



A GLOBAL CERTIFICATION PROGRAM FOR

CATERING AND FOOD SERVICES



INTRODUCTION

The control of food safety in the catering and food services sector presents some of the most difficult and diverse challenges within the food supply chain.

An effective food safety management system to identify and control food safety risks is essential to ensure that the food served to the end user is safe to eat.

The handling, processing and serving of a wide variety of hot and cold foods, often in close contact with the consumer, can be a very complex process. Inadequate controls and poor hygiene can result in major food safety incidents with adverse consequences and damage to the reputations of the food service providers and suppliers.

In addition many food safety challenges occur because of the use of ingredients and raw materials from a wide range of suppliers, obligation to regional and national regulations and continually changing trends in delivery practices and customer preferences. These challenges can be met by an effective, GFSI recognized food safety management system like FSSC 22000 that outlines best practice and provides a platform for employee engagement. FSSC 22000 supports the development of good food safety culture contributing to the identification and assurance of food safety hazards to minimise the risk to the consumer and the catering or food services provider.



The benefits of FSSC 22000 Certification to catering and food service facilities

- International Certification Scheme for Food Safety Management Systems with the flexibility to cover the entire supply chain.
- 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.
- Delivers high quality and consistent audits by licensed Certification Bodies and qualified auditors; who are monitored by a robust FSSC Integrity Program.
- Enhances transparency throughout the food supply chain facilitated through the international ISO 22000 Standard.
- Incorporates the international standard ISO 22000 (for Food Safety Management Systems), which includes the HACCP Principles of Codex Alimentarius, with ISO/TS 22002-2 the sector specific pre-requisite program requirements for food safety in catering) with the FSSC 22000 additional requirements
- Manages quality through an optional module for Quality Management System certification with the integration of ISO 9001 in FSSC 22000-Quality.
- Requires adherence to relevant regional and national statutory requirements.
- Is governed by a non-profit Foundation and managed by an independent Board of Stakeholders.

SECTORS IN FOOD SUPPLY CHAIN

RETAIL AND WHOLESALE

Category F & FI



TRANSPORT AND STORAGE

Category G & GI



FARMING

Category AI & All



FOOD MANUFACTURING

Category CI, CII, CIII, CIV, DII, K



FOOD PACKAGING MANUFACTURING

Category I



ANIMAL FEED PRODUCTION

Category DI & DII



CATERING

Category E



SECTOR

FSSC 22000 is applicable to all organizations which prepare, process, cook, store, transport, distribute and serve food for human consumption at the place of preparation or at a central or satellite unit. For example:

- Catering facilities (including those serving airline, railways, cruise and passenger ships)
- Hospitals and healthcare facilities
- School and industry dining rooms
- Restaurants and Coffee shops
- Hotels, Hospitality and Banqueting Functions Food services and food stores



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 catering operations and functions. 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, ISO 22002-2 (www.iso.org) 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 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.

“Starbucks has always been committed to providing high-quality products and services, ensuring unique Starbucks experience to every customer. Starbucks China adopts the advanced FSSC 22000 to operate a world class Food Safety and Quality Management System, protect company equity, promote brand trust and create business value.”

Linda Zhang,
VP, PI/FSQ, Starbucks China & AP

VISIT OUR WEBSITE FOR
AN OVERVIEW OF LICENSED
CERTIFICATION BODIES

FSSC22000.COM