

Re Introducing FSSC 22000

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Content

- What is FSSC 22000?
- What is in FSSC 22000 V 4.1?
- How does it help us with FSMA?
- Why FSSC 22000?



What is FSSC 22000?

Food Safety System Certification 22000



GFSI benchmarked Food Safety Certification Program



Based on ISO 22000 – and other recognized international standards



Developed at the request of industry © 2009

Management System audit – accredited to ISO 17021



Provides Accredited certification to the world's largest food companies

Working with the Worlds largest Brands



PEPSICO



Kraft *Heinz*



Cargill[™]

MARS

Coca-Cola[®]

DANONE

 **Ahold
Delhaize**

METRO




Unilever



Nestlé



International Non- Profit Organization



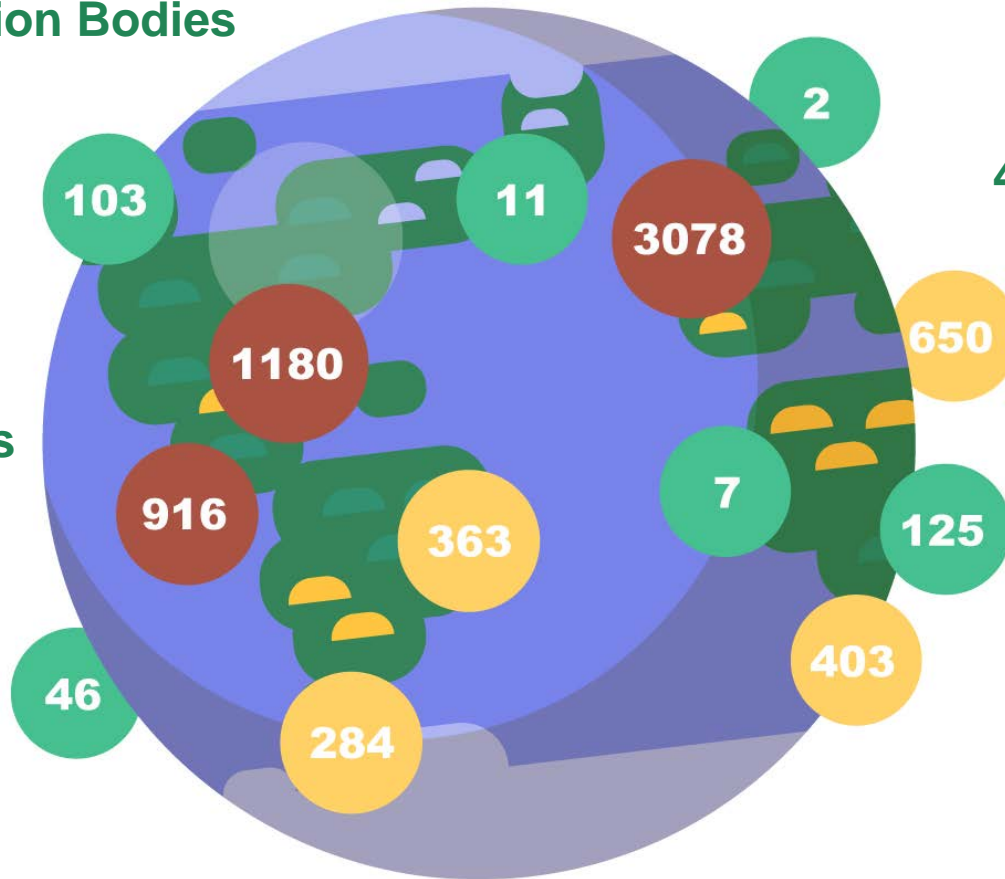
Global Certification Program > 18,000 Certificates

