



Food Safety System Certification

FSSC 22000

Like any other industry group, responsible food manufacturers work to maintain strict safety standards to ensure that their products can be enjoyed by all, without fear of health risks. But the food supply chains can extend across various countries with different standards, and involve many different organizations and subcontractors. Prior to reaching consumers, food production is affected by companies from feed producers and canners to truckers and retail stores. One weak link—a single ingredient or poorly operated farm—can result in unsafe food that is dangerous to consumers. This is a hazard to public health that can incur huge costs and adverse publicity for the firms in the food chain.

According to recent data from the Centers for Disease Control and Prevention, each year foodborne diseases contribute to approximately:

- 48 million people (1 in 6 Americans) getting sick
- 128,000 people being hospitalized
- 3,000 people dying

A significant public health burden that is largely preventable, the U.S. Government passed the Food Safety Modernization Act (FSMA) in 2011 in order to protect the safety of the U.S. food supply by shifting the focus from responding to contamination to preventing it. Modernizing the food safety system for the 21st century, FSMA has brought about strict requirements such as, the Foreign Supplier Verification Programs (FSVP) and third-party accreditation, as well as, increased penalties and fines for violations.

FDA enforcement statistics for the fiscal year 2013 are as follows:

- 6 Seizures
- 19 Injunctions
- 6,760 Warning Letters
- 3,844 Recall Events
- 8,044 Recalled Products
- 6 Debarments

These FDA enforcement actions result in penalties in fees, fines, and restitution pay outs in the millions of dollars each year that food companies are responsible for, not to mention, lasting effects on the companies' image.

What can your Company do?

To help lower health risks, prevent foodborne diseases, and avoid costly penalties, your company can develop a management system that meets the requirements and achieve Food Safety System Certification (FSSC) recognition. This standard was intended to be compatible with the current tools for food safety management, ISO 9001 and HACCP, and to extend its reach for greater diligence.

FSSC 22000:2010 is a combination of ISO 22000:2005 and ISO/TS 22002-1:2009.

- ISO 22000 is the “Food safety management systems — Requirements for any organization in the food chain”
- ISO/TS 22002-1 is the “Prerequisite programmes on food safety —Part 1: Food manufacturing.

Why Certify to the FSSC 22000 Scheme?

As a certified food supplier you assure your customers that your products, ingredients, and equipment meet agreed-upon standards, saving the sales department time and resources. These transactions go more smoothly because your reputation for performance has already been established by your registration through an accredited registrar. In addition, you gain:

- Increased customer satisfaction
- Ongoing operational improvements
- Fewer errors and lower return rates
- Greater productivity and improved performance
- Simplified and effective documentation
- Greater audit and surveillance efficiency

As companies work with independent auditors to enhance and certify their management systems, they often learn ways to improve their systems and management practices. Through independent certification by an accredited registrar like SRI, firms that manufacture, package, or produce food will demonstrate that they have an effective quality management system in place, impressing current customers and gaining greater access to new markets.

Benefits of the FSSC 22000 Certification Scheme

An ISO-based standards are not owned by a specific stakeholder organization like most other GFSI recognized schemes. The standards are developed and maintained by Food Safety experts, who are nominated by the members of ISO, from around the world working together in an ISO committee

ISO 22000 and FSSC 22000 are managed by the Board of Stakeholders. The Board represents the interests of all involved parties globally and has members from different stakeholder organizations representing manufacturers, food service organizations, retailers, etc. All members represent a trade organization.

Audits focus strongly on management commitment, effectiveness, and continuous improvement. This supports the organization in achieving better results and a higher level of conformity.

The standard has a wide scope: food manufacturing (slaughtering and pet food included).

Organizations that want to integrate other aspects such as quality, environmental, and safety (ISO 9001, ISO 14001, and OHSAS 18001) can do so easily because ISO 22000 uses the same format as other management system standards

FSSC 22000 is a fully transparent scheme. All information can be found on the FSSC website and there are no costs to obtain this information. There, you can find all requirements, decisions by the Board, the names of licensed certification and accreditation bodies, names of the members of the Board of Stakeholders, etc.

