



# FSSC 22000

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# PRACTICALITIES

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- You're all muted, please use Q&A functionality for questions
- This webinar will be recorded
- Recording and presentation will be shared via e-mail





# **TODAY'S TOPICS**

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- 01.** Introducing Foundation FSSC
- 02.** Why FSSC 22000
- 03.** Implementing FSSC 22000
- 04.** Integrity Program
- 05.** Benefits of FSSC 22000
- 06.** FSSC 22000 additional solutions

# INTRODUCING FOUNDATION FSSC

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# ABOUT FOUNDATION FSSC

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- ✓ The Foundation FSSC is the independent non-profit owner of the FSSC 22000 Scheme delivering trust and impact beyond certification.
- ✓ We support the consumer goods industry in protecting its brands and achieving its targets through the implementation of an effective ISO-based management system.
- ✓ We are a lean and collaborative Foundation with the goal of helping organizations contribute to the global SDGs and thus create a better world.



## CREATING A BETTER WORLD

FSSC is a premium brand that provides trust and delivers impact to the consumer goods industry

### SCHEMES



### ASSURANCE

Accreditation Bodies  
Certification Bodies  
Compliance Activities  
Governance

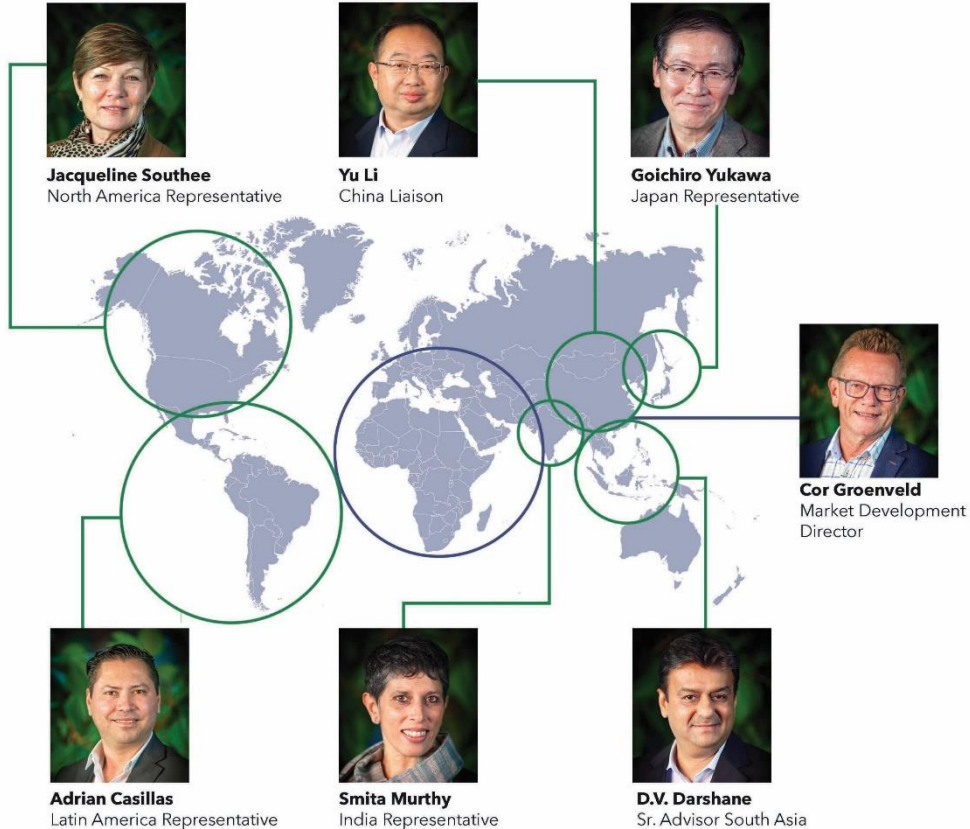
### IMPROVEMENT

Assurance Platform  
Development Programs  
Training

### OUR VALUES:

Transparency, Integrity, Ambition, Engagement, Care

# GLOBAL REPRESENTATION



# WHY FSSC 22000?

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**Is your organization FSSC 22000 certified?**

