



A GLOBAL CERTIFICATION PROGRAM FOR CATERING AND FOOD SERVICES



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.

Controlling 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 for identifying and controlling food safety risks is essential for ensuring that the food served to the end consumer is safe.

Many food safety challenges happen when ingredients and raw materials from a wide range of suppliers are used. Complying with regional and national regulations and keeping up with continually changing trends in delivery practices and customer preferences pose even more challenges. These challenges can be faced with an effective, Global Food Safety Initiative (GFSI)-recognized food safety management scheme like FSSC 22000, which outlines best practices and provides a platform for employee engagement. FSSC 22000 supports the development of a reliable food safety culture by contributing to the identification of food safety hazards in order to minimize risks to both the consumer and the catering or food services provider.



BENEFITS OF FSSC 22000 CERTIFICATION

- Manages quality through an optional quality management system certification, which integrates ISO 9001 with FSSC 22000-Quality.
- FSSC 22000 is benchmarked by the Global Food Safety Initiative (GFSI).
- 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.
- 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.
- 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 incorporates ISO 22000 (international standard for food safety management systems), which includes the Hazard Analysis Critical Control Point (HACCP) Principles of Codex Alimentarius and ISO/TS 22002-4 (the sector-specific prerequisite requirements for food packaging manufacturing), with FSSC 22000's additional requirements.
- FSSC 22000 certification delivers high-quality and consistent audits monitored by a robust integrity program and verified by licensed Certification Bodies and qualified auditors.

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



SCOPE

FSSC 22000 can be applied to all organizations that prepare, process, cook, store, transport, distribute, and serve food for human consumption at the place of preparation or at a central or satellite unit, including:

- catering facilities (airlines, railways, cruise and passenger ships)
- hospitals and healthcare facilities
- school and industry dining rooms
- restaurants and coffee shops
- hotels, hospitality, and banquet functions food services, and food 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:

A background image showing a Starbucks food preparation area with various food items like tacos and salads.

"Starbucks has always been committed to providing high-quality products and services to guarantee a unique Starbucks experience for every customer. Starbucks China has adopted the advanced FSSC 22000 certification to operate a world class food safety and quality management system, protect company equity, promote brand trust, and to create business value."

LINDA ZHANG,
VP, PI/FSQ, STARBUCKS CHINA AND AP

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