110 Certification Bodies

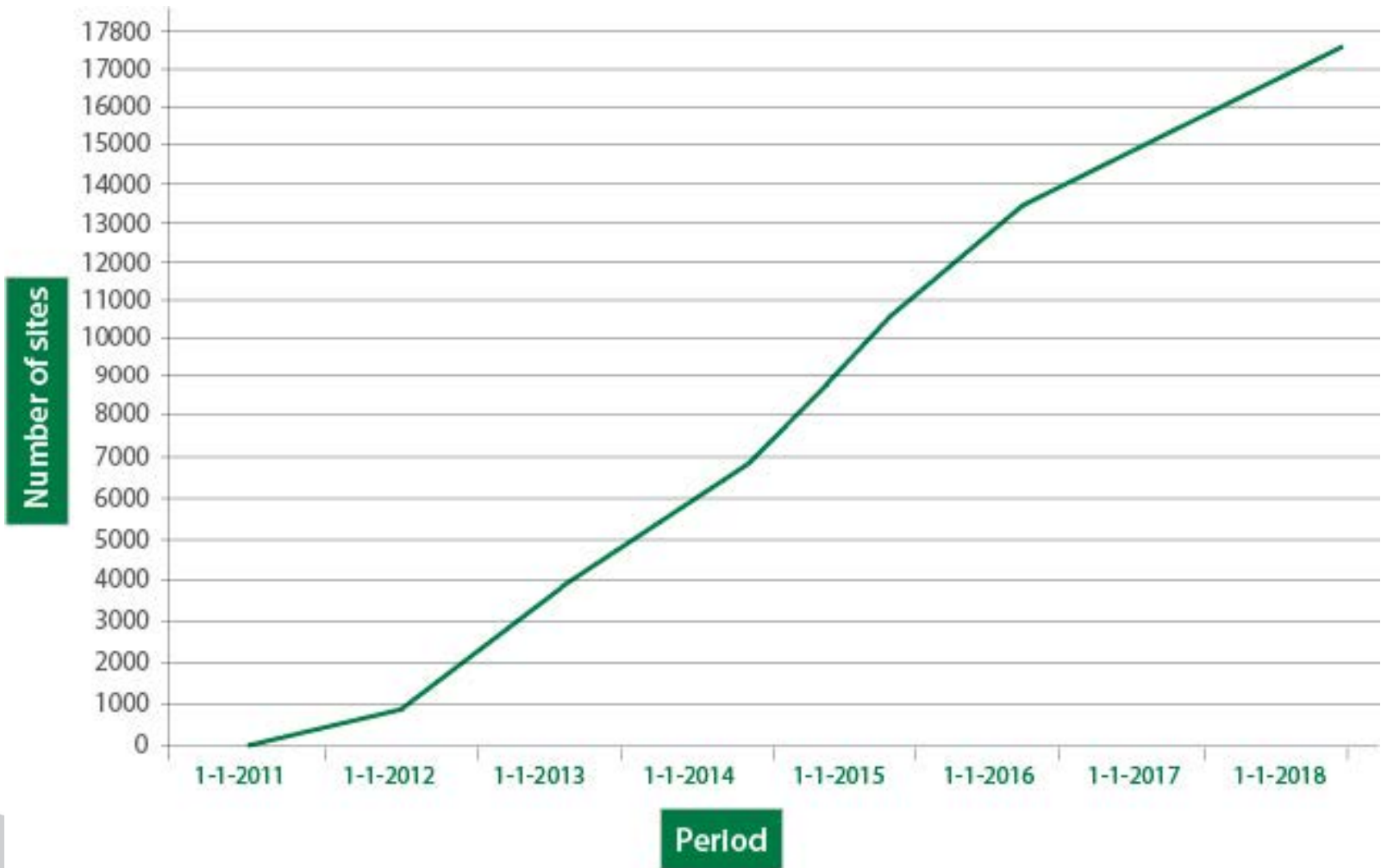
1,500 Auditors

40 Accreditation Bodies

154 Countries



Global Growth in FSSC 22000 Certificates



FSSC 22000 comprised of 3 components

ISO 22000

- Provides a common framework for a management system that can be applied across the entire supply chain

PRP's

- Sector specific Pre-Requisite programs
- ISO/TS Standards eg ISO/TS 22002-1

FSSC 22000 Additional Requirements

- Add requirements to ensure consistency, integrity and provide governance and management to the scheme



ISO 22000- Food Safety Management System



- Risk Based Management System
- Defines Organizational and Operational control
 - Leadership
 - Resources
 - Evaluation and Improvement
- Operation of Food Safety Plan
 - HACCP plus OPRPs
 - Verification, Implementation and Documentation
 - Analysis, Updating and Improvement

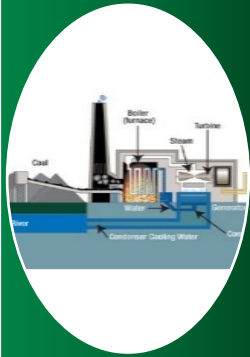
ISO 22000- Food Safety Management System



