

# FSSC 22000 VERSION 6 INSIGHTS AND BENEFITS OF A MANAGEMENT SYSTEM

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# TODAY'S TOPICS

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Introduction to FSSC

FSSC 22000. Why Version 6?

Main Changes

Support for Transition

Benefits of the Management System Approach

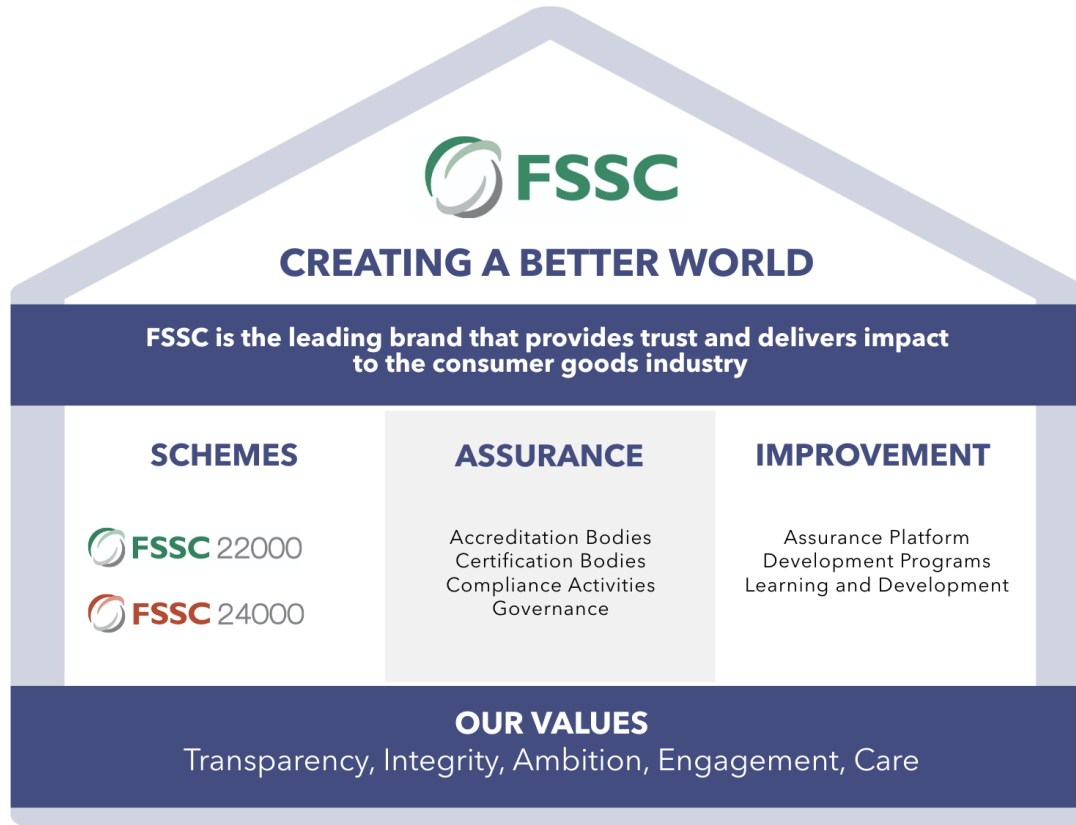
Q&A

# INTRODUCTION TO FSSC

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# FSSC BRANDED HOUSE

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## WHY FSSC 22000?

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Framework for a robust and effective Food Safety Management System

Uses existing ISO standards (benefits from the Harmonized Structure, facilitating IMS)

Science-based:

