bsi.

● FSSC 22000 Scheme

The Food Safety System Certification (FSSC 22000) for food and feed safety/quality management is an internationally recognized scheme for food safety certification applicable to all organizations in the food chain, regardless of size and complexity. This scheme sets out requirements to develop, implement and operate a food safety management system.

FSSC 22000 requirements reflect industry best practice and are made up of a series of separate components audited as a single system including:

- ISO 22000 Food Safety Management System – requirements for any organization in the food chain
- Industry-specific ISO and PAS Pre-requisite Programs (PRPs)
- Additional scheme requirements focus on areas like product labelling, food fraud mitigation, allergen management, PRP verification, product development, environmental monitoring, etc.

Benefits of FSSC 22000

FSSC 22000 implementation benefits

- Provides a systematic methodology to effectively identify and manage food safety risks
- ISO-based certification model can be used across the whole food supply chain
- Recognized by the GFSI and by the European cooperation for Accreditation (EA)
- Flexibility allowing you to determine how your business will meet the scheme requirements for the structure and documentation of your food safety management system

FSSC 22000 operational benefits

- Facilitates internal benchmarking and management through consistent application across multiple/ international sites
- Promotes the review of and continual improvement of your food safety management system
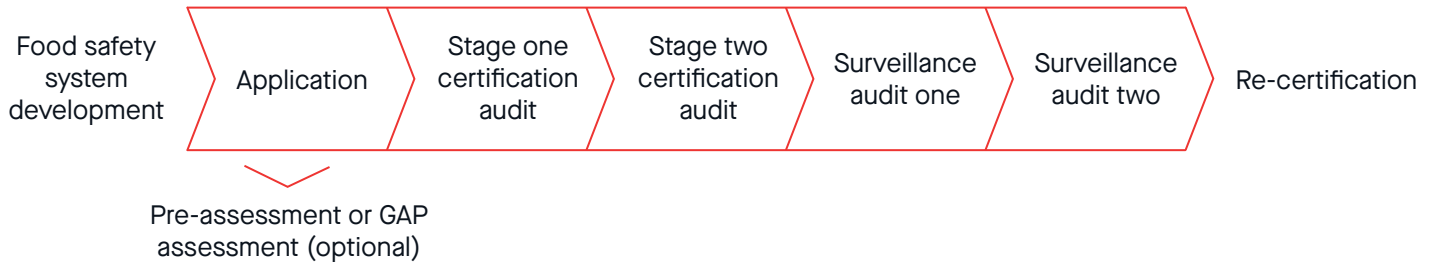
FSSC 22000 organizational benefits

- Shows your commitment to food safety, providing confidence to your customers
- Improved employee engagement, increasing awareness of food risks and promotion of safety

The journey to certification

Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers or protecting consumers, certifying to the FSSC 22000 Scheme can drive meaningful change in your organization. From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to certification or how BSI is here to help? Email us at food@bsigroup.com

Food safety system development → Application → Stage one certification audit → Stage two certification audit → Surveillance audit one → Surveillance audit two → Re-certification

Pre-assessment or GAP assessment (optional)

Achievable
Taking a risk-based, systems approach to achieving certification, many food organizations in supply chain have sought and maintained certification to ISO 22000, with certification to the FSSC 22000 scheme the next logical step towards best practice food safety certification.

Cost effective
Industry recognized and accepted certification reduces the need for and expense of duplicate audits. Audits are completed by BSI-trained and approved auditors to enable an internationally accepted standard to be audited at local rates.

Supported by customers
Many food industry organisations support the FSSC 22000 scheme as industry best practice for food safety and actively seek this GFSI certification as a pre-requisite to their supplier approval process.

Training

Training courses for FSSC 22000
Our tutors provide the knowledge and skills you need to effectively develop, implement and maintain the FSSC 22000 scheme. Our food safety training courses are regularly revised and updated to reflect current industry expectations and our delivery techniques will make sure that you fully understand the intent and application of the criteria for the FSSC 22000 Scheme. Courses include:

· Understanding FSSC 22000
· FSSC 22000 Implementation
· FSSC 22000 Internal Auditor
· FSSC 22000 Lead Auditor

We also offer training to support you in implementing the requirements:

· Guide to Writing a HACCP Plan
· Understanding and Improving your Culture of Food Safety
· Food Fraud Prevention (VACCP)
· PAS 96:2017 Food Defence (TACCP)

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.

Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

· Food quality and safety
· Environmental sustainability
· Occupational health, safety and wellbeing
· Information security

Learn more at

🌐 bsigroup.com/en-nz

Or talk to us about food safety management:

✉ info.nz@bsigroup.com