Pre Requisite Programs (PRP's)

- Sector specific requirements
- Produced by Consensus (ISO/TS or PAS)
- GMP's covering elements such as:
 - Buildings and Machinery
 - Utilities and waste disposal
 - Sanitation and hygiene
 - Management of materials/ Supply chain

Sector Specific PRP's & The Supply Chain



**ISO/TS
22002-1**



**ISO/TS
22002-4**



**ISO/TS
22002-6**



**ISO/TS
22002-3**



NTA 8059



**ISO/TS
22002-2**



PAS 221

ISO 22000 - Food safety management systems

ISO/TS 22003 - Requirements for bodies providing audit

FSSC 22000 Scheme Requirements

- Requirements for Accreditation and the Accreditation Process
- Requirements for Certification and the Certification Process
- Provide governance and integrity
- Allows for GFSI Benchmarking
- Adjustable !
- www.FSSC22000.com





What is in FSSC 22000 V4.1

FSSC 22000 V4.1 Published July 2017

- Need to update the scheme requirements
- Publication of GFSI V7.1 Benchmarking
- Legislative Revisions: NL, UK, FR and USA (FSMA)
- Add Scopes:
 - Transport & Storage, Retail, Catering
- Implementation January 1 2018

Key Elements of Version 4.1

- Unannounced audits
- Food Fraud
- Food Defense
- Management of allergens
- Environmental monitoring
- Nonconformity grading
- Standardized Audit report template

Benefits of Revision

- ✓ Met requirements of GFSI V7.1
 - Benchmarking currently underway
- ✓ New benchmarked scopes
 - Food, Feed, Packaging, Transport & Storage
- ✓ Cooperation with regulatory authorities -
NL, France, Belgium
- ✓ Improved alignment with FSMA





How can it help with FSMA?

Seven FSMA Rules

- Preventive Controls for Human Food (PCHF)
- Preventive Controls for Animal Food (PCAF)
- Foreign Supplier Verification Program (FSVP)
- Produce Safety
- Accredited 3rd Party Certification (VQIP)
- Sanitary Transportation
- Intentional Adulteration



Mind the Gap! Supporting Documents

Alignment of FSSC 22000 4.1 vs FSMA (PCHF)

Preventive Controls for Human Food (PCHF) R 7	FSMA Requirement	FSSC22000 Clauses	FSSC vs. PCHF	Clause Reference	Text from the Relevant Chapter (ISO/TS 22002-1: 2009)
SUBPART B—CURRENT GOOD MANUFACTURING PRACTICE					
§117.10 Personnel	Has the management of the establishment taken reasonable measures and precautions to ensure the following: Disease control	ISO/TS 22000:4.13.6, 13.6	Comparable		
	Clearliness	ISO/TS 22000:4.13.7 ISO 22000 6.2 & 7.2.1	Comparable		
	Allowing wearing of outer garments suitable to the operation in a manner that protects against allergen cross-contact and against the contamination of food, food-contact surfaces, or food-packaging materials	ISO/TS 22000:4.13.4	Comparable		
	Maintaining adequate personal cleanliness	ISO/TS 22000:4.13.7	Comparable		
	Washing hands thoroughly (and sanitizing if necessary to protect against contamination with undesirable microorganisms) in an adequate hand-washing facility before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated	ISO/TS 22000:4.13.7	Comparable		
	Removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand.	ISO/TS 22000:4.13.8	Comparable		
Maintaining gloves, if they are used in food handling, in an intact, clean, and sanitary condition.	ISO/TS 22000:4.13.4	Comparable			

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Supplement of Missing Elements



How do I know my supplier is meeting the requirements of the Supplement?

