



FSSC 22000 CERTIFICATION

Showing Your Commitment
to Food Safety  FSSC 22000



7 KEY BENEFITS



An international food safety scheme



Benchmarked and recognized by the GFSI* (manufacturing)



Based on recognized and international standards



Utilizes a process-based approach



Effectively controls internal processes, minimizes food risks and increases consumer confidence in food



Reinforces a proactive approach to food safety



Keeps the focus on your essential challenges

* Global Food Safety Initiative

BUSINESS CHALLENGE

- Due to increasing demand and pressure from consumers, all actors throughout the supply chain are required to demonstrate compliance with a recognized Food Safety standard. FSSC 22000 is a complete certification scheme for Food Safety Management Systems and is based on existing certification standard ISO 22000 and technical specifications for Pre-requisite Programs (PRPs).

OUR SOLUTION

- **What is FSSC 22000?**

FSSC 22000 is a certification scheme for the food supply chain and is owned by the Foundation of Food Safety Certification. It includes the following requirements:

- Food Safety Management System, in accordance with ISO 22000 and ISO/TS 22003
- Technical specifications for sector Pre-requisite Programs (PRPs)
- Additional scheme requirements

RELATED SERVICES

Integrating standards

ISO 22000/FSSC22000, GFSI standards, customers addendum, FSMA addendum, QHSE standard (ISO 9001, ISO14001, ISO 45001), etc. are built to be compatible. Bureau Veritas Certification offers the possibility of integrated certification services including large food industries private program and addendum to GFSI audits. The FSSC audit can also be combined with other certification (Quality, Health & Safety, Environment, Social Responsibility). This delivers greater audit efficiency, consistency and optimization.

Combining food safety principles

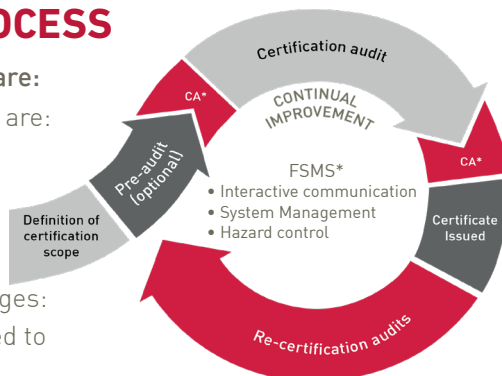
The ISO 22000 Standard can dynamically combine the HACCP principles and application steps with other Pre-requisite Programs (PRP) to ensure hazard control using a combination of control measures.



OUR CERTIFICATION PROCESS

Key steps in our certification process are:

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- Definition of certification scope
- Pre-audit (optional): gap analysis and diagnosis of your current position against the standard
- Certification audit performed in 2 stages:
 - Stage 1** – readiness review performed to verify that the organization is ready for certification
 - Stage 2** – evaluation of implementation, including the effectiveness of the management system of the organization
- FSSC 22000 certification is valid for three years, but certified companies must undergo an annual surveillance audit to maintain certification
- Surveillance audits to verify that the management system continues to fulfill the requirements of the standard and monitor the continual improvement
- Re-certification after 3 years to confirm the continued conformance and effectiveness of the management system as a whole.



* FSMS: Food Safety Management System
 ** CA: Corrective Action (if necessary)

WHY CHOOSE BUREAU VERITAS SERVICES?



Food Expertise

Bureau Veritas Certification can help every player in the food supply chain meet the highest standards of Quality, Health & Safety and Environmental compliance. Our auditors and inspectors are dedicated to specific sectors, they are able to assess your processes and deliver a high quality service



Recognition

Bureau Veritas Certification signed an agreement with the FSSC and is now one of the associated certification bodies. Additionally, Bureau Veritas Certification is part of the ISO technical committee, TC34/SC17 (Management Systems for Food Safety) and was the first international certification body worldwide to obtain ISO 22000 accreditation. Bureau Veritas has a global accreditation from UKAS to deliver FSSC22000 certificate all over the world.



Mark of global recognition

We operate in more than 100 countries. This global presence means that our clients receive the double advantage of international expertise combined with a genuine depth of local knowledge (language, culture, laws, customs, etc.) ensuring a high quality audit.



Network

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Move Forward with Confidence

FAQ

1/ Does FSSC 22000 apply to all “actors” throughout the food chain?

The FSSC 22000 is continuing to expand its scope and adopt new Pre-requisite Programs. The scheme is applicable to Food and Feed manufacturing and packaging companies and other actors along the food chain that have sector technical specifications included in the Catering, Retail, Transport & Storage, Quality.

2/ What are the main difference with other GFSI schemes?

Others standard may have different approaches to achieve Food safety. FSSC 22000 is based on the international family of ISO 22000 standards and provides a systematic management protocol for pre requisite programs (PRPs), with control focused on what is necessary; it provides confidence to other stakeholders of an organization’s ability to identify and control food safety hazards; it provides flexibility to take specific and varied customer requirements into account.

3/ If I am already certified to other standards, what steps will be necessary for FSSC 22000 compliance?

If your company is already certified in compliance with other GFSI standard, you will need a commitment from top management, a documented HACCP analysis and a review of in-house and external communication system. If your organization is already certified against ISO 22000, we can help you make your transition to FSSC 22000 by implementing you will only have to implement the Pre-requisites Programs, in accordance with the respective PAS requisites, and additional scheme requirements.

4/ Should I train internal auditors on the FSSC 22000 scheme?

The FSSC 22000 scheme requires that competent auditors perform internal audits. Bureau Veritas Certification offers 3 to 5 day CQI-IRCA : PR 360- FSSC 22000, version 4.1 Lead Auditor Training Course.. (based on ISO 22000:2018 Standard) registered training sessions which can be arranged inhouse.

FOR MORE INFORMATION :

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