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**POLL QUESTION**



# WHY FSSC 22000?

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Framework for a robust and effective Food Safety Management System

Uses existing ISO standards (benefits from the Harmonized Structure, facilitating IMS)

Science based:

- developed by international experts
- reliable

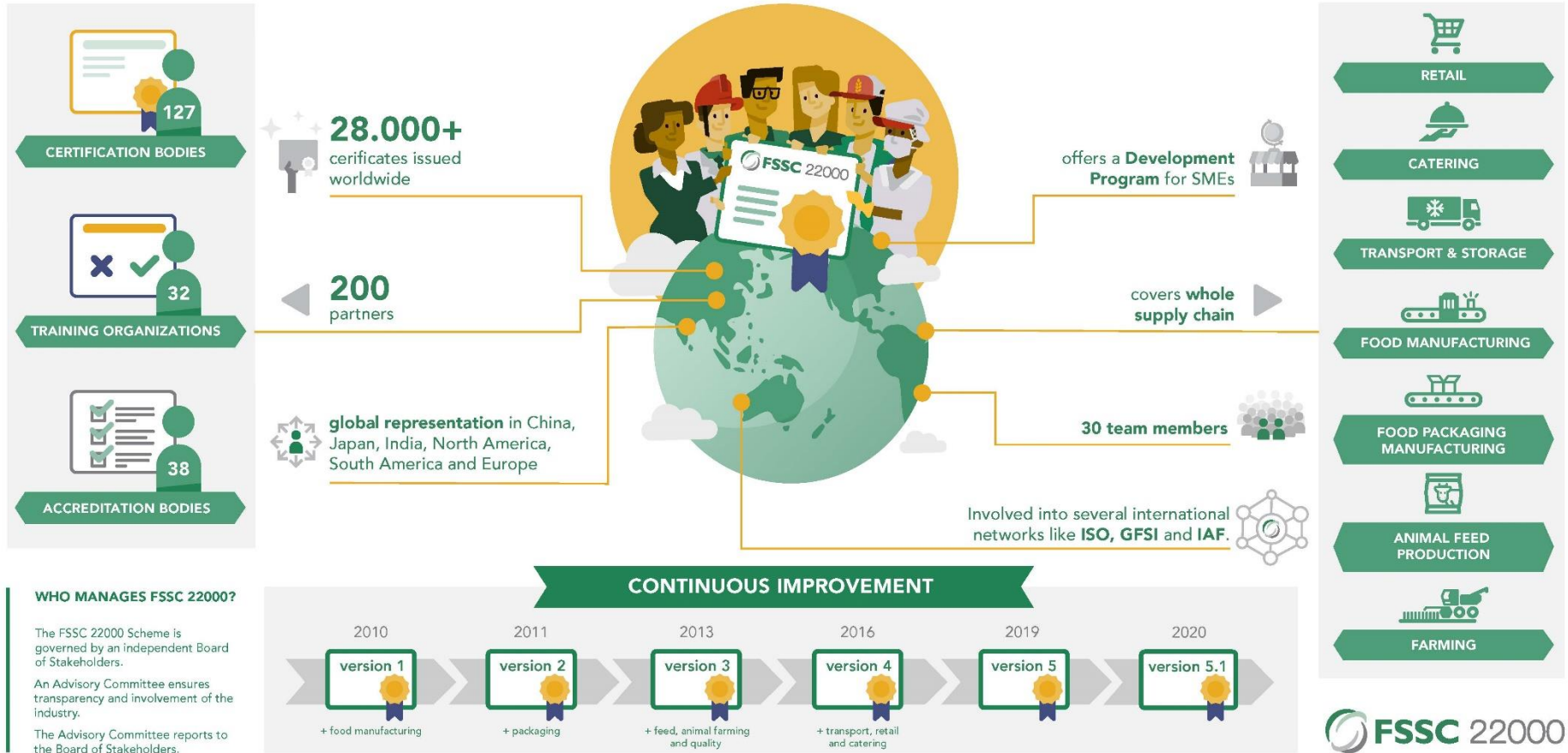
GFSI recognized and globally accepted

Robust Integrity Program, leading to reliable audits and certification

Applicable sector specific technical specifications for PRPs fully included

Covers the Food Supply Chain

# OVERVIEW FSSC 22000



# FOOD SUPPLY CHAIN SECTORS

RETAIL AND WHOLESALE



CATERING



TRANSPORT AND STORAGE



FOOD MANUFACTURING



FOOD PACKAGING MANUFACTURING



ANIMAL FEED PRODUCTION



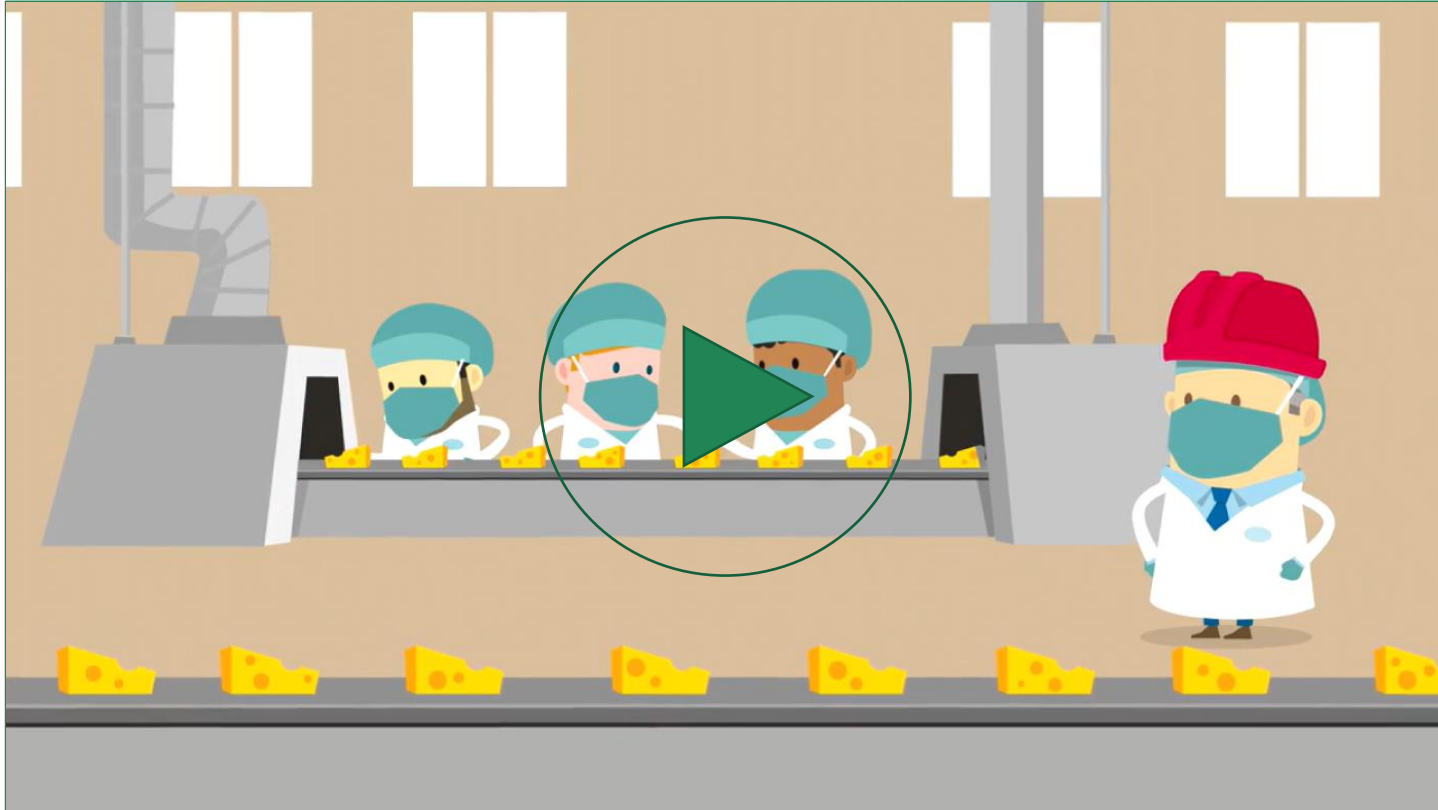
FARMING



# IMPLEMENTING FSSC 22000

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# HOW TO ACHIEVE FSSC 22000 CERTIFICATION - VIDEO





# FSSC 22000 SCHEME DOCUMENTS

## MAIN SCHEME

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## APPENDICES & ANNEXES

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## BOARD OF STAKEHOLDERS DECISION LIST

### Part 1 | Overview

### Part 2 | Requirements

### Part 3 | Certification Process

### Part 4 | Certification Bodies

### Part 5 | Accreditation Bodies

### Part 6 | Training Organizations

#### Appendices

Definitions

