



A FOOD SAFETY SYSTEM PROGRAM FOR

**SMALL AND MEDIUM-SIZED  
ORGANIZATIONS**



# INTRODUCTION

With a growing world population, there is an increasing need for affordable, safe, and quality food products. To fulfill this need, Foundation FSSC provides a trusted brand assurance platform to the food industry.

The [FSSC Development Program](#) fits the needs of small and medium-sized enterprises (SMEs) in the food supply chain and their customers to achieve a conforming food safety system.

As such, the Program is a tailor-made solution suitable for SMEs that want to meet their clients' food safety requirements or expand their market access.

Organizations that conform to the Development Program requirements have the added benefit of being listed on the [FSSC website](#), which increases transparency and safety throughout the food supply chain.



## WHY CHOOSE THE DEVELOPMENT PROGRAM?

- It is an easy-to-use Program that is especially suitable for organizations that want to develop and improve their food safety system but might not achieve GFSI-recognized certification in one step.
- It offers participating SMEs the opportunity to start at the conformity level whilst building the maturity of their food safety system. Once conforming, the organization decides whether to remain in the Development Program or proceed towards full [FSSC 22000 certification](#).
- The Program's [self-assessment checklists](#) support organizations in assessing and improving their food safety system.
- The [Program documents](#) are available in English and the Assessment Requirements are translated into Japanese and Spanish.
- [Conforming Organizations](#) are listed on the FSSC website.
- Integrating the Development Program into vendor assurance programs supports larger food organizations with the food safety of their SME suppliers. This integration will also improve harmonization and cost efficiency in the food supply chain.
- The Program is based on food safety elements of ISO 22000 and the related sector technical specifications.
- It is aligned with CODEX HACCP, GFSI Global Markets, and the FSSC 22000 structure, including the option to progress to full FSSC 22000 certification.
- The Program is delivered by independent licensed [Conformity Assessment Bodies](#) and is governed by FSSC monitoring and verification activities.
- The Program is owned by the non-profit Foundation FSSC and managed by an independent Board of Stakeholders.



## WHO CAN USE THE DEVELOPMENT PROGRAM?

The Development Program applies to smaller and medium-sized food businesses in the sectors of food and feed manufacturing, catering and food service, packaging, retail, wholesale, e-commerce, and transport and storage. It can benefit both ingredient manufacturers that supply to other food manufacturers and those that supply to retailers and food service organizations.

## WHAT BUSINESSES COULD BENEFIT?

### Catering and Food Service

- Catering facilities (including on-board service on airlines, railways, cruise, and passenger ships)
- School and industry dining rooms
- Restaurants and coffee shops
- Hotels, hospitality and banqueting functions
- Food services

### Food and Feed Packaging Manufacturing

- Flexible and rigid plastics, such as PET bottles, plastic jars, and food containers
- Paper, such as cartons, boxes, and sacks
- Metal, such as cans, bottles, and boxes
- Glass, such as jars and bottles
- Other packaging materials

### Transport and Storage Services

- Transport companies including transport services by road, rail, air and water
- Storage companies including warehouses and distribution centres
- Cross-docking activities

### Food and Feed Manufacturing

- Artisan food manufacturers and start-ups
- Food product and food ingredient manufacturers
- Manufacturers of novel foods and ingredients
- Manufacturers of food products for delivery to restaurants and retail
- Food shops, such as bakeries and butchers
- Processors of feed and animal food

### Retail, Wholesale, and E-commerce

- Supermarkets and hypermarkets
- Convenience stores, wholesale (cash and carry) stores, mass or club stores
- Retailers or wholesalers may offer internet sales or home deliveries (e-commerce) that may be included in the scope when linked to the physical location

# HOW TO BECOME A CONFORMING ORGANIZATION?

The Development Program requires that participating organizations meet minimum food safety requirements.

These steps are proposed for achieving conformity:

## 1 REFLECT

- Download all relevant Program requirements from the FSSC website.
- Complete a self-evaluation against the requirements using the free-to-download self-assessment checklists.

## 2 PREPARE

- When ready, contact an FSSC Development Program licensed Conformity Assessment Body.
- Arrange an assessment of the food safety system by the Conformity Assessment Body and address nonconformities identified.

## 3 CONFORM

- After a successful assessment, the Conformity Assessment Body will issue a Conformity Statement and the organization will be listed in the FSSC register of Conforming Organizations.
- A Conformity Statement is valid for one year. To maintain the conforming status, annual assessments will be performed.
- Organizations can decide to continue conforming to the Development Program or can choose to proceed towards full FSSC 22000 certification.



*"One of the strengths of the Development Program is its flexibility. It offers participating SMEs the opportunity to start at the conformity level whilst building the maturity of their food safety system. Once conforming, the SME decides whether to remain in the Development Program or proceed towards full FSSC 22000 based on their needs and the needs of their clients."*

Colin Morgan  
Market Development Director  
Foundation FSSC