

# Food Safety System Certification 22000- FSSC 22000

## At a glance

This document provides an overview of Food Safety System Certification 22000.

FSSC 22000 is one of the several standard systems that are referenced in [Standards Map](#), the interactive web-based tool on private standards developed by the T4SD program of ITC.

## What is FSSC 22000

FSSC 22000 is based on the food safety management standard ISO 22000: 2005 “Requirements for any organization in the food chain” and technical specifications for sector PRPs.

The standard was developed by the Netherlands-based Foundation for the Certification of Food Safety Systems, a non-profit organisation founded in 2004. The Foundation also facilitates and owns the Global Food Safety Initiative (GFSI)-approved HACCP food safety systems certification scheme.

## What products are covered by the standard system

The FSSC 22000 standard covers the food safety systems of food manufacturers that process or manufacture animal products, perishable vegetal products, products with a long shelf life and (other) food ingredients like additives, vitamins and bio-cultures and Food Packaging manufacturing.

## What are the key features of the standard system

- Manufacturers that are already certified against ISO 22000 only need an additional review against the applicable technical specifications for sector PRPs to fulfil FSSC 22000 certification criteria.
- The FSSC 22000 certification scheme has been given full recognition by the GFSI Board of Directors.
- The FSSC 22000 certification scheme was the first standard accepted by the European Cooperation for Accreditation (EA).
- The FSSC 22000 scheme specifies detailed requirements for the food safety system of the food organizations to be certified, the certification system of the certification bodies; and the system of accreditation by the accreditation bodies.

- FSSC 22000 includes transportation and on site storage for all food manufacturers, regardless of size and complexity, profit-making or not, public or private.

## FSSC 22000: facts and figures

- More than 600 organisations are FSSC 22000-certified.
- Sixteen accreditation bodies recognise FSSC 22000 as a certification scheme that can be certified under ISO/IEC 17021 accreditation.
- Twentyfive certification bodies are licensed to issue accredited certificates based on FSSC 22000, and thirty certification bodies with a provisional license.

## Support

FSSC 22000 provides free of charge access to Requirements and Regulations for: organizations that require certification; certification bodies; accreditation bodies; and the Board of Stakeholders on the FSSC 22000 website.

## FSSC 22000 Contact Details

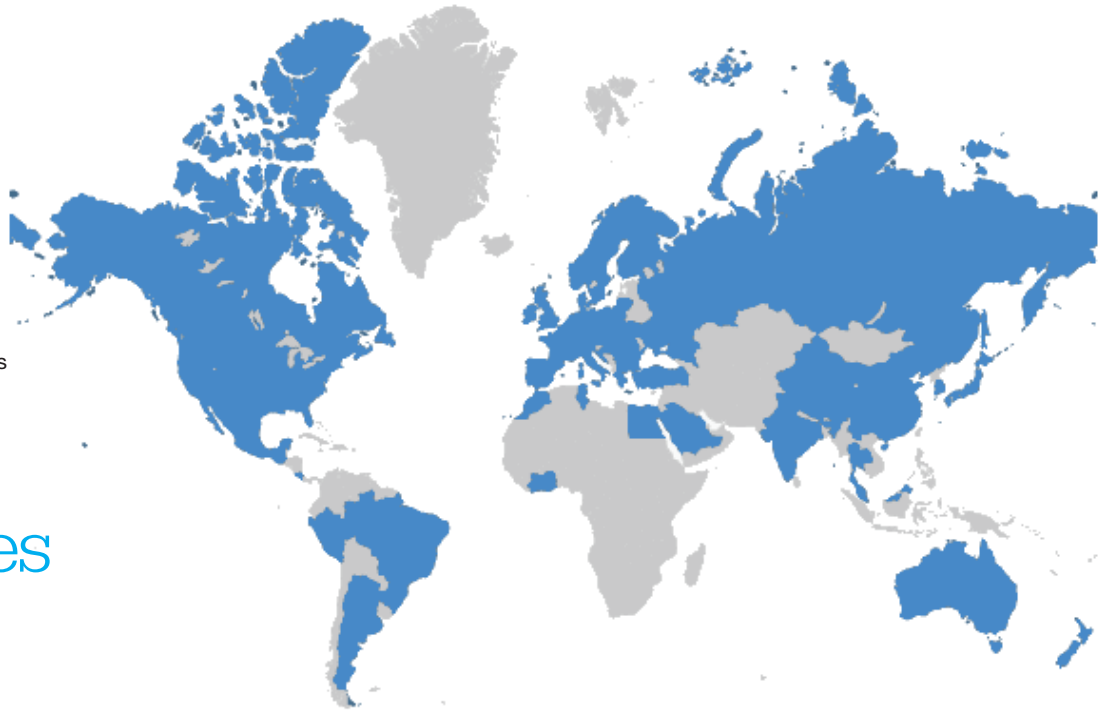
### Foundation for Food Safety Certification

