FOOD SAFETY SYSTEM CERTIFICATION 22000

HIGH-LEVEL OVERVIEW FOR THE TRANSITION FROM Yum! FOOD SAFETY AUDIT STANDARD TO FSSC 22000

Version 2 | February 2023

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REVISION HISTORY

Date Published	Issue	Changes
July 2022	1	First publication
February 2023	2	Add link to the 'Yum! FSA – FSSC 22000 Comparison Document'

1   PURPOSE

To provide a high-level overview of the additional items included in the FSSC 22000 Scheme in comparison to the Yum! Food Safety Audit Standard.

2   INTRODUCTION

This document will assist Yum! Suppliers in understanding the high-level differences between the Yum! Food Safety Audit Standard requirements, and the requirements of FSSC 22000 certification.

For more detailed information, refer to the in-depth GAP analysis that sets out the requirements included within the FSSC 22000 Scheme that are not currently included within the Yum! Food Safety Audit Standard.

3   SCOPE

This transition document is meant as a high-level overview for the Yum! Group to understand the additional requirements incorporated into the FSSC 22000 Scheme V5.1, over and above the Yum! Food Safety Audit Standard.

4 HIGH-LEVEL COMPARISON

The following are the related clauses of the FSSC 22000 Scheme normative documents, that are not currently addressed by the Yum! Food Safety Audit Standard:	
ISO 22000:2018	
4 Context of the organization	
4.1 Understanding the organization and its context	This clause requires the organization to determine the external and internal issues that are relevant to their organization. It includes addressing issues such as but not limited to, legal, technological, competitive, market, cultural, social, and economic environments, cybersecurity and food fraud, food defense and intentional contamination, knowledge, and performance of the organization, whether international, national, regional, or local.
4.2 Understanding the needs and expectations of interested parties	This clause requires the organization to determine the interested parties that are relevant to the organization's FSMS and their relevant requirements.
4.3 Determining the scope of the food safety management system	This clause requires the organization to determine the scope of its FSMS and include the activities, processes, products, or services that can have an influence on the food safety of its end products.
4.4 Food safety management system	This clause requires the organization to establish, implement, maintain, update, and continually improve a FSMS.
5 Leadership	
5.1 Leadership and commitment	This clause requires the organization's top management to demonstrate leadership and commitment with respect to the FSMS.
5.3 Organizational roles, responsibilities and authorities	This clause requires the organization's top management to ensure that the responsibilities and authorities for relevant roles are assigned, communicated, and understood within the organization.
6 Planning	
6.1 Actions to address risks and opportunities	This clause requires the organization to determine the risks and opportunities that need to be addressed, in relation to the internal and external issues, and requirements of interested parties discussed earlier. The organization must plan actions to address these risks and opportunities.
6.2 Objectives of the food safety management system and planning to achieve them	This clause requires the organization to establish objectives for the FSMS and planning to achieve these objectives.

The following are the related clauses of the FSSC 22000 Scheme normative documents, that are not currently addressed by the Yum! Food Safety Audit Standard:	
6.3 Planning of changes	This clause requires the organization to implement the planning of changes and management thereof.
7 Support	
7.1 Resources	This clause requires the organization to determine and provide the resources needed including the following types of resources: people, infrastructure, work environment, externally developed elements of the FSMS, and control of externally provided processes, products, or services.
7.2 Competence	This clause requires that the organization determines the necessary competence of personnel, as well as ensures that the food safety team and operators of the hazard control plan are competent.
7.3 Awareness	This clause requires the organization to make personnel aware of the food safety policy; the objectives of the FSMS; their individual contribution to food safety; and the implications of not conforming with the FSMS.
7.4 Communication	This clause requires the organization to determine the internal and external communications relevant to the FSMS. It includes external communication with external providers and contractors; customers and/or consumers; statutory and regulatory authorities; and other organizations relevant to the FSMS. In relation to internal communication, this clause details what changes must be reported to the food safety team in a timely manner.
7.5 Documented information	This clause includes requirements for the organization in relation to documented information. It includes requirements for creating and updating, and control of documented information.
8 Operation	
8.1 Operational planning and control	This clause requires the organization to establish criteria for the processes; implement control of the processes; and keep documented information to demonstrate that the processes have been carried out as planned. It also requires the organization to control planned changes and to ensure outsourced processes are controlled.
8.2 Prerequisite programs (PRPs)	This clause requires the organization to establish, implement, maintain and update PRP(s). It also details a list of PRPs the organization shall consider, however, the relevant sector-specific PRP technical specification is also included as part of the FSSC 22000 audit such as ISO/TS 22002-1 for Food manufacturing.

