



 **FSSC** Development Program

A FOOD SAFETY SYSTEM PROGRAM FOR

**SMALL AND MEDIUM-SIZED
FOOD ORGANIZATIONS**



INTRODUCTION

In the expanding global food industry, small and medium-sized organizations (SMEs) play a significant role in the food supply chain. To support these organizations in the supply of safe food, Foundation FSSC offers the FSSC Development Program.

The FSSC Development Program provides a two-level approach to support SMEs in producing safe food.

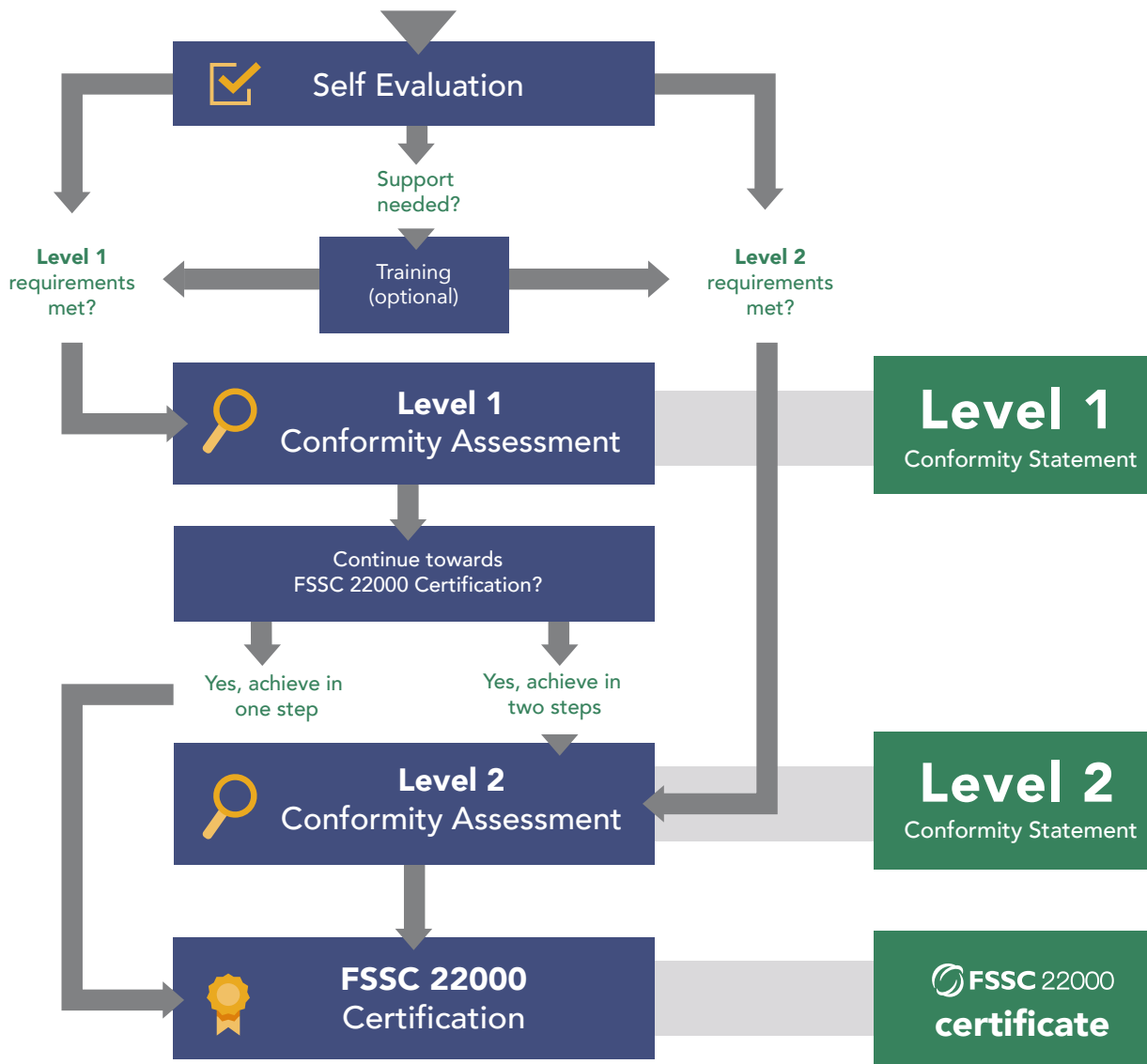
It is aligned with CODEX HACCP, GFSI Global Markets and fits into the FSSC 22000 structure. As such, the program is especially suitable for SMEs who want to meet their clients' food safety requirements or have the ambition to enlarge their market access. Organizations that conform with the FSSC Development Program requirements have the added benefit of being listed in the public register on the FSSC website.



