply chain

- ISO 22000 Food Safety Management Series
  - ISO/ TS 22002-2 PRPs for Catering
  - ISO/ TS 22002-3 PRPs for Farming
- Publicly Available Specification (PAS) Series
  - PAS 221 Retail



## Certification proces for manufacturer

- Implementing ISO 22000 & PRPs
- Meeting FSSC 22000 scheme requirements
- Certification by an approved Certification Body
- Minor and major non conformities
- Report and Certificate (with FSSC logo)
- Registration on website (certified organizations)
- Validity certificate: 3 years
- Annual surveillance audit, 3 yearly renewal
- Extra audit time is given for PRPs: ½-1 day totally (depending on the size of the company)



# FSSC 22000 versus ISO 22000

- Validation of previous delivered ISO 22000 or ISO 22002-1 certification audits
- Audit additional FSSC 22000 requirements
- ISO 22000 certification audit shall be delivered under a valid ISO/IEC 17021- ISO/TS 22003 accreditation
- Expiry date of the FSSC 22000 certificate shall be the same as the expiry date of the previous issued ISO 22000 certificate
- CB shall document the implementation and compliance of the above conditions for each certification audit



# Integrity Program

- FSSC 22000 has an integrity program in place to review the performance of all licensed certification bodies
- Continuous monitoring program
- Integrity Manager, independent expert and regional inspectors
- The integrity program is risk based and covers:
  - Stringent acceptance procedure of the CBs
  - The review of audit reports
  - CB office and witness audits
  - Screening audit data
  - Auditor database
  - Sanction policy & appeal and complaint procedure



## FSSC 22000:

- Uses existing international standards ✓
- Can be used throughout the supply chain ✓
- Is independent and transparent ✓
- Has global recognition by industry and regulators ✓





Exponential growth FSSC  
22000 in year of  
milestones

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## Food Safety System Certification 22000

FSSC 22000 is the world's leading, independently managed, nonprofit food certification scheme for ISO 22000-based certification of food safety management systems. Acknowledged by GFSI for the manufacture and processing of foods and food packaging materials, FSSC 22000 retains the flexibility to add scopes in line with market demands. With 90+ licensed certification bodies and the number of certified sites having grown to over 7,000 from less than 1,000 at the beginning of 2012, it is evident that there is a growing worldwide demand for FSSC 22000 certification throughout the supply chain.

### Introduction Movie

6-minute movie explaining FSSC 22000's scope and added value.

### Database Certified Organizations

Find FSSC 22000 certified organizations worldwide.

### Information Seminar Asia

Monday 28 April 2014,  
Novotel Bangkok Suvarnabhumi Airport



## Keep in touch

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