



Image: TÜV Rheinland

Questions and answers about the FSSC 22000 certification

Our experts answer important questions about the FSSC 22000 certification in food safety. Would you like to know more?

Contact us!

1. DOES YOUR COMPANY ALREADY HAVE AN ISO 22000 CERTIFICATION?

The standard FSSC 22000 is based on ISO 22000 and the PAS 220: 2008 standard. PAS 220: 2008 has been replaced by ISO / TS 22002-1. Organizations that already have an ISO 22000 certification and want to switch to FSSC 22000 require an extension audit in which ISO / TS 22002-1 is also requested.

2. WHAT DOES THE FSSC STANDARD 22000 INCLUDE?

The FSSC 22000 standard complies with the requirements of **ISO 22000** and the PAS 220: 2008 standard. In combination with ISO 22000, the ISO / TS 22002-1 standard complies with the requirements of the Global Food Safety Initiative (GFSI). ISO 22000 includes the requirements for the management system of food safety along the entire food chain.

Components of ISO 22000 include, among others, hazard analysis and critical control points (HACCP), as well as, document control, food safety policy,

emergency management and response, management evaluation, preventive programs, validation, verification, and improvement of the management system.

3. WHAT EXACTLY ARE THE COMPONENTS OF THE ISO 22000 STANDARD?

1. Scope



Processes as well as suitable control measures are available for the fulfillment of customer-specific and legal requirements for food safety. The organization is directly or indirectly involved in one or more stages of the food chain.

2. Normative reference



Includes documentation on the terminology and phrases used in the ISO standard.

3. Terms



Contains many definitions from the ISO 9001 to ensure consistency and continuity.

4. Management system for food safety



Implement, document, and maintain a management system for food safety including, for example, procedures and documentation for the effective development and implementation of the management system.

5. Responsibility of the management



Commitment of management for the implementation and maintenance of the management system for food safety, naming the responsible persons and the food safety group, conduct, goals, contingency plans, responsibilities, effective internal and external communication processes, regular management evaluations for troubleshooting and information.

6. Management of resources



Resource, budget and personnel management, periodic and documented training, employee evaluation, providing a safe work environment and infrastructure.

7. Planning and realization of safe products



Based on the good manufacturing practices (GMP) and the hazard analysis and critical control points (HACCP) system, legal requirements, preventive programs (PRPs) for training, hygiene, maintenance, traceability, supplier evaluation, control of defective products and recall procedures, and treatment of general requirements for the production of safe food.

8. Validation, verification and improvement of the management system



Confirmation of the scientific principles of the assumptions used in the management system, regular planning, implementation and documentation of the tests performed on the system components for evaluating the system.

4. WHAT EXACTLY ARE THE COMPONENTS OF THE ISO / TS 22002-1 STANDARD?

- The ISO / TS 22002-1 standard is used in combination with ISO 22000 according to the requirements of the Global Food Safety Initiative (GFSI).
- Exact requirements for preventive programs.
- Requirements for the construction and room layout of buildings.
- Requirements for facilities on the site and workplace layout.
- Air, water, and waste management.
- Suitability of the equipment, cleaning and maintenance as well as dealing with procured materials.
- Measures to prevent cross-contamination.
- Cleaning and disinfection
- Pest control
- Personal hygiene.
- Repair; recall procedures; storage; product information / consumer awareness as well as product protection.

5. WHAT BENEFITS DOES A CERTIFICATION ACCORDING TO FSSC 22000 OFFER?

- You can increase your food safety and minimize the liability risks for your products.
- A certification by us strengthens the trust of your customers and the authorities because your products fulfill the requirements of international food standards.
- Customer loyalty is strengthened and the acquisition of new customers is supported.

6. WHICH REQUIREMENTS MUST MY COMPANY FULFILL WHILE SEEKING?

FSSC 22000 is a combination of the ISO 22000 and ISO / TS 22002-1 standards and contains the following requirements:

- Food producers need a record of the legal, regulatory and foreign requirements to be applied. This includes those relating to raw materials, services provided, as well as the products produced and delivered.
- Manufacturers must also comply with the food safety rules and meet customer requirements.
- The food safety management system ensures and details the fulfilled requirements.
- Food producers must demonstrate that all the services (including supply, transport and maintenance) which may affect food safety have specified requirements. Furthermore, these must be described in documents which facilitate risk analysis and which are in accordance with the requirements of ISO / TS 22002-1.

7. HOW DOES A CERTIFICATION ACCORDING TO FSSC PROCEED?

1. Pre-audit (optional)

A preliminary audit offers optimal preparation for the certification audit to be performed at a later date. You are made aware of your strengths and weaknesses at an early stage and can specifically prepare for the FSSC 22000 certification. In the pre-audit, our auditors conduct a pre-evaluation. This will determine to which extent your processes already meet the requirements of the FSSC 22000 standard.

2. Certification audit

The audit team tests whether the documentation complies with the requirements of the FSSC 22000 standard. You demonstrate the practical application of

your management system, and our auditors assess the effectiveness of the measures.

3. Certification

If all criteria are met, the company receives the FSSC 22000 certificate acknowledging compliance with the specification and the effectiveness of the management system. In addition, your organization is included in our online certificate database [Certipedia](#).

4. Annual surveillance audit

Our annual surveillance audits support the organization with the continual optimization of processes.

5. Re-certification

With the re-certification after three years, the organizations continue a permanent process of improvement and continuously document the successful use of their management system according to FSSC 22000 for partners and customers.

OUR EXPERTS ARE HAPPY TO SUPPORT YOU WITH ANY FURTHER QUESTIONS. PLEASE CONTACT US!

[ONLINE KONTAKT](#)