Why choose the FSSC Development Program

- It is an easy-to-use program that is especially suitable for organizations who want to develop and improve their food safety system but might not achieve GFSI recognized certification in one step.
- The program offers the flexibility for organizations to start on the conformity level, which meets the maturity of their food safety system. Once conforming, the organization decides whether to remain at a certain level, to proceed to a next level or full FSSC 22000 certification.
- To support organizations in developing and improving their food safety system, the program contains a self-evaluation tool and training program.
- The program documents are available in English and are also translated into other several languages.
- Conforming Organizations are listed in a public register on the FSSC website.
- The program is aligned with CODEX HACCP, GFSI Global Markets and the FSSC 22000 structure. This alignment ensures worldwide recognition and the option to progress to full FSSC 22000 certification.
- Integrating the program in vendor assurance programs supports food organizations to ensure food safety of their SME suppliers. Additionally, it also improves harmonization and cost efficiency in the food supply chain.
- It is owned by a non-profit Foundation and managed by an independent Board of Stakeholders.
- The program is delivered by independent licensed Assessment Bodies and Training Organizations and is governed by the FSSC 22000 Integrity Program.

FSSC DEVELOPMENT PROGRAM PROCESS



WHICH ORGANIZATIONS CAN USE THE PROGRAM?

The FSSC Development Program applies to small and medium-sized food organizations in food manufacturing, catering, and retail. Both manufacturers of ingredients that supply to other food manufacturers and those that supply to retailers and foodservice organizations can benefit from the FSSC Development Program. Examples of organizations that the FSSC Development Program could assist are listed here:

Food manufacturing

- artisan food manufacturers and "start-ups"
- food product and food ingredient manufacturers in emerging markets

Retail

- supermarkets and hypermarkets
food shops like bakeries and butchers
- convenience stores, wholesale (cash and carry) stores, mass or club stores
- food halls in departments stores

Catering

- 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

CONFORMITY ASSESSMENT PROCESS

The FSSC Development Program requires that food organizations meet minimum food safety requirements (Level 1 or Level 2) and allows them to proceed to GFSI recognized certification (FSSC 22000). The following steps are proposed for a successful result:

1 REFLECT

- Visit www.fssc22000.com/developmentprogram to download all relevant program requirements.
- Complete a self-evaluation against the requirements using the free to download self-evaluation tool with the possible support of an FSSC Development Program licensed Training Organization (www.fssc22000.com/developmentprogram).

2 PREPARE

- When needed, contact an FSSC Development Program licensed Assessment Body (www.fssc22000.com/developmentprogram).
- Arrange an assessment of the food safety system by the Assessment Body and implement any corrective actions in case of non-conformities.
- Contact an FSSC 22000 licensed Training Organization for additional advice (www.fssc22000.com/developmentprogram).

3 CONFORMITY STATEMENT

- After a successful assessment, the Assessment Body will issue a Conformity Statement (Level 1 or 2) and the organization will be listed in the FSSC register of Conforming Organizations.
- To continue the conforming status, annual assessments will be conducted.
- Organizations can decide to stay on their conforming level 1 or 2 or choose to achieve full FSSC 22000 certification.
- The validity of a Conformity Statement Level 1 or 2 is one year.

VISIT OUR WEBSITE FOR
AN OVERVIEW OF LICENSED
ASSESSMENT BODIES AND
TRAINING ORGANIZATIONS

**FSSC22000.COM/
DEVELOPMENTPROGRAM**

**“One of the strengths of
the FSSC Development Program
is the flexibility it offers.
SMEs can start at any level within
the program, and they can choose
to proceed to any level depending
on their needs and the needs
of their clients. With this program,
the Foundation further supports
and improves food safety worldwide.”**

*Cor Groenveld,
Market Development Director
Foundation FSSC*