



FSSC 22000

Food Safety System Certification

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The globalization of markets has enabled the global sourcing of ingredients for food products. This has increased the complexity of the supply chain for many manufacturers thereby increasing the risk of food safety incidents.

However, the need to provide evidence of food products safety has never been more important. To comply with the Global Food Safety Initiative (GFSI), a number of standards were developed. The Food Safety System Certification, or FSSC 22000, was the result of combining two separate standards, ISO 22000 for Food Safety Management System Requirements and BSI-PAS 220 and guidance on the application of ISO 22000, ISO/TS 22004. Effective and harmonized food safety systems manage and ensure the safety and suitability of food in each link of the supply chain.

FSSC 22000 is intended for the certification of food safety systems of food manufacturers that process or manufacture:

1. *Perishable animal products, excluding slaughtering and pre-slaughtering (i.e., meat, poultry, eggs, dairy and fish products)*
2. *Perishable vegetable products (i.e., packaged fresh fruits and fresh juices, preserved fruits, packaged fresh vegetables, preserved vegetables)*
3. *Products with a long shelf life (i.e., canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt)*
4. *Biochemical products for food manufacturing (i.e., vitamins additives and bio-cultures)*

* Note: transport and storage on-site and as part of the operation are included (e.g., cheese ripening). It applies to all food manufacturing organizations in these categories, regardless of size and complexity.

ISO 22000

FSSC incorporates ISO 22000, but it is possible to get a standalone ISO 22000 certificate. Benefits of this certification include:

- Easy integration of existing management systems, such as ISO 9001 and ISO 14001
- Increased product safety and reduced risk of product liability
- Integration of risk analysis procedures and preventive programs in food safety

Benefits of FSSC 22000

- Easily integrated with other management systems including quality, environmental and safety management systems
- Incorporates ISO 22000, BSI-PAS 220 and guidance on the application of ISO 22000, ISO/TS 22004, HACCP, and the application of CODEX
- Recognized by the Global Food Safety Initiative (GFSI)
- Reduces food safety hazards
- Promotes continuous improvement and legal compliance
- Increases transparency in food supply chain