References

#### Annexes

Annex 1 | CB Certificate scope statements

Annex 2 | CB Audit report template (FSSC 22000)

Annex 3 | CB Audit report template  
(FSSC 22000-Quality)

Annex 4 | CB Certificate template

Annex 5 | AB Accreditation certificate scope

Annex 6 | TO Course specifications

Annex 7 | TO Training certificate templates

Annex 8 | E-learning requirements for TOs

Annex 9 | CB requirements on the use of ICT

- The Board of Stakeholders decision list contains mandatory decisions with implementation timelines applicable to the FSSC 22000 Scheme.

- Decisions on the list overrule or provide clarification on existing Scheme rules and must be implemented or applied within the defined transition period.

- The list is dynamic and can be adjusted by the Board of Stakeholders whenever deemed necessary. It is available on the FSSC 22000 website under Scheme Documents.

- The Board of Stakeholders is composed of representatives of the food sectors covered by the FSSC 22000 Scheme. They are responsible for approval of the content and functioning of the scheme.

- The Board provides binding decisions and voluntary recommendations for the associated Certification Bodies, Accreditation Bodies and Training Organizations.

# STRUCTURE OF FSSC 22000

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**ISO 22000**

ISO 22000 fully applied

**SECTOR  
SPECIFIC  
PRPs**

Technical specifications for Pre-Requisite Programs