- developed by international experts
- reliable

GFSI recognized and globally accepted

Robust Integrity Program, leading to reliable audits and certification

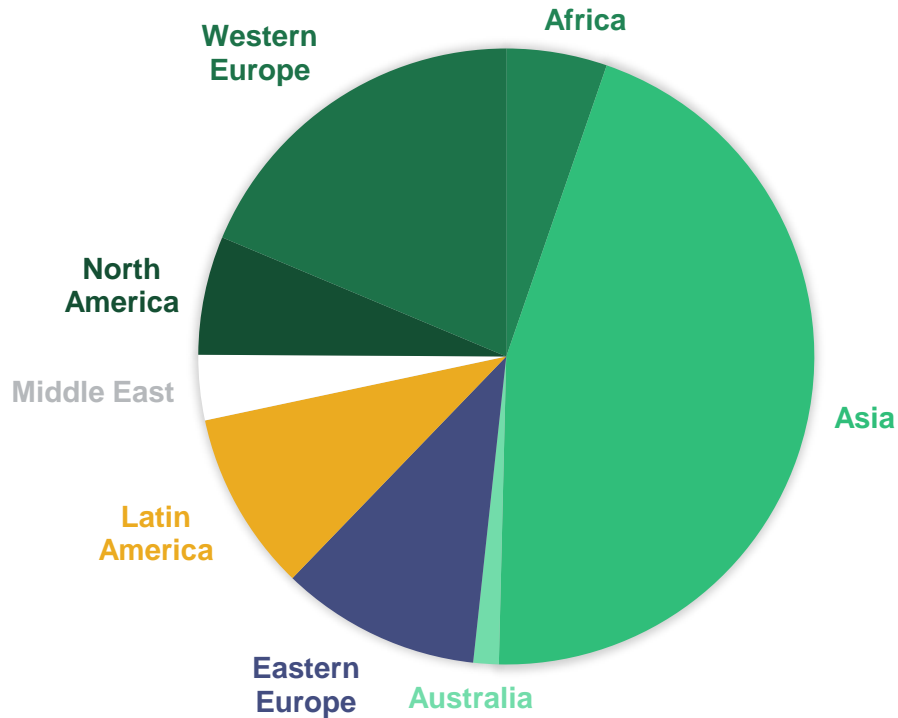
Applicable sector specific technical specifications for PRPs fully included

Covers the Food Supply Chain



# 34000 FSSC 22000 CERTIFICATES WORLDWIDE

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# **FSSC 22000**

## **WHY VERSION 6?**

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# OVERVIEW

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## Main drivers for the development of V6

- Incorporating the requirements of ISO 22003-1:2022,
- Strengthening the requirements to support organizations in their contributions to meeting the UN Sustainable Development Goals (SDGs),
- Editorial changes and amendments as part of continuous improvement.





# STRUCTURE OF FSSC 22000

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**ISO 22000**

ISO 22000 fully applied

**SECTOR  
SPECIFIC  
PRPs**

Technical specifications for Pre-Requisite Programs

**ADDITIONAL  
FSSC 22000  
REQUIREMENTS**

To ensure consistency and integrity,  
To provide governance,  
To add agility, addressing emerging Food Safety issues.

**Additional to  
ISO 22000**

# BENEFITS OF THE CHANGES

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# BENEFITS OF VERSION 6

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- Additional food loss and waste requirements support a silo-breaking approach contributing towards the UN Sustainable Development Goals (SDGs).
- Incorporates quality control parameters and food safety & quality culture into the Scheme.
- Enhanced measures to aid in certificate authenticity, such as adding a QR code to each certificate.
- Extension of scope with category FII for trading and brokering.
- Further detail in the Scheme document for better understanding and application.

# BENEFITS

## Additional benefits resulting from V6

- The additional food loss and waste requirements support a silo-breaking approach contributing towards the UN Sustainable development goals (SDGs).



SDG Target 12.3 on Food loss and waste aims to halve per capita global food waste by 2030

**MAIN CHANGES  
FSSC 22000 VERSION 6  
PART 1**

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# SCHEME STRUCTURE

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The Scheme consists of the following:

Five parts	Two appendices	Five annexes
<ul style="list-style-type: none"><li>➤ Part 1 – Scheme overview</li><li>➤ Part 2 – Requirements for organizations to be audited</li><li>➤ Part 3 – Requirements for the certification process</li><li>➤ Part 4 – Requirements for Certification Bodies</li><li>➤ Part 5 – Requirements for Accreditation Bodies</li></ul>	Definitions and normative references	<ul style="list-style-type: none"><li>➤ Annex 1 – CB Certificate scope statements</li><li>➤ Annex 2 – CB Audit report requirements</li><li>➤ Annex 3 – CB Certificate templates</li><li>➤ Annex 4 – AB Accreditation certificate</li><li>➤ Annex 5 – CB Requirements for the use of ICT</li></ul>

