



A GLOBAL CERTIFICATION PROGRAM FOR FOOD PACKAGING MANUFACTURING



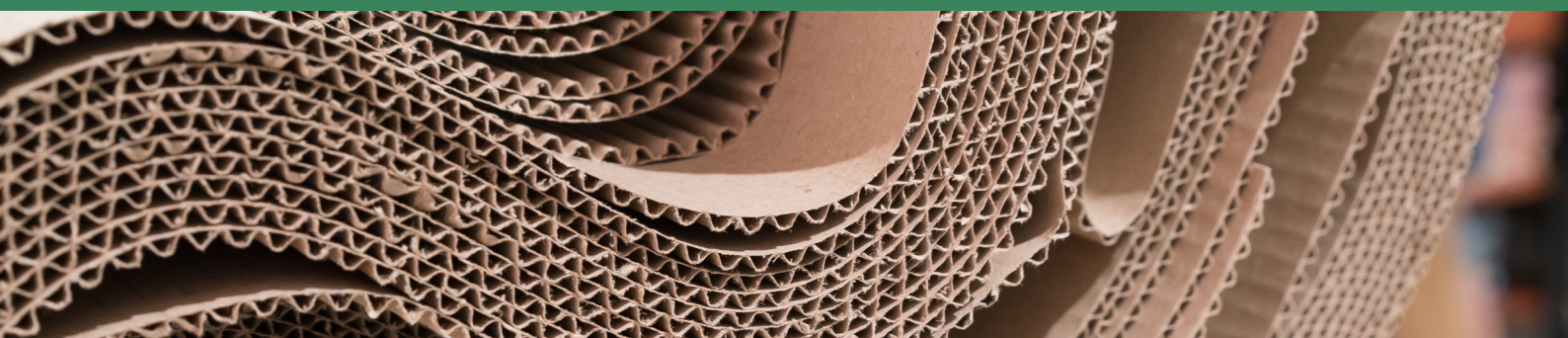
INTRODUCTION

The manufacture of safe packaging and packaging materials is a critical part of ensuring the integrity and safety of the food supply chain. The packaging for food and feed has many essential functions from protecting its contents against contamination or damage, leakage or loss, to providing a show case for the marketing of the product to the consumer and the provision of obligatory product information. Packaging can however present its own risks to the product if inappropriate or unsanitary components are used which may result in the contamination of the product from toxins, chemical migration or breakages from the use of fragile glass or hard plastics.

The 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.

Added to this is the wide variety of component materials which include glass, plastic, metal and paper all of which have their own inherent risks.

FSSC 22000 provides a certification Scheme that incorporates an in-depth hazard analysis in a robust food safety management system to control the food safety hazards, minimize risks and assure the production of safe packaging and packaging materials. Using the international standards; ISO 22000 for food safety management systems with ISO/TS 22002-4, the sector specific pre-requisite programs for food packaging manufacturing and the FSSC 22000 additional requirements, FSSC 22000 ensures consistent, high quality audits which are monitored by an integrity program to measure and maintain performance for the delivery of safe packaging and packaging materials all over the world.



The benefits of FSSC 22000 Certification to the food and feed packaging manufacturing sector

- An international Certification Scheme for Food Safety Management Systems with the flexibility to cover the entire supply chain.
- Accepted by the industry and recognized by the Global Food Safety Initiative (GFSI).
- Incorporates the international standard ISO 22000 (for Food Safety Management Systems), which includes the HACCP Principles of Codex Alimentarius, with ISO/TS 22002-4 (the sector specific pre-requisite programs for food packaging manufacturing) and FSSC 22000 additional requirements.
- Delivers high quality and consistent audits monitored by a robust Integrity Program and assured by approved Accreditation Bodies, Certification Bodies and qualified auditors.
- Enhances transparency throughout the food supply chain facilitated through the international ISO 22000 Standard.
- Provides a common platform for the integration of food safety management with other risk based management systems such as those governing quality management, environmental management and occupational health and safety management.
- Is governed by a non-profit Foundation and managed by an independent Board of Stakeholders.

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



CATERING

Category E



ANIMAL FEED PRODUCTION

Category DI & DII



FOOD PACKAGING MANUFACTURING

Category I



SCOPE

FSSC 22000 is applicable to all organizations that manufacture primary and secondary food and feed packaging and/or intermediate components, such as:

- Flexible and rigid plastics, such as foils, blisters, crates, sachets
- Paper, such as cartons, boxes, sacks
- Metal, such as cans, bottles, boxes
- Glass, such as jars, bottles
- Shipping and transport containers, such as big bags, drums, tanks



CERTIFICATION PROCESS

FSSC 22000 requires that food safety management practices are designed, documented, implemented and managed to maintain appropriate processes and conditions while allowing the flexibility to cover the vast organizational diversity of operations and materials. The following steps to certification are proposed for a successful result:

1 REFLECT

- Visit www.fssc22000.com to download all relevant Scheme requirements.
- Obtain all relevant normative standards: ISO 22000 (www.iso.org), ISO/TS 22002-4 and FSSC 22000 Additional Requirements (www.fssc22000.com).
- Complete a self-assessment against the requirements with the possible support of an FSSC 22000 licensed Training Organization for additional support (voluntary).

2 PREPARE

- Contact a FSSC 22000 licensed Certification Body.
- Arrange an audit of your food safety management system and facilities by the CB and implement any corrective actions in case of non-conformities.
- Contact an FSSC 22000 licensed Training organization for additional support (voluntary).

3 CERTIFICATION

- Once audit deemed successful, CB will register the certificate.
- Annual surveillance audits conducted (including one unannounced audit every 3 years).
- Recertification every 3 years.

"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 provide a Food Safety Management element. This allows Graham Packaging Company to validate that our operations are not just compliant with, and exceeding recognized food safety standards, but also further build confidence with our customer base that our operations protect both their interests and the interests of the consumer."

Graham Packaging Company

VISIT OUR WEBSITE FOR
AN OVERVIEW OF LICENSED
CERTIFICATION BODIES

FSSC22000.COM