



A GLOBAL CERTIFICATION PROGRAM FOR

CATERING AND FOOD SERVICE



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 service sector presents some of the most difficult and diverse challenges within the food supply chain. An effective Food Safety Management System (FSMS) 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 arise when ingredients and raw materials are sourced from a wide range of suppliers. Complying with relevant regulatory and legislative requirements and keeping up with continually changing trends in delivery practices and customer preferences pose even more challenges.

These challenges can be addressed with an effective food safety management Certification Scheme like [FSSC 22000](#). The Scheme supports the development of a reliable food safety culture by contributing to the identification of food safety hazards, thereby minimizing risks to both consumers and catering or food service providers.



BENEFITS OF FSSC 22000 CERTIFICATION

- Protect your organization from risk with an international FSMS Certification Scheme that is flexible enough to cover multiple sectors in the supply chain.
- FSSC 22000 incorporates ISO 22000 for FSMS, which includes the HACCP Principles of Codex Alimentarius, ISO 22002-100 (common), and ISO 22002-2 (sector-specific) Prerequisite Program requirements for catering, with the [FSSC 22000 Additional Requirements](#) (Scheme, Part 2).
- FSSC 22000 fosters the delivery of safe food to your consumers and customers and, as a side benefit, also elevates the quality of your products and services due to its Additional Requirements on Quality Control.
- Free from biased leadership, FSSC 22000 is governed by a non-profit foundation and managed by an independent Board of Stakeholders.
- FSSC 22000 can integrate your FSMS with other ISO Management Systems. These may include ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO/IEC 27001 Information Security Management, and the ISO aligned [FSSC 24000 Certification Scheme](#) for Social Management Systems.
- 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 is endorsed by the [Global Accreditation Cooperation Incorporated \(Global ACl\)](#), supporting international acceptance.
- Assists you with meeting relevant regulatory and legislative requirements.
- A key benefit for the catering sector is the allowance for multisite certification.
- Contributing to multiple Sustainable Development Goals, such as Responsible Consumption and Production and Zero Hunger, FSSC 22000 delivers a positive impact beyond food safety.

SECTORS IN THE FOOD SUPPLY CHAIN

RETAIL, WHOLESALE AND E-COMMERCE

Category FI



TRADING, BROKERING AND E-COMMERCE

Category FII



TRANSPORT AND STORAGE

Category G



FOOD MANUFACTURING

Category BIII, C0, CI, CII, CIII, CIV, K



FOOD PACKAGING MANUFACTURING

Category I



FEED AND ANIMAL FOOD PRODUCTION

Category D



CATERING AND FOOD SERVICE

Category E



SCOPE

[FSSC 22000](#) can be applied to organizations when the catering service is delivered directly to consumers, where the food is prepared for on-site consumption or take-away, including:

- Restaurants and coffee shops
- School and industry dining rooms and canteens
- Hotels, hospitality, food trucks, and event catering
- Onboard passenger service (airlines, railways, cruise and passenger ships)

Note: Catering does not include central or industrial kitchens, as these fall under the food manufacturing scope.



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 gain FSSC 22000 certification:



“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 relevant requirements on the [Documents page of our website](#).
- Obtain all related ISO normative standards: [ISO 22000:2018](#), [ISO 22002-100:2025](#) and [ISO 22002-2:2025](#).

2 PREPARE

- Contact an FSSC 22000-licensed [Certification Body](#).
- Implement the requirements and, if needed, perform a gap analysis to identify areas requiring further attention.
- Arrange an audit of your FSMS and facilities by the Certification Body. Implement any corrective actions in case of non-conformities.

3 CERTIFY

- Once the audit has been completed successfully and after a positive certification decision, the Certification Body will issue the certificate, which is also registered on the FSSC Public Register.
- Annual surveillance audits are conducted to maintain certification (including one unannounced audit every three years).
- Recertification audits take place every three years.

ABOUT THE FOUNDATION FSSC

Foundation FSSC is the leading global non-profit and independent Certification Scheme owner to provide trust and impact to the consumer goods industry and related supply chain. Since 2009, we have been dedicated to continuous improvement of food safety worldwide through our FSSC 22000 Scheme, and in 2022, we expanded our scope to social responsibility with FSSC 24000 certification. At FSSC, we support the consumer goods industry in implementing ISO-aligned management systems, achieving their certification objectives, and advancing the UN Sustainable Development Goals. We provide our licensed partners with trust through a robust Integrity Program and an advanced Assurance Platform. **Join us at www.fssc.com**