# MAIN CHANGES – PART 1

- **Added in the following scopes:**
  - Animal primary conversion, e.g., slaughterhouse (C0)
  - Pre-process handling of plant products (BIII), e.g., fruit and vegetable packhouses
  - Trading and brokering (FII)
  - Pet food moved into category C
- **Removed the following scopes:**
  - Farming scope (Category A)
  - FSSC 22000-Quality

(Sub)Category	Description
BIII	Pre-process handling of plant products
C0	Animal – Primary conversion
CI	Processing of perishable animal products
CII	Processing of perishable plant-based products
CIII	Processing of perishable animal and plant products (mixed products)
CIV	Processing of ambient stable products
D	Processing of feed and animal food
E	Catering / Food service
FI	Retail / Wholesale / E-commerce
FII	Brokering / Trading / E-commerce
G	Transport and storage services
I	Production of packaging material
K	Production of Bio/chemicals



**MAIN CHANGES  
FSSC 22000 VERSION 6  
PART 2**

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# MAIN CHANGES – PART 2

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## Strengthening existing requirements:

- Relating to the use of recycled packaging as raw material input
- Controlling of claims on product label or packaging
- Management of artwork and print control (Category I)
- Requirements for food defense and food fraud for suppliers (FII)
- Allergen management and environmental monitoring
- Foreign matter management and tanker cleaning

**NEW ADDITIONAL REQUIREMENTS  
FSSC 22000 VERSION 6  
PART 2**

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# NEW ADDITIONAL REQUIREMENTS

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**2.5.8 Food Safety and Quality Culture**

**2.5.9 Quality Control**

**2.5.15 Equipment Management (Hygienic Design)**

**2.5.16 Food Loss and Waste**

**2.5.17 Communication Requirements (CO to CB)**

# NEW ADDITIONAL REQUIREMENTS

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## 2.5.8 - Food Safety and Quality Culture (All Food Chain Categories):

- Establish, implement, and maintain food safety and quality culture objective(s).
- This shall address the following elements:
  - Communication
  - Training
  - Employee feedback and engagement
  - Performance measurement of defined activities
- Food safety and quality culture plan, including targets and timelines.

# NEW ADDITIONAL REQUIREMENTS

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## 2.5.9 - Quality Control (All Food Chain Categories):

- Establish, implement, and maintain a quality policy & quality objectives.
- Establish, implement, and maintain quality parameters.
- Analyze and evaluate the results of the quality control parameters linked to the finished product specifications.
- Include these quality elements in the scope of the internal audit.
- Establish and implement quantity control procedures.
- Establish and implement line start-up and change-over procedures.



## NEW ADDITIONAL REQUIREMENTS

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### **2.5.15 - Equipment Management (All Food Chain Categories, excl. FII):**

- Documented purchase specifications for equipment.
- Risk-based change management process for equipment.
- Evidence of successful commissioning.



# NEW ADDITIONAL REQUIREMENTS

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## 2.5.16 - Food loss and waste (All Food Chain Categories, excluding I):

- Documented policy and objectives on the strategy to reduce food loss and waste.
- Controls to manage product donations.
- Management of surplus products/by-products intended as animal feed/food.
- Not compromise on food safety.

### FOOD LOSS AND WASTE

Food loss occurs before the food reaches the consumer as a result of issues in the supply chain (production, processing, storage, and distribution phases).

Food waste refers to food that is fit for consumption, but consciously discarded at the retail or consumption levels.

In the context of the FSSC 22000 Scheme, food loss and waste only relate to food – it does not include packaging material wastage.