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FSSC 22000 standard system is currently operational in the following countries and regions

Detailed maps highlighting countries where certification / verification is possible and countries where certified products / services are sold can be generated on ITC's Standards Map website.



## 54 countries

**ASIA** Bahrain, China, Hong Kong China, India, Japan, Malaysia, Republic of Korea, Saudi Arabia, Singapore, Thailand, Turkey **AFRICA** Cote d'Ivoire, Egypt, Ghana, Morocco, Tunisia **AUSTRALIA & OCEANIA** Australia, New Zealand **CENTRAL AMERICA AND CARIBBEAN** Costa Rica, Guatemala **EUROPE** Australia, Belgium, Bulgaria, Croatia, Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Ireland, Lithuania, Netherlands, Norway, Poland, Portugal, Romania, Russian Federation, Serbia and Montenegro, Slovakia, Spain, Sweden, Switzerland, The former Yugoslav Republic of Macedonia, Ukraine, United Kingdom **NORTH AMERICA** Canada, Mexico, United States of America **SOUTH AMERICA** Argentina, Brazil, Peru

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## How to become certified by FSSC 22000

- Step 1:** Visit the FSSC 22000 website to obtain a copy of the scheme requirements.
- Step 2:** Complete a Self Assessment to determine compliance with the requirements in section 3 of Part 1 of the scheme documents.
- Step 3:** Visit the FSSC 22000 website and select an approved Certification Body.
- Step 4:** Undergo Initial Audit Stage 1 [Evaluation of Food Safety Management System (FSMS) documentation, scope, resources and preparedness for stage 2].
- Step 5:** Undergo Initial Audit Stage 2 (Evaluation of the implementation and effectiveness of the FSMS).
- Step 6:** Attend closing meeting and confirmation of any non conformities.
- Step 7:** Complete initial audit corrections and corrective action. Corrections and corrective action evidence is assessed by certification body by documented evidence or revisit. Successful close out is documented.
- Step 8:** Independent certification review is completed and the certification decision is made by the certification body.
- Step 9:** After successful certification, undergo ongoing surveillance audits.

## What areas does FSSC 22000 standard system cover

The following table provides an overview of FSSC 22000 principles and requirements and related compliance policies covering social, environmental and economic areas.

### Explanation of Standards Map interpretation of compliance policies in the FSSC 22000 standard:

**Immediate Requirement:** The normative requirements for the food manufacturing organization to gain certification are the food safety management system requirements of ISO22000, the detailed requirements for technical specifications for sector PRPs and a number of additional FSSC requirements. All these requirements are presented in Standards Map as “Immediate requirements”.

	Environment	Social	Economic
Immediate requirements	<p><b>Chemicals / Natural Organic Inputs</b></p> <ul style="list-style-type: none"> <li>Storage/disposal/waste of chemicals</li> </ul> <p><b>Waste</b></p> <ul style="list-style-type: none"> <li>Waste management - collection, treatment, disposal</li> <li>Waste packaging of products in value chain</li> <li>Disposal of waste</li> </ul>	<p><b>Social/Human Rights</b></p> <ul style="list-style-type: none"> <li>Housing and sanitary facilities in place</li> </ul> <p><b>Work/Labor Rights - Conditions of Work</b></p> <ul style="list-style-type: none"> <li>Conditions of work</li> <li>Safety at work (ILO 184)                             <ul style="list-style-type: none"> <li>Safety equipments and emergency kits</li> </ul> </li> <li>Access to sanitary facilities at work</li> </ul>	<p><b>Organizational Development</b></p> <ul style="list-style-type: none"> <li>Human resources management</li> </ul> <p><b>Quality</b></p> <ul style="list-style-type: none"> <li>Product safety</li> <li>Chilling, packaging, storage and sanitary facilities</li> </ul> <p><b>Ethics</b></p> <ul style="list-style-type: none"> <li>Legality issues and compliance to national/international laws and regulations</li> </ul>