**ADDITIONAL  
FSSC 22000  
REQUIREMENTS**

To ensure consistency and integrity,  
To provide governance,  
To add agility, addressing emerging Food Safety issues.

**Additional to  
ISO 22000**

# ISO 22000



## ISO 22000

- Food Safety Management Systems Standard
- Applicable across the Food Supply Chain
- Management System Approach (according to the ISO Harmonized Structure)
- Supported by sector specific Technical Specifications for PRPs - implementing and complying with the TS is voluntary for ISO 22000
- Risk based focus on continuous improvement
- Facilitates Integrated Management Systems and combined audits
- Ensures supply chain focus and assurance
- International acceptance and use
- ISO 22000 is fully covered by FSSC 22000

# SECTOR SPECIFIC PRPs

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## SECTOR SPECIFIC PRPs

- The organization shall select and fully implement the applicable technical specification for Pre-Requisite Programs
- ISO 22000 clause 7.2.1: organizations shall select and implement specific PRPs for basic hygiene conditions
- Not specified in ISO 22000 but in sector specific technical specifications
- FSSC 22000 defines which technical specification shall be used for which sector (see table scheme documents Part 1, Table 1)
- Based on Codex General Principles for Food Hygiene
- (CAC/RCP 1-1969, Rev.3 (1997), Amended 1999)
- Specific requirements defined by sector specialists

