



SAFETY



QUALITY

**FSSC 22000 FOOD SAFETY MANAGEMENT
SYSTEM CERTIFICATION**

MAKING THE DIFFERENCE

**PROMOTING SAFETY AND QUALITY IN THE FOOD
SUPPLY CHAIN**



EFFICIENCY





When food safety failures hit the headlines, they put the whole food supply chain in the spotlight. Though it might seem unfair, it is a timely reminder that responsibility for food safety does not lie with a single individual but is the responsibility of every part of the value chain.

By implementing FSSC 22000 you are safeguarding your business against potential food safety incidents and failures. This not only protects your brand but also acts as a demonstration of a business’s commitment to continual improvement.

FSSC 22000

Developed in 2009 by a group of industry stakeholders and benchmarked in 2010, the FSSC 22000 standard has some 18,000 certified facilities. It is made up of three distinct elements:

1. ISO 22000
2. Pre-requisite programs
3. FSSC additional requirements

PRE-REQUISITE PROGRAMS

Taking ISO 22000 as its basis allows FSSC 22000 to be flexible and widely recognized. Adding pre-requisite programs (PRP) enables the scheme to be applied across the different parts of the food supply chain.

Pre-requisite programs include:

FOOD CHAIN CATEGORY	SUB-CATEGORY	DESCRIPTION	PRP
A	AI	Farming of animals for meat/milk/eggs/honey	ISO/TS22002-3
	AII	Farming of fish and seafood	ISO/TS22002-3
C	CI	Processing of perishable animal products	ISO/TS22002-1
	CII	Processing of perishable plant products	ISO/TS22002-1
	CIII	Processing of perishable animal and plant products (mixed products)	ISO/TS22002-1
	CIV	Processing of ambient stable products	ISO/TS22002-1
D	DI	Production of animal feed	ISO/TS22002-6
	DII	Production of pet food for other pets than dogs and cats	ISO/TS22002-6
	DII	Production of pet food for dogs and cats	ISO/TS22002-1
E		Catering	ISO/TS22002-2
F	FI	Retail	PAS221
G	GI	Provision of transport and storage Services for perishable food and feed	NTA 8059
	GII	Provision of transport and storage Services for ambient food and feed	NTA 8059
I		Production of food packaging and packaging material	ISO/TS22002-4
K		Production of (bio)chemicals	ISO/TS22002-1

ADDITIONAL REQUIREMENTS

There are nine additional FSSC requirements:

1. Management of services
2. Product labeling
3. Food defense
4. Food fraud prevention
5. Logo use
6. Management of allergens (for categories C, I and K only)
7. Environmental monitoring (for categories C, I and K only)
8. Formulation of products (for sub-category DII, pet food for dogs and cats only)
9. Management of natural resources (for category A only)

Within these requirements there is an increased focus on food fraud and food defense. In food fraud, while many incidents do not directly impact food safety, they do impact public perception of the food chain. There are now defined requirements for assessments and control plans to manage potential threats and vulnerabilities. These will require a detailed review of certified sites’ activities to determine how threats/vulnerabilities identified can be minimized or adequately managed to reduce overall risk level.

The additional requirements present a more in-depth approach to food safety and will pose some challenges to already established food safety management systems.



BROADER SCOPE

The scope of the FSSC scheme has also been increased to cover new areas within the food chain:

- Transport and storage
- Catering
- Retail

These extra scopes allow the FSSC standard to be applied to the entire food chain, from farm to fork.

For sites with existing certification to FSSC it is mandatory to transition to the new standard in 2018. This can be done at a surveillance or renewal visit. If sites wish they can be certified to version 4.1 immediately.

FSSC 22000 – THE BENEFITS

As a management system driven standard, the FSSC scheme does not focus solely on food safety, but also on business improvement. It provides:

- A strong yet flexible framework for food safety management
- An ability to fit around existing management systems
- A tailor-made approach to certification through use of activity specific pre-requisite programs
- Certification valid for three years, subject to annual surveillance audits

GFSI RECOGNITION

In order to address food safety concerns the GFSI has developed a benchmarking document and process to drive and support the industry's implementation and evaluation of food safety standards. Only those standards meeting the GFSI's stringent requirements are benchmarked.

INCORPORATING FOOD FRAUD AND FOOD DEFENSE

Above and beyond food safety, the FSSC 22000 scheme also address issues relating to food fraud and food defense by incorporating:

- HACCP (Hazard Analysis and Critical Control Points)
- TACCP (Threat Analysis and Critical Control Points)
- VACCP (Vulnerability Analysis and Critical Control Points)

Certification against FSSC 22000 proves facilities' commitment to food safety, continual improvement and robust food safety management. The scheme is easily integrated with other ISO standards and other GFSI/food safety standards.

CERTIFICATION PROCESS

There are two routes to certification.

Route 1 – sites with no existing certification

Stage 1: audit of documentation

Stage 2: audit of how the documentation is implemented

On successful completion of these audits a certificate will be issued, and its three-year validity will be assured by a program of annual surveillance audits (one unannounced).

Route 2 – sites with GFSI, ISO 22000 or Dutch HACCP certification

Sites already certified will skip the Stage 1 audit and move immediately to Stage 2.

For both routes, the audit process includes a site inspection, assessment of HACCP, TACCP and VACCP systems, pre-requisite programs, and relevant document and processes.

RENEWAL

To ensure certification of continuous a renewal audit must be carried out before the initial certificate expires. The scheme now requires that at least one audit in the three-year cycle is performed unannounced. This is a completely unannounced audit with no prior warning or notification from the auditor.

TRAINING

Whether you are an existing ISO 22000 certified company and want to upgrade, or are completely new to certification, we can provide you with the skills and knowledge you need to achieve certification. We provide FSSC 22000 awareness and implementation training for businesses around the world, helping them understand the certification process and how to implement the standard's requirements. Delivered in person or online, using innovative learning and development solutions, we can tailor courses to meet your training objectives.

TECHNOLOGY & INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping you build consumer trust.

SGS BENEFITS

SGS is the world's leading inspection, verification, testing and certification company. With more than 300 auditors operating across 160 countries we are the largest certification body for GFSI benchmarked standards.

-  Key account management
-  Data management and reporting
-  Rapid turnaround times
-  Technical competence
-  Global network

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WHEN YOU NEED TO BE SURE

