SAFETY

QUALITY

EFFICIENCY

MAKING THE DIFFERENCE

PROMOTING SAFETY AND QUALITY IN THE FOOD SUPPLY CHAIN

SGS

When food safety failures hit the headlines, they put the whole food supply chain in the spotlight. Though it might seem unfair, it is a timely reminder that responsibility for food safety does not lie with a single individual but is the responsibility of every part of the value chain.

The food industry is an ever changing and evolving sector. In order that food safety certification stays current it's important that schemes change and adapt with the sector. In order to stay current and to meet the requirements of its stakeholders, the industry and the Global Food Safety Initiative (GFSI), FSSC released version 5 of their FSSC 22000 scheme in May 2019.

HISTORY OF FSSC 22000

Developed in 2009 by a group of industry stakeholders and benchmarked in 2010, the FSSC 22000 standard has some 20,000 certified facilities. It is made up of three distinct elements:

1. ISO 22000
2. Pre-requisite programs
3. FSSC additional requirements

PRE-REQUISITE PROGRAMS

Taking ISO 22000 as its basis allows FSSC 22000 to be flexible and widely recognized. Adding pre-requisite programs (PRP) enables the scheme to be applied across the different parts of the food supply chain. The last version of the scheme is brought right up to date by utilizing the 2018 version of ISO 22000. This new standard has adopted the ISO Higher Level Structure meaning that integration of the scheme into existing management systems has never been easier.

ADDITIONAL REQUIREMENTS FOR FSSC VERSION 5

The new standard has been revised to ensure it takes into account the changes within ISO 22000:2018 and in the case of management of services and product labeling, includes a direct reference to the corresponding clause within ISO 22000.

Some other minor changes have been made to the other additional requirements. Mostly in order to better define what is required or to clarify the intention of the clause.

Pre-requisite programs include:

FOOD CHAIN CATEGORY	SUB-CATEGORY	DESCRIPTION	PRP
A	AI	Farming of animals for meat/milk/eggs/honey	ISO/TS22002-3
	AII	Farming of fish and seafood	ISO/TS22002-3
C	CI	Processing of perishable animal products	ISO/TS22002-1
	CII	Processing of perishable plant products	ISO/TS22002-1
	CIII	Processing of perishable animal and plant products (mixed products)	ISO/TS22002-1
	CIV	Processing of ambient stable products	ISO/TS22002-1
D	DI	Production of animal feed	ISO/TS22002-6
	DII	Production of pet food for other pets than dogs and cats	ISO/TS22002-6
	DII	Production of pet food for dogs and cats	ISO/TS22002-1
E		Catering	ISO/TS22002-2
F	FI	Retail	PAS221
G	GI	Provision of transport and storage services for perishable food and feed	NTA 8059
	GII	Provision of transport and storage services for ambient food and feed	NTA 8059
I		Production of food packaging and packaging material	ISO/TS22002-4
K		Production of (bio)chemicals	ISO/TS22002-1

MAIN COMPONENTS:	FSSC VERSION 4.1	FSSC VERSION 5
	2005	2018
Pre-requisite program (PRPs)	✓	✓
Additional Requirements:		
1. Management of services	✓	✓ (Cross referenced to ISO22000:2018 clause 7.1.6)
2. Product labeling	✓	✓ (Cross referenced to ISO22000:2018 clause 8.5.1.3)
3. Food defense	✓	✓
4. Food fraud Mitigation	✓	✓ (Change wording: Mitigation)
5. Logo used	✓	✓
6. Management of allergens	✓	✓
7. Environmental monitoring	✓	✓
8. Formulation of Products	✓	✓
9. Transportation and Delivery		✓ New
** Management of natural resources	✓	Removed

A new requirement has been included related to category FI in regard to transportation and delivery of products.

CONTROL

TRANSITION

All audits from 31 December 2019 will be conducted against FSSC version 5. For sites with existing FSSC certification they are required to transition at their audit in 2020. No extra time has been specified for the transition audit.

Following a successful transition audit a certificate for FSSC version 5 will be issued. For those transitioning at a surveillance audit the certificate will be valid for the remainder of their existing cycle. For those transitioning at a renewal, a certificate will be issued valid for 3 years.

FSSC 22000 – THE BENEFITS

As a management system driven standard, the FSSC scheme does not focus solely on food safety, but also on business improvement. It provides:

- A strong yet flexible framework for food safety management
- An ability to fit around existing management systems
- A tailor-made approach to certification through use of activity specific pre-requisite programs
- Certification valid for three years, subject to annual surveillance audits

GFSI RECOGNITION

In order to address food safety concerns the GFSI has developed a benchmarking document and process to drive and support the industry's implementation and evaluation of food safety standards. Only those standards meeting the GFSI's stringent requirements are benchmarked.

INCORPORATING FOOD FRAUD AND FOOD DEFENSE

Above and beyond food safety, the FSSC 22000 scheme also address issues relating to food fraud and food defense by incorporating:

- HACCP (Hazard Analysis and Critical Control Points)
- TACCP (Threat Analysis and Critical Control Points)
- VACCP (Vulnerability Analysis and Critical Control Points)

Certification against FSSC 22000 proves facilities' commitment to food safety, continual improvement and robust food safety management. The scheme is easily integrated with other ISO standards and other GFSI/food safety standards.

CERTIFICATION PROCESS

There are two routes to certification.

Route 1 – sites with no existing certification

Stage 1: audit of documentation

Stage 2: audit of how the documentation is implemented

On successful completion of these audits a certificate will be issued, and its three-year validity will be assured by a program of annual surveillance audits (one unannounced).

Route 2 – sites with GFSI, ISO 22000 or Dutch HACCP certification

Sites already certified will skip the Stage 1 audit and move immediately to Stage 2.

For both routes, the audit process includes a site inspection, assessment of HACCP, TACCP and VACCP systems, pre-requisite programs, and relevant document and processes.

TRAINING

Whether you are an existing ISO 22000 certified company and want to upgrade, or are completely new to certification, we can provide you with the skills and knowledge you need to achieve certification. We provide FSSC 22000 awareness and implementation training for businesses around the world, helping them understand the certification process and how to implement the standard's requirements. Delivered in person or online, using innovative learning and development solutions, we can tailor courses to meet your training objectives.

TECHNOLOGY & INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping you build consumer trust.

SGS BENEFITS

SGS is the world's leading inspection, verification, testing and certification company. With more than 300 auditors operating across 160 countries we are the largest certification body for GFSI benchmarked standards.

- Key account management
- Data management and reporting
- Rapid turnaround times
- Technical competence
- Global network

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WHEN YOU NEED TO BE SURE

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