# SECTOR TECHNICAL SPECIFICATIONS

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ISO/TS 22002-1:2009	Prerequisites for food manufacturing
ISO/TS 22002-2:2013	Prerequisites for catering
ISO/TS 22002-3:2011	Prerequisites for farming
ISO/TS 22002-4:2013	Prerequisites for food packaging manufacturing
ISO/TS 22002-5:2019	Prerequisites for transport and storage
ISO/TS 22002-6:2016	Prerequisites for animal feed
BSI/PAS 221:2013	Prerequisites for retail

# FSSC ADDITIONAL REQUIREMENTS

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## ADDITIONAL FSSC 22000 REQUIREMENTS

### (PART 2: CHAPTER 2.5)

1	Management of services and purchased materials
2	Product labeling
3	Food defense
4	Food fraud mitigation
5	Logo use
6	Management of allergens (for categories C,E,FI, G, I, K)
7	Environmental monitoring (for categories C,I,K)
8	Formulation of products (for category D)

9	Transport and Delivery (for category F1)
10	Storage and warehousing
11	Hazard control and measures to prevent cross contamination (for categories C,I)
12	PRP verification (for categories C,D,G,I,K)
13	Product development (for categories C,D,E,F,I,K)
14	Health status (for category D)
15	Requirements for organizations with multi-site certification (for category A,E,F1,G)



# THE 3-YEAR CERTIFICATION CYCLE

The cycle starts from the date of the certification decision.

ISO 17021-1:2015, clause 9.1.3.2



For details: Section 9.6.3

# FSSC GUIDANCE DOCUMENTS

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Available to assist with implementing FSSC 22000 :

- Food Defense (6 languages)
- Food Fraud Mitigation (6 languages)

*English only:*

- Food Safety Culture
- Gap Analysis NEN/NTA 8059:2016 vs. ISO/TS 22002-5:2019
- Transport Tank Cleaning

Download for free from [the FSSC 22000 website](#)

# INTEGRITY PROGRAM

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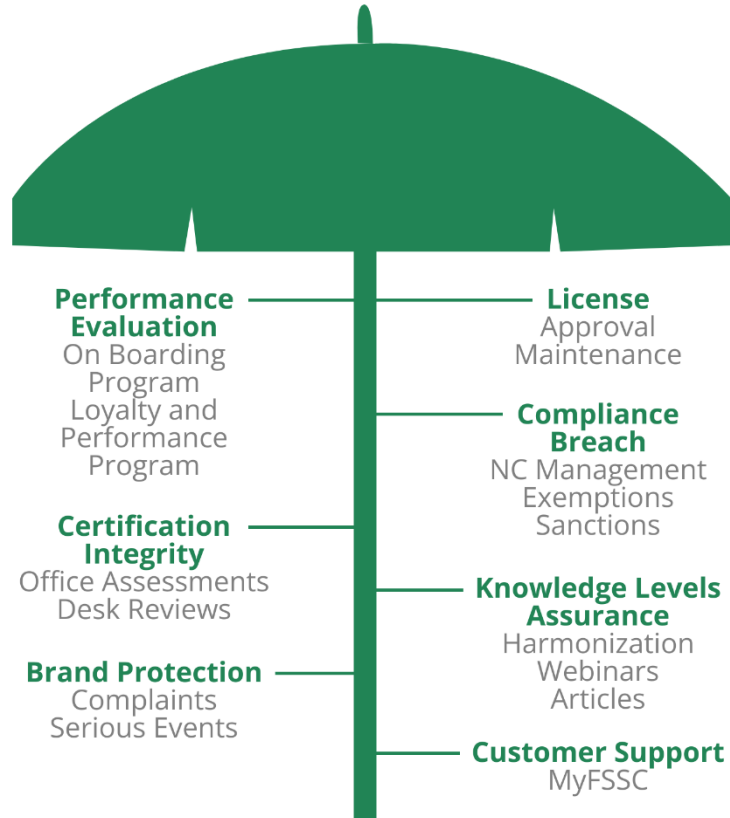
“Foundation’s system of on-going monitoring that ensures compliance of the licensed partners with all Scheme requirements with the purpose of providing a trusted brand assurance to the consumer goods industry.”