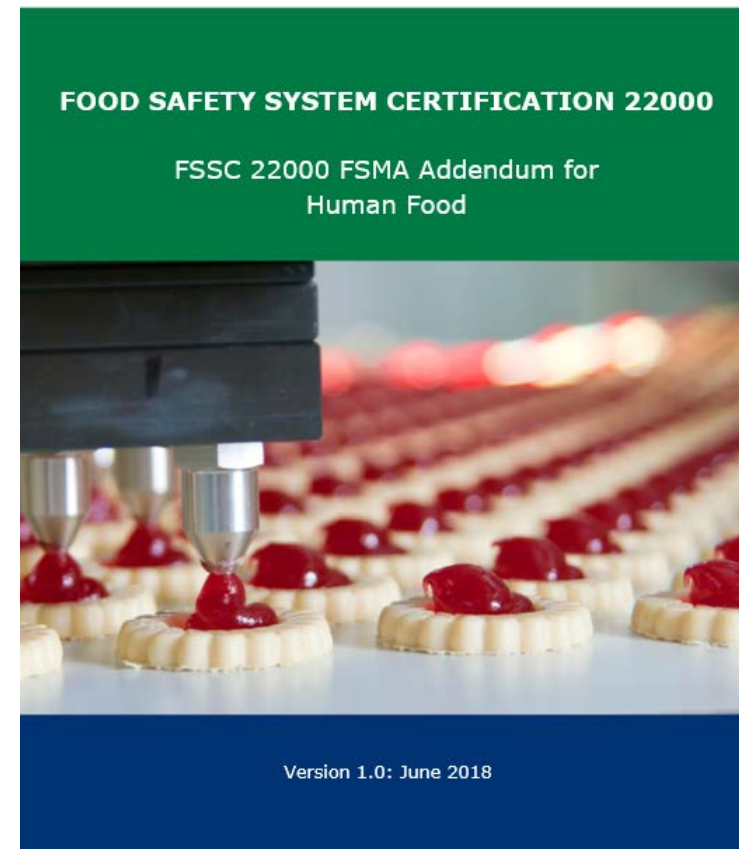
- Need for an audit addendum or report addition to show the FSMA specifics were considered and documented

FSSC 22000 FSMA Addendum for Human Food



- Explanation of Terminology
- Highlights FSMA Specifics
- Explain Preventive Controls
- Emphasis on Supply Chain
- Documentation

- FSSC 22000 Report Addition



Annex 1 – FSSC 22000 FSMA Report Addendum

Voluntary Addition to the FSSC 22000 Audit Report Review of FSSC 22000 FSMA Addendum requirements

Details attesting to the conduct of audit

Documentation of Preventive Controls

Corrective actions taken in response to significant deficiencies identified during the audit

Documentation that the audit was conducted by a qualified auditor

Company name

Address:

FSSC 22000 Certification scope:

Audit date(s):

Auditor name:

FSSC 22000 report reference:

1. Competency and qualification

1.1 The auditor is trained to a level that meets FSMA qualified auditor requirements and has sufficient knowledge to effectively examine the implementation of the FSMA rule Preventive Controls for Human Food (CFR Title 21 part 117) Yes /No *

If no, please comment:

1.2 The facility has a trained PCQI (or equivalent) to create and oversee implementation of the Food Safety Plan(s) Yes /No *

If no, please comment:

2. Implementation

2.1 The requirements of the FSSC 22000 FSMA Addendum have been considered and met. Yes /No *

If no, please comment:

FSSC 22000 FSMA Addendum

- Does not confer compliance
- Must be used with FSSC 22000 Audit
- Must be conducted by competent auditors
- For use as part of supply chain verification

Role of FSSC 22000 FSMA addendum

- Contributes to transparency in the Supply Chain
- Confirms awareness of FSMA
- Provides reporting of requirements
- Identifies details required for supplier verification
PCHF, PCAF and FSVP
- Building public-private partnerships



Why FSSC 22000?