# NEW ADDITIONAL REQUIREMENTS

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Example of an objective on a strategy  
to reduce food loss and waste:

**REDUCE FOOD WASTAGE BY  
10% YEAR ON YEAR;  
WITH AN OVERALL REDUCTION OF  
50% OVER 5 YEARS**



# NEW ADDITIONAL REQUIREMENTS

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## 2.5.17 - Communication Requirements (All Food Chain Categories):

- Organizations are to notify their CB within 3 working days of the commencement of serious events or serious situations.
- Implement suitable measures as part of their emergency preparedness and response process.
- Serious events include war, strikes, terrorism, crime, flood, earthquake, etc.
- Serious situations include public food safety events, actions imposed by regulatory authorities, legal proceedings, fraudulent activities, and corruption.

**MAIN CHANGES**  
**FSSC 22000 VERSION 6 PART 3**

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# MAIN CHANGES – PART 3

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## Audit Duration

- Re-aligned the audit duration calculation with ISO 22003-1:2022.
- Increase in minimum audit duration (2.0 MD) & reporting writing time (1.0 MD) .
- Removed the exemption for 1.0 MD audit, 1.5 MD exemption for simple process still in place.
- Multi-site certification: Realigned with ISO 22003-1:2022 (including multi-site sampling).

**SUPPORT**

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# FSSC 22000 CHANGE DOCUMENT VERSION 5.1 TO 6

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- Supporting document provides an overview of changes with edits identified
- Also available for [Annex 1-5](#)
- Also published [Requirements for V6 Upgrade Process](#)
- [www.FSSC.com/schemes](http://www.FSSC.com/schemes)



**FSSC 22000 SCHEME**

**VERSION 6.0 | APRIL 2023**



# UPGRADE PROCESS

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- FSSC 22000 Version 6 was published March 31, 2023
- The first audits to Version 6 will commence 01 April 2024
- A 12-month transition window was allowed for organizations to prepare for the new requirements and for CBs to implement and gain accreditation.
- All organizations must complete the V6 upgrade audit before 31 March 2025 as detailed in the upgrade process. [www.fssc.com](http://www.fssc.com)



## **FOOD SAFETY SYSTEM CERTIFICATION 22000**

**GUIDANCE DOCUMENT: FOOD SAFETY AND  
QUALITY CULTURE**

# **GUIDANCE DOCUMENTS AVAILABLE**

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- Environmental Monitoring
- Equipment Management
- Food Defense
- Food Fraud Mitigation
- Food Loss and Waste
- Food Safety and Quality Culture
- Transport Tank Cleaning

# TRANSLATIONS OF DOCUMENTS AVAILABLE

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- English
- Spanish
- Chinese
- Japanese
- Portuguese
- Turkish