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**FSSC 22000 V5.1**  
**REQUIREMENTS FOR CERTIFICATION BODIES**  
**PART 4, SECTION 2.3**

# INTEGRITY PROGRAM COVERAGE

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# **BENEFITS OF FSSC 22000**

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# ISO 22000 FULLY ALIGNED

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	ISO 22000	FSSC 22000
Management System Approach	✓	✓
Harmonized Structure (HS): possible to integrate with other Management Systems, including combined audits	✓	✓
Science based: <ul style="list-style-type: none"><li>➤ developed by international experts</li><li>➤ reliable</li></ul>	✓	✓
Based on HACCP Codex Alimentarius	✓	✓
Focused on Continuous Improvement of the FSMS	✓	✓
Risk Based Approach	✓	✓
(Full) food supply chain coverage	✓	✓
Focused on the 'how' and on results <ul style="list-style-type: none"><li>➤ opposite to more prescriptive Certification Programs, focusing on the 'what'</li></ul>	✓	✓

# OTHER BENEFITS OF FSSC 22000 (1)

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	FSSC 22000
GFSI recognized and as a result globally accepted	✓
Certification Program of choice for many global food companies	✓
Visibility through publicly available register of Certified Organizations on FSSC 22000 website	✓
Robust Integrity Program <ul style="list-style-type: none"><li>➤ leading to reliable audits and certification</li></ul>	✓
Applicable sector specific technical specification for PRPs fully included: ISO/TS 22002-xx or PAS 221 (retail & wholesale)	✓
Collaboration with major international associations within the consumer goods industry and retail and authorities	✓
Agility through leveraging additional requirements as needed <ul style="list-style-type: none"><li>➤ addressing instant Food Safety issues</li></ul>	✓

# OTHER BENEFITS OF FSSC 22000 (2)

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	FSSC 22000
Global post-farm gate FSMS program covered by IAF MLA under ISO 17021 management system accreditation standard	✓
Including Development Program for SMEs as steppingstone approach	✓
FSMA Addendum addressing additional USA food legislation	✓
3-year certification cycle	✓
FSSC's relatively low annual certification fee due to non-profit character of Foundation FSSC	✓

# FSSC 22000 CERTIFIED

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Some examples of global companies having adopted FSSC 22000 to fully benefit from the scheme:

- ✓ Cargill
- ✓ The Coca-Cola Company
- ✓ FrieslandCampina
- ✓ Mars
- ✓ Metro
- ✓ Nestlé
- ✓ Unilever

But also, many smaller, national organizations use FSSC 22000.

# INTERNATIONAL COLLABORATION

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Some examples of collaboration with international associations:

- ✓ China National Food Industry Association
- ✓ Food Drink Europe
- ✓ International Standardization Organization (ISO)
- ✓ Retailers Association of India
- ✓ The Global Food Safety Initiative (GFSI)
- ✓ International Accreditation Forum (IAF)
- ✓ Governmental food safety authorities (Netherlands, France)
- ✓ United Nations Industry Development Organization (UNIDO)
- ✓ United Nations Global Compact

# **FSSC 22000 ADDITIONAL SOLUTIONS**

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# FSSC 22000 ADDITIONAL SOLUTIONS

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- FSSC 22000 Development Program
  - Program for small and medium-sized organizations (SMEs) to achieve FSSC 22000
- ISO 23412 Addendum
  - Temperature-controlled refrigerated delivery services
- FSSC 22000 FSMA Addendum
  - For food organizations that produce in or export to the USA
  - Compliance statement
- FSSC 22000-Q
  - To integrate QMS and FSMS
  - Voluntary add on ISO 9001 to FSSC 22000
- Further information visit: [www.fssc22000.com](http://www.fssc22000.com)

**THANK  
YOU**



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