

FSSC 22000 FOOD SAFETY MANAGEMENT SYSTEMS

WHO IS CONCERNED?

Any food supply chain organisation processing or manufacturing:

- perishable vegetable products;
- perishable animal products;
- food products with long shelf life at ambient temperature;
- (bio)chemical products for food manufacturing (e.g. vitamin additives and biocultures) but excluding technical and technological aids;
- food packaging material manufacturing (directly or indirectly in contact with foodstuffs).

FRAMEWORK

Food supply chain organisations increasingly need to provide evidence of their commitment and know-how in controlling and managing safety hazards in order to protect the consumer.

The FSSC 22000 scheme was developed by the Foundation for Food Safety Certification (FSSC), with the aim to combine and harmonise the requirements of ISO 22000 with operational prerequisite programmes specific to the food and packaging industry and set out in the BSI PAS 220 and BSI PAS 223 standards.

BSI PAS 220 in particular, applicable to the biochemical food processing industry, has been

sponsored by the Confederation of the Food and Drink Industries of the European Union (CIAA) and the four largest food manufacturers (Unilever, Kraft Food, Danone and Nestle) and provides for the implementation of a food safety management system to identify all hazards that are reasonably likely to occur along the food chain, taking into consideration every level of the process.

Combining ISO 22000 and the BSI PAS programmes has led to the publication of a new standard, FSSC 22000, which is fully recognised by the GFSI (Global Food Safety Initiative).

OUR SERVICES

Benefiting from a long experience in the agri-food sector, Certiquality provides certification services against the FSSC 22000 standard as an effective tool to guarantee consumer safety. Certiquality is accredited to grant FSSC 22000 certification. Audit activities are conducted by highly qualified personnel, who can also carry out integrated audits against the main food safety standards.

FSSC 22000 incorporates the requirements of an effective management system with HACCP principles of food hygiene control and hazard prevention models and the prerequisite programs set out in the BSI PAS 220 and 223 standards, such as:

- Construction and layout of buildings;
- Layout of premises and workspace;
- Utilities: air, water, energy;
- Waste disposal;
- Equipment suitability, cleaning and maintenance;
- Management of purchased material;
- Measures for prevention of cross-contamination;
- Cleaning and sanitising;
- Pest control;
- Personnel hygiene and employee facilities;
- Product recall procedures;
- Warehousing;
- Product information and consumer awareness;
- Food defence.

YOUR BENEFITS

- ✓ Implement a food safety management system in accordance with HACCP principles and good manufacturing practices;
- ✓ Increase customer confidence;
- ✓ Reduce second-party audits;
- ✓ Enjoy international recognition through the GFSI.

THE CERTIFICATION PROCESS

The main stages of the certification process are:

- ✓ An optional preliminary audit to assess the company's situation with respect to the requirements of the FSSC 22000 standard in order to identify, through a gap analysis, strengths and potential areas for improvement;
- ✓ A two-stage certification audit ;
- ✓ Issuance of certificates (one certificate for each manufacturing site);
- ✓ Annual surveillance audits and a renewal audit upon certificate expiry.

Certiquality can perform integrated audits combining the FSSC 22000 standard with the main food safety standards and regulations (ISO 22000, BRC, IFS, UNI 10854, ISO 9001, Product certification, ISO 22005).

OUR REFERENCES

Air Liquide Italia Service Srl

Centrale del Latte di Roma Spa

Rivoira Srl

S.I.A.D. Spa

SAPIO Spa

Sol Spa



FURTHER READING

Detailed documentation on the contents of the FSSC standard, the rules regulating the initiation of the certification process and the guidelines to the implementation of the management system can be viewed and downloaded from the FSSC website, <http://www.fssc22000.com>

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