A GLOBAL CERTIFICATION PROGRAM FOR

TRANSPORT AND STORAGE
INTRODUCTION

A critical element within the food supply chain is the transport and storage of food and packaging materials. Growers, manufacturers and processors of food, as well as food service organizations and retailers all rely on a complex distribution network to ensure that products arrive safely and in a good condition at their destination. It is the responsibility of organizations involved in the transportation and storage of food to protect the foods, ingredients and raw or packaging materials from hazards, contamination and adulteration during transport and storage including possible (re)packing activities.

FSSC 22000 provides a framework for food safety management and use of best practices to achieve this. In addition, assurance is provided to customers of the adherence to food safety standards throughout this stage of the supply chain.

The benefits of FSSC22000 certification for the transport and storage supply chain

- International Certification Scheme for Food Safety Management Systems with the flexibility to cover the entire supply chain.
- Fully benchmarked by the Global Food Safety Initiative (GFSI).
- Incorporates the international standard ISO 22000 (for Food Safety Management Systems), which includes the HACCP Principles of Codex Alimentarius, with NEN/NTA 8059 (the sector specific pre-requisite requirements for transport and storage) with the FSSC 22000 additional requirements.
- Delivers high quality and consistent audits monitored by a robust Integrity Program and assured by licensed Certification Bodies and qualified auditors.
- Enhances transparency throughout the food supply chain facilitated by the use of the common ISO 22000 Standard.
- Provides a common platform for the integration of food safety and quality management with other management systems such as those governing environmental safety, sustainability and occupational health and safety.
- Manages quality through an optional possibility for additional Quality Management System certification with the integration of full ISO 9001 in FSSC 22000-Quality.
- Requires adherence to relevant regulatory and statutory requirements.
- Is governed by a non-profit Foundation and managed by an independent Board of Stakeholders.
SCOPES IN FOOD SUPPLY CHAIN

<table>
<thead>
<tr>
<th>Category</th>
<th>Standards</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARMING</td>
<td>ISO/TS 22002-3 Category AI &amp; All</td>
</tr>
<tr>
<td>FOOD MANUFACTURING</td>
<td>ISO/TS 22002-1 CI, CII, CIII, CIV, DII, K</td>
</tr>
<tr>
<td>FOOD PACKAGING MANUFACTURING</td>
<td>ISO/TS 22002-4 Category I</td>
</tr>
<tr>
<td>ANIMAL FEED PRODUCTION</td>
<td>ISO/TS 22002-6 Category DI &amp; DII</td>
</tr>
<tr>
<td>CATERING</td>
<td>ISO/TS 22002-2 Category E</td>
</tr>
<tr>
<td>RETAIL</td>
<td>BSI/PAS 221 Category F &amp; FI</td>
</tr>
<tr>
<td>TRANSPORT AND STORAGE</td>
<td>NEN/NTA 8059 Category G &amp; GI</td>
</tr>
</tbody>
</table>

SCOPE

FSSC 22000 Certification is applicable to all organizations providing transport and storage services in the food industry. The scope is applicable to all food products, ingredients and food packaging and covers transport and storage from any point within the supply chain on land, by rail, by air and over water such as:

- farm to processor
- primary processor to manufacturer
- manufacturer to off-site warehouses
- warehouse to retail store or restaurant
- store or restaurant to final customer
CERTIFICATION PROCESS

FSSC 22000 requires that food safety practices are designed, documented, implemented and managed to maintain appropriate transport and storage conditions while also allowing the flexibility to cover the diversity of operations and materials. The following steps to certification are proposed for a successful result:

1 REFLECT
- Visit www.fssc22000.com to download all relevant Scheme requirements.
- Obtain all relevant normative standards: ISO 22000 (www.iso.org), NEN/NTA 8059 (www.nen.nl) and FSSC 22000 Additional Requirements (www.fssc22000.com).
- Complete a self-assessment against the requirements with the possible support of an FSSC 22000 licensed Training Organization for additional advice.

2 PREPARE
- Contact an FSSC 22000 licensed Certification Body.
- Arrange an audit of the food safety management system and facilities by the CB and implement any corrective actions in case of non-conformities.
- Contact an FSSC 22000 licensed Training organization for additional advice.

3 CERTIFICATION
- Once audit deemed successful, CB will register the certificate.
- Annual surveillance audits conducted (including one unannounced audit every 3 years).
- Recertification every 3 years.

“As a logistics provider, we acquired FSSC 22000 certification within the scope related to products and services of temperature controlled delivery. During the audit process not only our food safety management system has been audited, we also managed to improve our quality index by conducting improvement activities through traceability.”

Yamato Transport Co., Ltd.

VISIT OUR WEBSITE FOR AN OVERVIEW OF LICENSED CERTIFICATION BODIES
FSSC22000.COM