The Foundation for Food Safety Certification is governed by strict laws ensuring the continuing independency, non-profit nature and transparency. This ensures that the finances are strictly managed, all costs of the scheme are as low as possible and there is no funding to other organizations or individuals.

History

ISO 22000 was published in September 2005, to provide a framework of requirements, and confirm a global approach for an international industry. The Codex HACCP (Hazard Analysis and Critical Control Point) is widely accepted as an essential tool for managing food safety especially when combined with an auditable management system. In fact, ISO 22000 will make it easier for organizations worldwide to implement the Codex HACCP system for food hygiene in way that will be consistent regardless of the specific food product or the country involved.

Previously, more than 20 different national standards had arisen, creating uneven levels of food safety, adding costs and complications. The new standard was needed to curtail the costs and hardship involved in food-borne illnesses, particularly in developing countries. ISO 22000 is backed by international consensus, generating requirements for good practice on a worldwide basis.

Food safety audits are designed to be in-depth, rigorous, and transparent. As ISO 22000 and ISO/TS 22002-1 are covering food safety, the whole audit is focused on the management and assurance of food safety. Most organizations that want to integrate quality in their management system follow the requirements of ISO 9001. The fact that ISO 22000 uses the same format as other management system standards makes this integration easy.

Aligned with ISO 9001

While ISO 22000 can be implemented on its own, it is designed to be fully compatible with ISO 9001. Companies already certified to ISO 9001 will find it easy to extend this certification to include ISO 22000. To help users to do so, ISO 22000 includes a table showing the correspondence of its requirements with those of ISO 9001.

ISO 9001 is a standard that can be audited, providing certification and respect for the company involved. Food service firms can use 9001 and 22000 together – or extend their existing 9001 system – to meet these food safety requirements. ISO 22000 is structured in accordance with the eight clauses of ISO 9001. It is international, and can be used by any company within the entire food chain for certification and registration.

SRI is a Full-Service, Accredited Registrar

As acceptance of international standards has grown, so has SRI. Established in 1991 to serve suppliers in the steel industry, **SRI was one of the first 5 registrars in the U.S.** SRI now serves over 40 manufacturing and services industries across North America, Asia, and Europe.

SRI auditors make the difference

From its leadership role, SRI has built its business by employing the best auditors in the field. Our senior auditors are seasoned professionals averaging more than 25 years of experience. They know the standards and the industry so they can step right in and add value to your audit.

We know you have a choice.

Here's why you should choose SRI:

- Accredited by ANAB, RvA, and IATF, SRI offers registration to a **full range of standards** to meet all your business needs
- SRI's **web-based e-VENTS** system, integrated with our fully automated operations support, puts all your sites' audit schedules, plans, and results at your fingertips when you need it, where you need it
- Our **auditors are conveniently located** across the country to better serve your business
- We offer **Pre-Assessments** that give you one-on-one time with a lead auditor and an early look at your system, which leads to a smoother registration audit
- SRI's **no-surprises, open-book approach** has helped build strong, long-lasting relationships
- We are one of the **top 5 U.S. owned and operated** registrars. Among the first to be QS-9000 and ISO/TS 16949 qualified, SRI's heritage and leadership role puts it in the market for the long haul
- **SRI's membership** in key QMS and EMS technical advisory groups, and participation in industry standards development and oversight, ensure you are among the first to know about changes that will affect your business
- **Training** available by our lead auditors on standards and requirements gives you the practical, hands-on knowledge you need to succeed



Quality • Environmental • Health & Safety
Responsible Care

Pittsburgh Headquarters
300 Northpointe Circle
Suite 304
Seven Fields, PA 16046

TEL 724-934-9000
FAX 724-935-6825