The following are the related clauses of the FSSC 22000 Scheme normative documents, that are not currently addressed by the Yum! Food Safety Audit Standard:	
8.4 Emergency preparedness and response	This clause requires top management to have a procedure in place for potential emergency situations that can impact food safety. It includes responding to emergencies, taking action to reduce the consequences, and periodically testing the procedure and reviewing. It also includes examples of emergency situations that can affect food safety.
8.5.4 Hazard control plan (HACCP/OPRP plan)	In contrast to the Yum! Food Safety Audit Standard, FSSC 22000 includes OPRPs (Operational Pre-requisite Programs) in addition to CCPs. This clause requires the organization to establish, implement and maintain a hazard control plan. The hazard control plan shall include the food safety hazard(s) to be controlled at the CCP and/or OPRP; critical limits (CCP) or action criteria (OPRP); monitoring procedure(s); correction(s); responsibilities and authorities; and records of monitoring of the CCP and/or OPRP.
8.9 Control of product and process nonconformities	This clause includes requirements that the organization must adhere to relating to the handling of potentially unsafe products, including requirements for evaluation for release and disposition of non-conforming products.
9 Performance Evaluation	
9.3 Management review	This clause requires top management of the organization to review the FSMS at planned intervals and includes a list of inputs the management review must consider as well as a list of outputs of the review.
10 Improvement	
10.1 Nonconformity and corrective action	This clause requires the organization to react to nonconformity and to evaluate the need for action to eliminate the cause(s) of the nonconformity. Yum! Food Safety Audit Standard does also require corrective action to be taken for certain nonconformities, however, does not have a specific clause that addresses overall nonconformity management.
10.2 Continual improvement	This clause requires the organization to continually improve the suitability, adequacy, and effectiveness of the FSMS.

The following are the related clauses of the FSSC 22000 Scheme normative documents, that are not currently addressed by the Yum! Food Safety Audit Standard:	
10.3 Update of the food safety management system	This clause requires the organization to ensure the FSMS is continually updated, including the food safety team evaluating the FSMS at planned intervals.

ISO/TS 22002-1:2009
Prerequisite programs on food safety — Part 1: Food manufacturing

4 Construction and layout of buildings
(Partially addressed)

ISO/TS 22002-1 has a specific clause that addresses requirements relating to the construction and layout of buildings, over and above the requirements included within the Yum! Food Safety Audit Standard.

5 Layout of premises and workspace
(Partially addressed)

ISO/TS 22002-1 has a specific clause that addresses requirements relating to the layout of premises and workspace, over and above the requirements included within the Yum! Food Safety Audit Standard.

6 Utilities — air, water, energy

6.3 Boiler chemicals	This clause has specific requirements to which boiler chemicals need to adhere to, including requirements for regulatory approval and storage.
6.4 Air quality and ventilation	This clause requires the organization to establish requirements for filtration, humidity (RH%) and microbiology of air used as an ingredient or for direct product contact. It also includes requirements that must be in place for ventilation.
6.5 Compressed air and other gases	This clause includes the requirements the organization must adhere to relating to compressed air, carbon dioxide, nitrogen, and other gas systems used in manufacturing and/or filling. Including requirements for filtration, humidity (RH%), and microbiology.
6.6 Lighting	This clause includes the requirements the organization must adhere to relating to the lighting provided, including the intensity of the lighting and its protection.

7 Waste disposal
(Partially addressed)

ISO/TS 22002-1 has a specific clause that addresses requirements relating to waste disposal, over and above the requirements included within the Yum! Food Safety Audit Standard.

14 Rework

This clause includes the requirements the organization must adhere to in relation to rework, including requirements for storage, identification, traceability, and usage.

The following are the related clauses of the FSSC 22000 Scheme normative documents, that are not currently addressed by the Yum! Food Safety Audit Standard:	
16 Warehousing	
16.2 Warehousing requirements	This clause details the requirements the organization must adhere to in relation to warehousing, including but not limited to, effective control of warehousing temperature, humidity, and other environmental conditions.
16.3 Vehicles, conveyances, and containers	This clause details the requirements the organization must adhere to for vehicles, conveyances, and containers, including their state of repair, cleanliness, protection against damage or contamination, and control of temperature and humidity.
17 Product information and consumer awareness	
This clause requires product information to be presented in such a way as to enable consumers to understand its importance and make informed choices. Including information provided by labeling, websites and advertisements.	
FSSC 22000 Additional Requirements (V5.1)	
2.5.2 Product Labelling	This clause requires the organization to ensure that finished products are labeled according to all applicable statutory and regulatory, and customer requirements in the country of intended sale. It also includes requirements for unlabeled products.
2.5.7 Environmental Monitoring (Partially addressed)	This clause requires the organization to have a risk-based environmental monitoring program in place. Yum! Food Safety Audit Standard also includes an environmental pathogen program; however, it is only mandatory for ready-to-eat products.
2.5.13 Product Development	This clause requires the organization to have a product design and development procedure for new products and changes to product or manufacturing processes. It also details all the specific aspects the procedure must address.

5 REFERENCES

- Yum! Food Safety Audit Standard. Date: 09/12/2018.
- FSSC 22000 Version 5.1 Scheme
- ISO 22000: 2018
- ISO/TS 22002-1: 2009
- Yum! FSA – FSSC 22000 Comparison Document