

FSSC 22000

FSSC 22000, Food Safety System Certification standard, a certification scheme last for a food manufacturing company. Scheme based on the integration of ISO 22000:2005 food safety management system standard and the Publicly Available Specification (PAS) 220. Powered by confederation food and beverage industry - European Union (CIAA), FSSC22000 been approved by the Global Food Safety Initiative (GFSI).

What is the scope of the scheme?

Already developed food safety system certification - food manufacturing companies to process or manufacture animal products (excluding penyemblihan and pre-penyemblihan), vegetable products, shelf life and food ingredients like additives, vitamins and bio-culture.

For whom the scheme?

Standard is designed for a food manufacturing company that supplies or will supply their products to retail food or food company famous.

The companies that have been certified to ISO 22000 standard will only need an additional review against the PAS 220 to fit FSSC22000 certification scheme. **Received by the Buyer**

Many manufacturing companies have difficulties to meet customer requirements. It requires a lot of auditing and systems so that costs can be high. Because FSSC22000 been approved by the Global Food Safety Initiative (GFSI), allowing the company to get certified to meet the requirements FSSC22000 global retailer or reputable food company, which is recognized internationally - the food safety management system. **Who is doing the audit?** Auditor food safety SAI Global will conduct the audit.

ISO 22000 Food Safety Management

About the Standard

[ISO 22000](#) takes a whole chain approach to food safety, providing a standard that isn't just for food processors, but goes all the way from the farm to the fork including packaging and ingredient suppliers, caterers, storage & distribution facilities, chemical and machinery manufacturers and can be applied to primary producers such as farms.

The ISO22000 standard is an ISO/PDTS22003 accredited program designed to ensure safe food supply chains worldwide.

ISO 22000 extends the successful management system approach of the ISO 9001:2000 quality management system standard which is widely implemented in all sectors but does not itself specifically address food safety by incorporating the principles of Codex [HACCP](#).

The development of ISO 22000 was based on the assumption that the most effective food safety systems are designed, operated and continually improved within the framework of a structured management system, and incorporated into the overall management activities of the organization.

The BRC Standard

SAI Global, and their UK subsidiary EFSIS, are the leading provider of supplier evaluations in the world to the BRC standard, currently completing more evaluations than any other certification body. The standard is applicable for any supplier, regardless of produce or country of origin, and sets the standard for food manufacturing plants.

What the standard covers

In 1998 the British Retail Consortium (BRC), responding to industry needs, developed and introduced the BRC Food Technical Standard to be used to evaluate manufacturers of retailers own brand food products.

The main requirements of this standard are the adoption of [HACCP](#), a documented quality management system and control of factory environmental standards, process and personnel.

In a short space of time, this Standard has become invaluable to other organisations across the sector. It was, and still is, regarded as the benchmark for best practice in the food industry. This and its use outside the UK has seen it evolve into a Global Standard used not just to assess retailer suppliers, but as a framework upon which many companies have based their supplier assessment programmes and manufacture of some branded products.

Benefits of the standard

It is designed to be used as a pillar to help retailers and brand owners with their 'due diligence' defence, should they be subject to a prosecution by the enforcement authorities. Under EU food Law, retailers and brand owners have a legal responsibility for their brands.

Your BRC audit can be seamlessly combined with an [IFS Audit](#)

- SAI Global are able to offer cost a effective service through a single audit using a combined checklist
- Allows management to schedule a single audit for multiple standards and reduces audit time compared with standalone audits
- Addresses 'deviations and non-conformities' in a coordinated manner through your BRC/IFS Certification Team
- Makes it possible to issue separate reports and certificates simultaneously against each standard through just one audit.

SQF 1000/ 2000

The SQF 1000 / 2000 Codes are designed for use by all sectors of the food industry. The Code is a HACCP quality management system that utilizes NACMCF and [Codes HACCP Principles and Guidelines](#) - proven methods used by the food industry to reduce the incidence of unsafe food reaching the marketplace. It is designed to support industry or company branded product and to offer benefits to Suppliers and their customers at all links in the food supply chain.

The SQF Program provides two standards based on the type of food supplier:

- SQF 1000 Code for primary producers and growers
- [SQF 2000 Code for the manufacturing, processing and distribution sectors.](#)

The implementation of a SQF 1000/2000 management system addresses a buyer's food safety and quality requirements and provides the solution for businesses supplying local and global food markets.

The SQF 1000/2000 Codes are divided into three Certification levels. Each level is designed to indicate the level of development of a Supplier's food safety and quality management system as follows:

- Level 1 Food Safety Fundamentals
- Level 2 Certified HACCP Food Safety Plans
- Level 3 Comprehensive Food Safety and Quality Management Systems

The SQF Program was launched in 1994 in Australia and since 2004 has been administered by the SQF Institute (SQFI), a division of the Food Marketing Institute (FMI). SQF certifications have been issued to thousands of companies operating in Asia-Pacific, Europe, Middle East and North and South America.

HACCP Certification

HACCP (Hazard Analysis and Critical Control Points) is a risk management system that identifies, evaluates, and controls hazards related to food safety throughout the food supply chain. While all seven HACCP principles are included in the ISO 22000 standard, it may still be implemented as a separate risk management system.

A HACCP program can be implemented for control of physical, biological, and chemical risks throughout your operations. The plan helps assure regulating authorities and customers that you are taking every reasonable precaution to assure food safety. It also helps you reduce contamination-related food losses and improve the design of new food products.

HACCP plan principles:

- Identification of food hazards and the necessary risk control measures
- Identification of the food safety Critical Control Points (CCPs)
- Determination of the critical limits for each CCP
- Establish monitoring procedures for CCPs
- Plan and take corrective action when critical limits are exceeded
- Establish verification procedures for the HACCP FSMS system
- Establish documentation and record keeping for the HACCP FSMS system

Rely on SAI Global's Industry Knowledge and Experience

SAI Global has extensive experience and expertise in the food industry, including HACCP audit programs, [ISO 22000](#), GFSI standards and many other programs. We have in-depth knowledge and awareness of how to structure and manage compliance programs for the many different business models that fall under the standard. Our experienced, perceptive, and clear-thinking auditors are equipped to interpret the standard properly and guide you efficiently through the registration process.

GFSI - Global Food Safety Initiative

The Global Food Safety Initiative (GFSI), co-ordinated by CIES - The Food Business Forum, was launched in May 2000.

The GFSI Foundation Board, a retailer-driven group, with manufacturer advisory members, provides the strategic direction and oversees the daily management.

Under the umbrella of the Global Food Safety Initiative (GFSI), 7 major retailers have come to a common acceptance of four GFSI benchmarked food safety schemes.

The benchmarking work undertaken by the standard owners and other key stakeholders on five food safety schemes:

- [BRC](#)
- [IFS](#)
- Dutch HACCP
- [SQF](#)
- [FSSC 22000](#)

Each scheme has now aligned itself with common criteria defined by food safety experts from the food business, with the objective of making food manufacture as safe as possible. As a result, this will also drive cost efficiency in the supply chain and reduce the duplication of audits.

For more information about GFSI, please visit: <http://www.ciesnet.com>