FSSC 22000

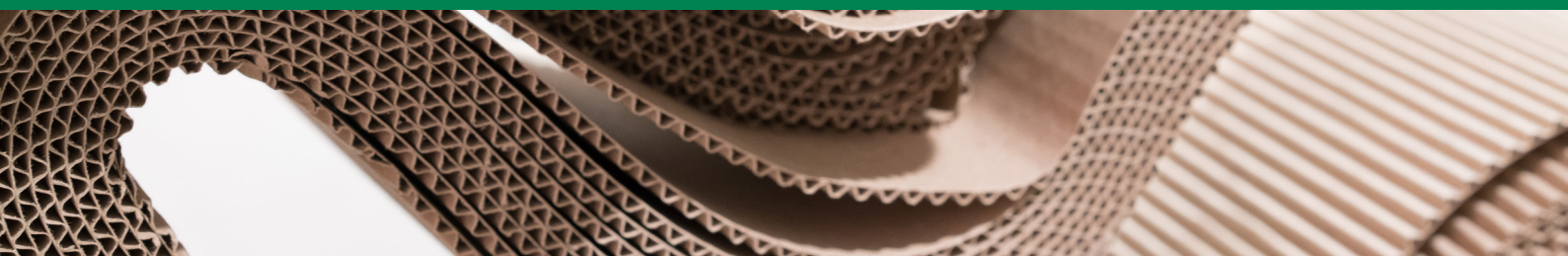# A GLOBAL CERTIFICATION PROGRAM FOR

FOOD PACKAGING MANUFACTURING

Packaging for food and feed has many essential functions, ranging from protecting its contents against contamination or damage, leakage or loss, to providing a medium for product marketing and a location for obligatory product information. Packaging can present its own risks if inappropriate or unsanitary components are used. If this happens, the result may be contamination from toxins, chemical migration, or breakages from the use of fragile glass or hard plastics. Manufacturing safe packaging and packaging materials is a critical part for ensuring the integrity and safety of the food supply chain.

This sector is bound by many regulations and there are a variety of elements in the production and function of food packaging that must be considered. In addition to this, there is the wide variety of component materials, including glass, plastic, metal, and paper all of which have their own inherent risks.

FSSC 22000 provides a certification scheme that incorporates in-depth hazard analysis into a robust food safety management system to control food safety hazards, minimize risks, and to assure the production and delivery of safe packaging and packaging materials all over the world. In addition to the FSSC 22000 Scheme, we offer developed a Non-Food Packaging Module (HPC 420) for the certification of non-food packaging material manufacturing in an FSSC 22000 packaging certified site.

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 IS0/ 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.

FSSC 22000

SCOPES IN FOOD SUPPLY CHAIN

TRANSPORT AND STORAGE Category G & GI

CATERING Category E

RETAIL AND WHOLESALE Category F & FI

FARMING Category AI & AII

ANIMAL FEED PRODUCTION Category DI & DII

FOOD MANUFACTURING Category CI, CII, CIII, CIV, DII, K

FOOD PACKAGING MANUFACTURING Category I

SCOPE

FSSC 22000 can be applied to all organizations that manufacture primary and secondary food and feed packaging and/or intermediate components, including:

- flexible and rigid plastics, such as foils, blisters, crates, and sachets
- paper, such as cartons, boxes, and sacks
- metal, such as cans, bottles, and boxes
- glass, such as jars and bottles
- shipping and transport containers, such as big bags, drums, and tanks

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 leader in the packaging industry, Graham Packaging Company selected the FSSC 22000 certification system to complement our existing ISO-based quality management system and to provide a food safety management element. This allows Graham Packaging Company to validate that our operations are not just compliant with, and exceed recognized food safety standards, but certification also allows us to further build confidence with our customer base that our operations protect both their interests and the interests of the consumer."
>
> **GRAHAM PACKAGING COMPANY**

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

FSSC

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