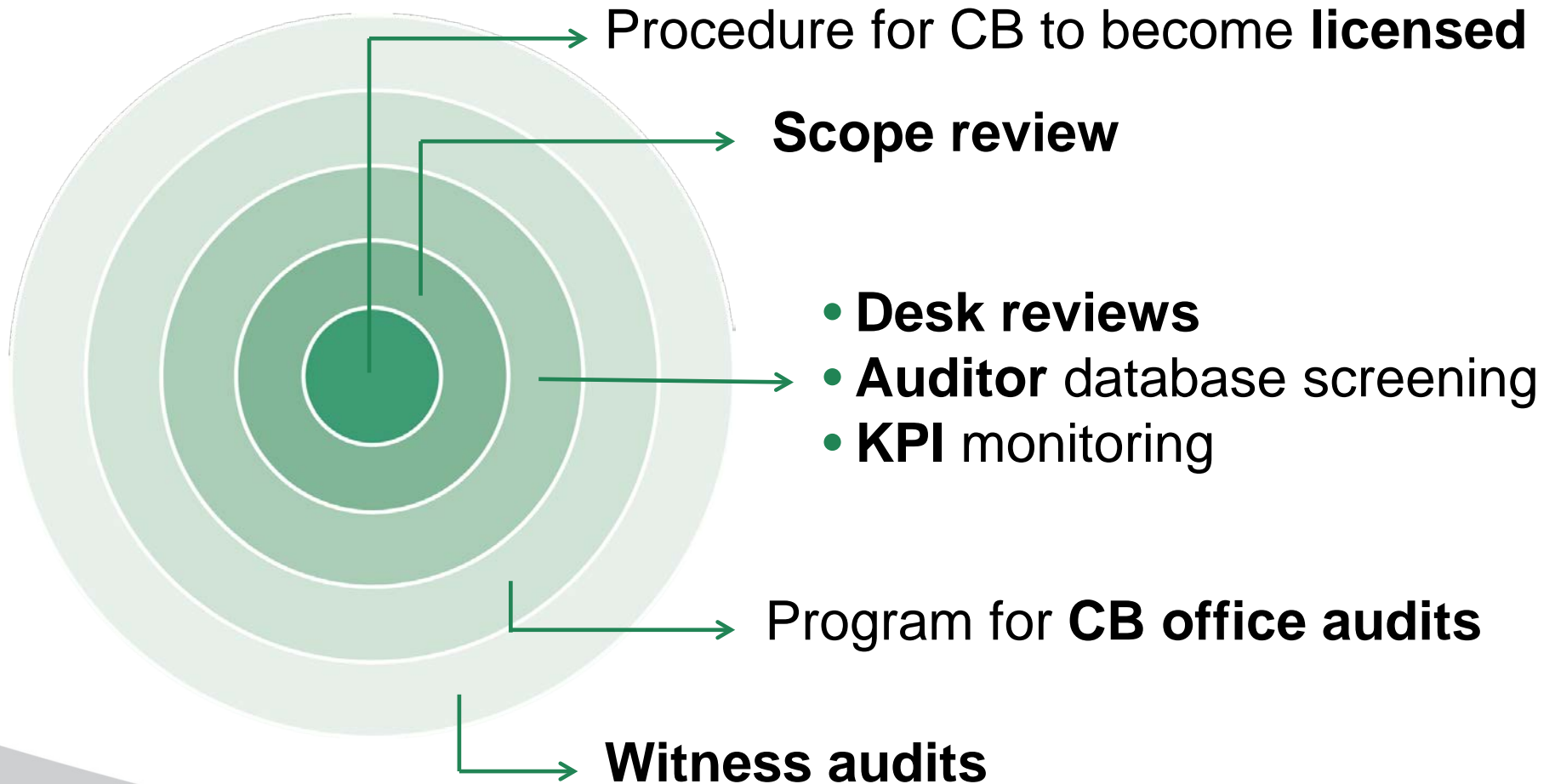
Why FSSC 22000?

- Based on International standards (ISO) with Codex HACCP
 - Provides a common language of food safety around the world
- Fully recognized by the GFSI
 - B2B advantage for customer satisfaction
- Aligned with FSMA PCHR
 - helps meet regulatory requirements

Additional benefits

- Governed by a non-profit organization
 - Input from different sectors- No conflict of interest
- Flexible FSMS – based on risks
 - Allows development of tailored programs
- International organization with a robust integrity program
 - Ensures reliable and consistent audits
- FSSC 22000 Global Markets Program
 - Starter program to get companies (SME's) on the road to certification

Integrity Program for Audit Reliability and Consistency



FSSC 22000 Global Markets Program

- Starter program to get companies (SME's) on the road to certification



Pathway for FSSC 22000 Global Markets

Allows SME's to develop and improve a Food Safety System

Stepping stone model for GFSI recognized certification

Possible to remain at Foundation level

Conformity assessments by approved assessment bodies

Tool for vendor development and assurance

Market access for conforming food organizations

Public register for conforming organizations, assessment bodies and training organizations

Tool for assessor training

Achieving FSSC 22000 Certification

- Allows the integration of food safety management with other risk based management systems
 - Improves efficiency by reducing costs and audit time,
- Contributes to transparency and harmonization in the food supply chain
 - Promotes continuous improvement and reduced public health risk
- Improved food safety and consumer confidence

World Wide !

Let's connect!

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