Food Safety System Certification 22000

FSSC 22000

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.

BSI certification to the scheme provides global industry recognition for:

- Processing of perishable animal products
- Processing of perishable plant products
- Processing of perishable animal and plant products (mixed products)
- Processing of ambient stable products
- Production of food packaging and packaging material
- Production of (bio)chemicals

Version four of the 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 for site services, personnel, supplied materials, food defense, food fraud prevention, allergen management and food labelling

---

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
- Recognised 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
- Commitment to continuous improvement of the food safety system and its performance

Achievable

FSSC 22000 takes a risk-based, systems approach, providing organizations with a clear path towards achieving certification. Many food businesses throughout the 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.

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.
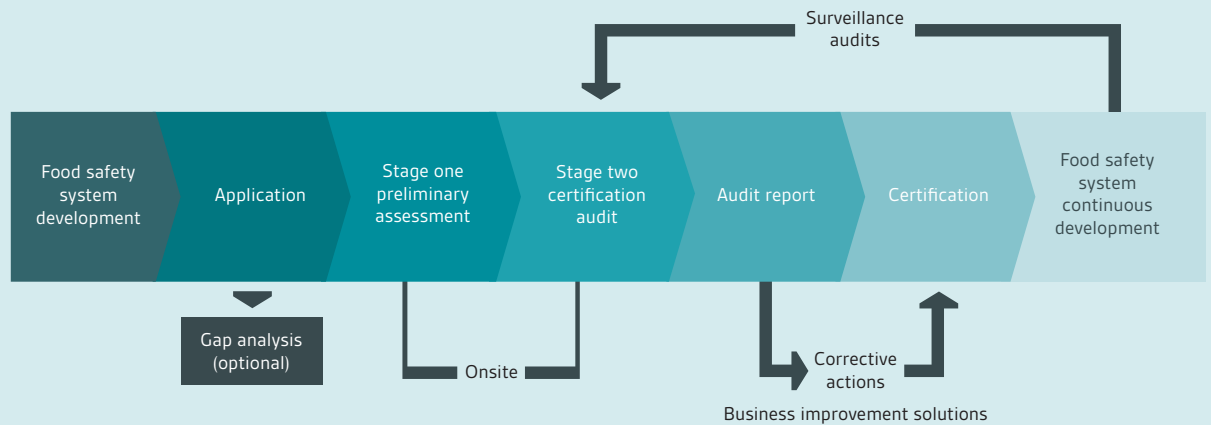
Cost effective

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

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 sales.aus@bsigroup.com

Surveillance audits

| Food safety system development | Application | Stage one preliminary assessment | Stage two certification audit | Audit report | Certification | Food safety system continuous development |

Gap analysis (optional)

Onsite

Corrective actions

Business improvement solutions

Training courses for FSSC 22000 Training

Understanding Food Safety Management Systems is a comprehensive, two-day course covering ISO22000 Food Safety Management Systems, ISO22002-1 prerequisite programs and the additional scheme requirements.

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.

You'll also learn about the interaction between ISO22000, ISO220002-1 and the additional scheme requirements to keep your manufacturing processes safe. We'll put your learning into context with a blend of classroom instruction, workshops and interactive sessions.

Browse our food safety training courses to find the right one for you at **bsigroup.com/en-au**

Why BSI?

By Royal Charter

BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain – including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customer's assurance and enabling you to manage risk more effectively.

Learn more at bsigroup.com/en-au
Or talk to us about food safety management:
T: 1300 730 134
E: info.aus@bsigroup.com

FSSC 22000 Scheme