

FSSC 22000 – Certification body perspective

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What I am going to cover...

- Management System vs Product / Process Certification
- How CB has to comply to FSSC Part II requirements
- FSSC 22000 integrity program

Let's see: Raise your hand if you agree

System is nothing but the set of interrelated and interacting activities.

Working systematically means being effective.

Management system means establish & achieve goals, policies and objectives.

FSMS is to establish policy, objectives and to achieve those objectives, used to direct and control an organization with regards to food safety.

FS 22000 is the only GFSI approved management system standard.

What does this mean?

Organizations
/ Food
Manufacturer

- "HOW" vs "WHAT". FS22000 Gives more choice for customization.
- Certificate validity is 1 year (depending upon the grade) vs 3 years (subjective to satisfactory yearly surveillance audits)
- Final evaluation vs 2 stage audit approach. Gives chance to close the gaps.

Certification
Body

- Management system certification allows to share industry best practices and note organizations extra efforts.
- Binary inspection vs Holistic risk based approach.

Lets take an example

Eg: During a site round, it was observed that...

- 1: Bait no 2,8,15 are missing
2. Bait no 8 and 22 in damaged condition
3. Fly catchers no 4 and 18 not in working condition.
4. Pest wise analysis is not available.

Management system certification will identify which control measure in the system has failed which has resulted in above incidences.

Requirement: Monitoring & verification of Pest Control Program

Failure: The organizations **monitoring & verification** procedures are ineffective.

Evidences:

1. Internal Monitoring results does not indicate missing / replacement of bait no. 2,8, 15, besides 8 & 22 being in damaged condition.
2. Internal monitoring did not indicate non functional working of fly catchers 4& 18
3. Verification activities did not cover trend analysis of pests.

What is non conforming here?



What "system" elements you foresee not in place?



Governing requirements of CB

Requirements from
ISO 17021, ISO 22003 and
FSSC Part II

Certification bodies



It's a transparent process

Food Manufacturer	Part I: Section 3 Requirements to obtain certification
Certification Body	Part II: Section 2 Requirements & regulations for providing certification
Accreditation Body	Part III: Section 2 Requirements & regulations for providing accreditation
	Part IV: Section 3 Regulations for the board of stakeholders

Scope of FSSC 22000:2013

C, D, E, L & M categories of ISO 22000:2005



Perishable Animal Products

Meat, Poultry, Eggs, Dairy & Fish products



(Bio) chemical products for food manufacturing

Vitamins, Additives and Bio-cultures (but excluding technical and technological aids)



Perishable vegetal products

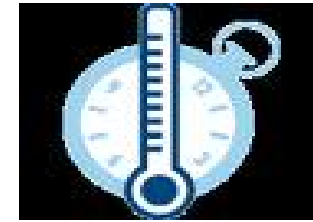
Fresh fruits and fresh juices, Preserved fruits, Fresh vegetables, Preserved vegetables



Packaging Material

i.e direct, indirect contact with the food

(PAS 223)



Products with long shelf life at ambient temperature

Canned products, Biscuits, Snacks, Oil, Drinking water, Beverages, Pasta, Flour, Sugar, Salt



Animal Feed (PAS 222)

Sector Specific PRPs: Mind set changers

PAS 223



PAS 222



- Cultivating mind set of “food safety”.
- Organizations has started realizing their importance in food chain.

Requirements on auditor competence, auditing more stringent.

Part II requirements:

- Writing of Scope statements
- Certificate Format
- Auditor Qualification & registration system
- Multi-site certification
 - Organizations where some functions controlled from HO separate to the manufacturing location(s).: Single certificate with mention of HO functions
 - Organizations with numerous manufacturing locations: Separate FSSC database
 - Organizations with a 'split' process (where one or more process steps take place at a separate location).: Single certificate mentioning Primary site & Secondary site.

FSSC 22000 Integrity Program

- The integrity of audits is the most important condition to ensure confidence in certification.
- The integrity program is risk based and covers:
 - Acceptance of the CBs
 - The review of audit reports by an independent expert
 - CB office and witness audits
 - Screening audit data summary including auditor database
 - Sanction policy
 - Appeal and complaint procedure

Summary

- FSSC 22000 fact sheet indicates that it's the fastest growing GFSI standard.
- Holistic approach makes it acceptable
- Sector specific PRPS are streamlining the supply chain.

Thank You !!!

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