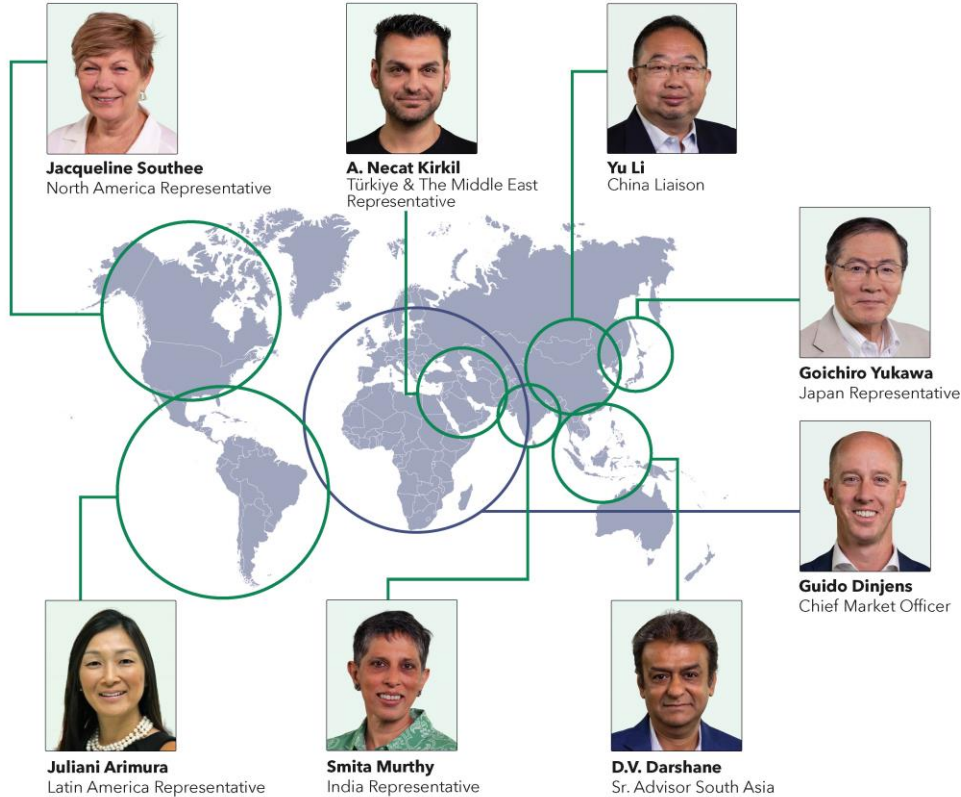


**FSSC 22000**

**DOCUMENTO DE ORIENTACIÓN: CULTURA DE  
CALIDAD E INOCUIDAD ALIMENTARIA**

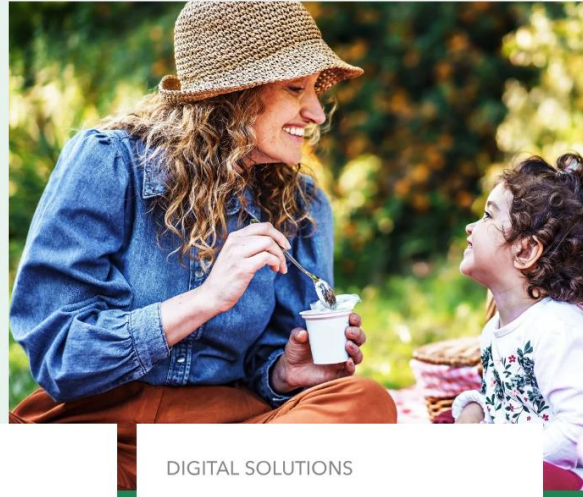
# GLOBAL REPRESENTATION

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## FSSC provides trust and delivers impact to the consumer goods industry

We are a global non-profit and independent scheme owner of ISO Management System based certification schemes and related development programs.



### FSSC 22000

#### Food Safety

FSSC 22000 offers a certification Scheme for the auditing and certification of Food Safety Management Systems to ensure the provision of safe food, feed, and packaging to the consumer goods industry.

### FSSC 24000

#### Social Sustainability

FSSC 24000 offers a certification Scheme for the auditing and certification of Social Sustainability Management Systems to ensure safe and fair working conditions in the consumer goods industry.

### DIGITAL SOLUTIONS

#### FSSC On-Site

FSSC On-Site is a new plan in our Assurance Platform. The Assurance Platform is a secure digital solution that enables transparency and informed decision-making for your organization and the entire consumer goods industry.

# BENEFITS OF A MANAGEMENT SYSTEM

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[FSSC Insights Webinar Integrated Management Systems](#)

# WHAT IS AN ISO MS STANDARD ?

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- A formula describing a process for the best way to do something.

**Quality management standards** to help work more efficiently and reduce product failures.

**Environmental management standards** to help reduce environmental impacts, reduce waste and be more sustainable.

**Health and safety standards** to help reduce accidents in the workplace.

**Energy management standards** to help cut energy consumption.

**Food safety standards** to help prevent food from being contaminated.

**IT security standards** to help keep sensitive information secure.



# FEATURES OF A MANAGEMENT SYSTEM

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- A process-based system, developed to optimize a company's performance
- Requires management commitment and a company culture that supports competence, communication, and continual improvement
- The operational component is a process within the system
- In a food organization, the operational component is the CODEX HACCP plan, and the system supports the identification of risks and control of hazards through PRP's, CCP's and OPRP's
- A common framework allows for integration with other ISO standards across an organization



# ISO HARMONIZED STRUCTURE



- ISO Management System standards help structure, focus, and drive continuous improvement in an organization – resulting in a high-impact management system.
- ISO management principles (according to the Harmonized Structure) ensure a robust and effective integrated management system.



