



**A GLOBAL CERTIFICATION PROGRAM FOR**

**RETAIL AND WHOLESALE**



**T**he retail and wholesale sector is a complex and vulnerable part of the food supply chain. Any upstream failure in the supply chain can end up in unsafe products and high impact incidents, resulting in loss of consumer trust and significant damage to brand reputation.

Aside from selling food products, in-store activities like meat, fish, or bread and pastry preparation all add to the complexity of retail and wholesale processes. Apart from this complexity, many large retail and wholesale organizations have stores that are involved or operating in different countries.

Food safety needs to be assured by both centralized and decentralized processes; effective communication and controlled processes are critical to assure food safety.

FSSC 22000 provides a certification scheme that ensures a robust food safety management system for controlling food safety hazards, minimizing risks, and assuring the production and selling of safe food. Reliably providing safe food contributes to consumer trust and eventually consumer loyalty.

FSSC 22000 uses international standards: ISO 22000 for food safety management systems and the publicly available specification (PAS) 221, the requirements for prerequisite programs for retail and wholesale. FSSC's additional requirements for certification ensure consistent, high-quality audits, which are monitored by an integrity program for measuring and maintaining audit performance worldwide. Besides the global character, FSSC 22000 is applicable within the whole supply chain.



## **BENEFITS OF FSSC 22000 CERTIFICATION**

- Protect your organization from risk with an international certification scheme for food safety management systems that is flexible enough to cover the entire supply chain.
- FSSC 22000 incorporates ISO 22000 (for Food Safety Management Systems), which includes the Hazard Analysis Critical Control Point (HACCP) Principles of Codex Alimentarius and ISO/TS 22002-1 (the sector-specific pre-requisite requirements for food manufacturing), with the FSSC 22000 additional requirements.
- FSSC 22000 is benchmarked by the Global Food Safety Initiative (GFSI)
- Manages quality through an optional quality management system certification, which integrates ISO 9001 with FSSC 22000-Quality.
- Free from biased leadership, FSSC 22000 is governed by a non-profit foundation and managed by an independent Board of Stakeholders.
- Helps you comply with local laws and regulations.
- Within the ISO Management System Approach, FSSC 22000 can also integrate your food safety management system with other ISO Management Systems. These may include ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO 45001 Occupational Health and Safety Management, and ISO/IEC 27001 Information Security Management.
- FSSC 22000 certification delivers high-quality and consistent audits monitored by a robust integrity program and verified by licensed Certification Bodies and qualified auditors.

## SCOPES IN FOOD SUPPLY CHAIN



### SCOPE

FSSC 22000 can be applied to all retail and wholesale organizations that sell and prepare food, including:

- Convenience stores
- Bakeries, butchers, etc.
- Food halls in departments stores
- Mass or club stores
- Supermarkets and hypermarkets
- Wholesale (cash and carry) stores



# CERTIFICATION PROCESS

FSSC 22000 requires that food safety practices be designed, documented, implemented, and managed to maintain reliable processes and conditions for producing safe food. At the same time, FSSC 22000 provides enough flexibility to effectively oversee diverse operations and materials. The following steps explain how to successfully earn certification:



“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 build trust that food is safe to trade and consume. FSSC plays an important role in helping to establish that trust.”

**SSAFE**

## 1 EXPLORE

- Download all the relevant requirements in the section Scheme on our website.
- Obtain all related normative standards: ISO 22000 and ISO/TS 22002-1 ([www.iso.org](http://www.iso.org)).

## 2 PREPARE

- Contact an FSSC 22000-licensed Certification Body.
- Implement the requirements and, if needed, perform a GAP analysis to identify conformance.
- Arrange an audit of your food safety management system and facilities by the Certification Body. Implement any corrective actions in case of non-conformities.
- Contact an FSSC 22000-licensed training organization for additional advice.

## 3 CERTIFY

- Once the audit is deemed successful, the Certification Body will register the certificate.
- Annual surveillance audits are conducted to maintain certification (including one unannounced audit every three years).
- Recertification every three years.

### ABOUT THE FOUNDATION FSSC

Foundation FSSC is the global non-profit and independent Scheme owner to provide trust and deliver impact to the consumer goods industry. At FSSC, we have been delivering impact on global food safety for over 12 years. We do so by supporting the consumer goods industry in implementing ISO-based management systems, reaching its objectives and the Sustainable Development Goals. But that's not all. We continuously provide trust with our licensed partners by having a robust integrity program and an advanced assurance platform.

Join us at [www.fssc22000.com](http://www.fssc22000.com)



[info@fssc22000.com](mailto:info@fssc22000.com)

[www.fssc22000.com](http://www.fssc22000.com)