A GLOBAL CERTIFICATION PROGRAM FOR FOOD MANUFACTURING
INTRODUCTION

One of the most critical challenges for food manufacturers is to ensure the safety of their products. By nature, food is very vulnerable to deterioration. This is caused by the wide variety of raw materials and ingredients sourced from a diverse array of suppliers in combination with global and complex supply chains. The release of unsafe food to the market can have a major impact on public health, resulting in loss of consumer confidence and damage of brand reputation. As a risk-based food safety management system, FSSC 22000 provides a robust solution to meet this challenge, through third-party certification assuring effective management to control food safety hazards, minimize risks and assure the production of safe food. Using the international standards; ISO 22000 for food safety management with ISO 22002-1, the prerequisite programs for food manufacturing together with additional FSSC 22000 requirements for certification, FSSC 22000 ensures consistent, high quality audits which monitored by an integrity program to measure and maintain performance of delivery all over the world. With the ISO 22000 framework, FSSC 22000 also allows the integration of your food safety management system with other risk-based management systems, which might include ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO 45001 Occupational Health and Safety Management or ISO/IEC 27001 for Information Security Management.

The benefits of FSSC 22000 certification to the food manufacturing 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 ISO/TS 22002-1 (the sector specific pre-requisite requirements for food manufacturing) 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 risk-based management systems such as those governing environmental safety, sustainability and occupational health and safety.
- Manages quality through an optional Quality Management System certification with the integration of 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

FOOD MANUFACTURING

TRANSPORT AND STORAGE Category G & GI

CATERING Category E

RETAIL AND WHOLESALE Category F & FI

FARMING Category AI & AII

ANIMAL FEED PRODUCTION Category DI & DII

FOOD PACKAGING MANUFACTURING Category I

CI, CII, CIII, CIV, DII, K

SCOPE

FSSC 22000 is applicable to all food manufacturing organizations including:

- cheese factories and slaughterhouses
- cereal grain factories
- ready to eat food manufacturers
- canned food processing companies, cookie factories and other manufactures of food products with a long shelf life
CERTIFICATION PROCESS

FSSC 22000 requires that food safety practices are designed, documented, implemented and managed to maintain appropriate and effective processes and 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 and ISO/TS 22002-1 (www.iso.org) and FSSC 22000 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 (voluntary).

2 PREPARE
- Contact a 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.

“SSAFE is proud to be a member of the FSSC Board of Stakeholders. The strength of the FSSC 22000 program helps advance food safety around the world, something which SSAFE supports and encourages. The continued improvement of food safety systems across the entire food supply chain is important to help drive confidence and trust that food is safe to trade and consume, and FSSC plays an important role in helping to establish that trust.”

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