



A GLOBAL CERTIFICATION PROGRAM FOR TRANSPORT AND STORAGE



Growers, manufacturers, and processors of food, as well as food service organizations, and retailers rely on a complex distribution network to ensure that products arrive safely and in good condition at their destination. The transport and storage of food and packaging materials is a critical link in the food supply chain. It is the responsibility of all the organizations involved in food transportation and storage to protect the foods, ingredients, and raw or packaging materials from hazards, contamination, and adulteration during transport and storage, including possible repackaging activities.

FSSC 22000 provides a framework for food safety management and the best practices for achieving this. This includes an FSSC 22000 Addendum for ISO 23412 created specifically for the growing market of (home) delivered temperature-controlled food products. In addition, customers can rest assured that food safety standards are adhered to throughout this stage of the 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

FARMING

ISO/TS 22002-3
Category AI & All



FOOD MANUFACTURING

ISO/TS 22002-1
CI, CII, CIII, CIV, DII, K



FOOD PACKAGING MANUFACTURING

ISO/TS 22002-4
Category I



ANIMAL FEED PRODUCTION

ISO/TS 22002-6
Category DI & DII



CATERING

ISO/TS 22002-2
Category E



RETAIL

BSI/PAS 221
Category F & FI



TRANSPORT AND STORAGE

NEN/NTA 8059
Category G & GI



SCOPE

FSSC 22000 can be applied to all organizations that provide transport and storage services to the food industry. Certification is also apt for all food products, ingredients, and food packaging, and it covers transport and storage from any point within the supply chain. This includes by rail, air, or water, and on land, such as:

- feed to farm
- farm to processor
- primary processor to manufacturer
- manufacturer to offsite warehouses
- warehouse to retail store or restaurant
- store or restaurant to end consumer



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:



"As a logistics provider, we acquired FSSC 22000 certification within the scope related to products and services of temperature-controlled delivery. During the audit process, not only was our food safety management system audited, but we also managed to improve our quality index by conducting improvement activities through traceability."

YAMATO TRANSPORT CO., LTD.

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).

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



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