# INTEGRATED MANAGEMENT SYSTEM APPROACH

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- A common framework aligns and integrates processes across functions
- Coordinates efforts to maximize efficiencies, minimize duplication, and reduce costs
- Recognition of risks & opportunities throughout company
- The Plan-Do-Check-Act (PDCA) cycle and risk-based thinking ensure the identification and control of hazards and support the culture of
  - increased performance,
  - employer and customer satisfaction,
  - and continuous improvement.

# OTHER SERVICES

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# OTHER SERVICES

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- ✓ [FSSC On-Site](#)
- ✓ [FSSC Development Program](#)
- ✓ [FSSC 24000](#)



 FSSC Development Program



A FOOD SAFETY SYSTEM PROGRAM FOR

SMALL AND MEDIUM-SIZED  
FOOD ORGANIZATIONS

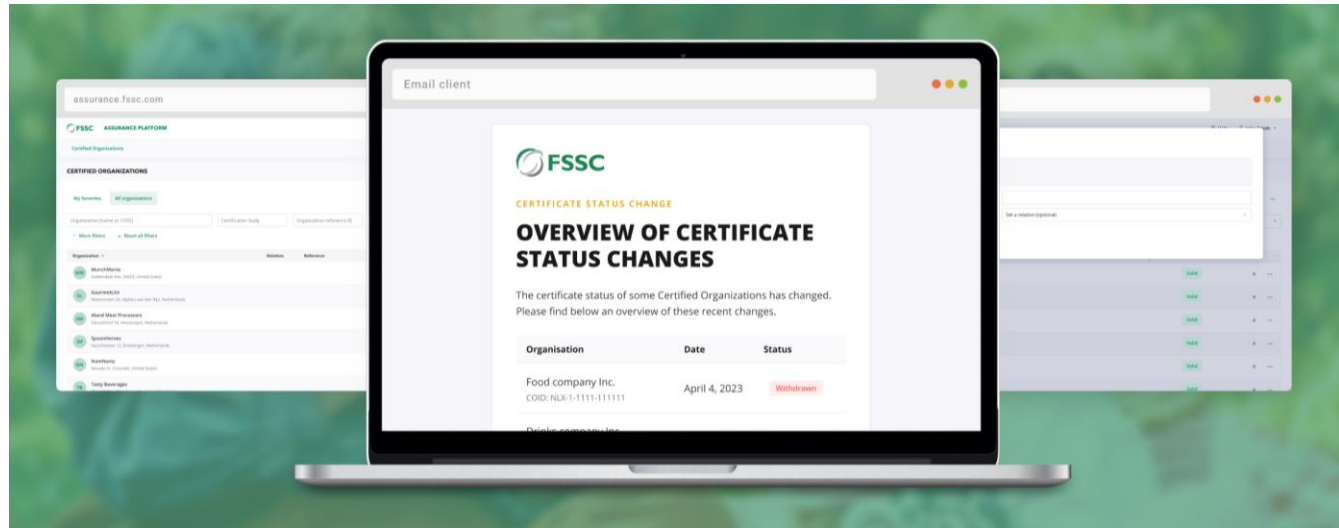


# FSSC ON-SITE

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## Digital tool for supply chain compliance

- Never miss an FSSC 22000 certificate change! FSSC On-Site provides automatic email notifications of sites, suppliers, and partners on changing certificate status.



# INTRODUCING FSSC 24000

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- FSSC 24000 is a Social Management System, based on PAS 24000 that aims to ensure organisations provide safe and fair working conditions, meet business ethics requirements and apply due diligence in their supply management.
- Both FSSC 22000 and FSSC 24000 are aligned to the ISO Management System approach and the ISO Harmonized Structure, which facilitates integration with other ISO management standards.



**THANK  
YOU**



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