FSSC 22000, GETTING BACK ON TRACK IN 2021

PJRFSI – Partner for Food Safety
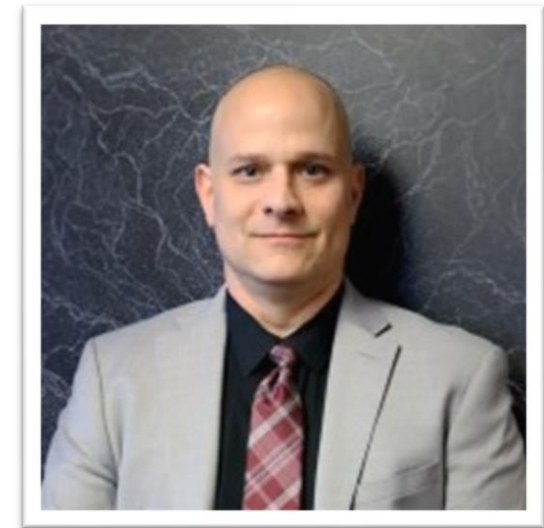
FSSC 22000
GETTING BACK
ON TRACK
IN 2021

April 2021

Jacqueline Southee

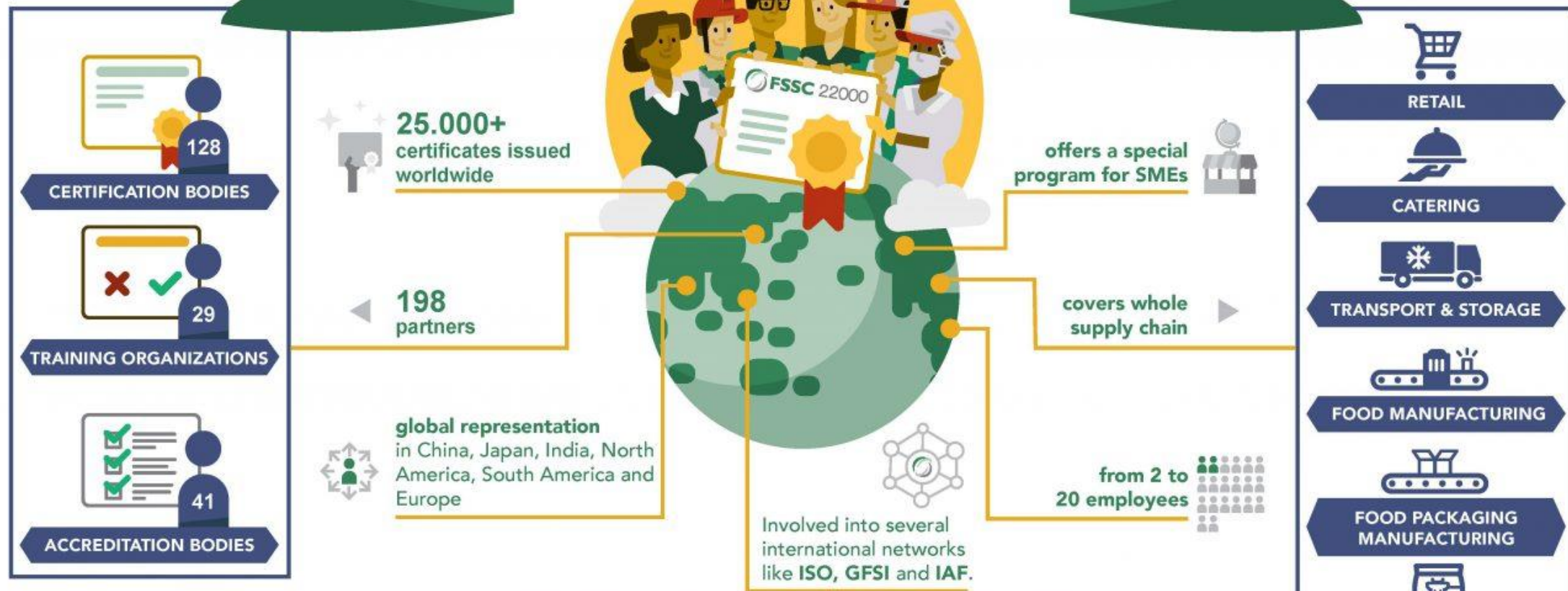North America Representative

FSSC 22000

Today's Topics

- Introduction
- Update to FSSC 22000 V 5.1
  - Timeline to Upgrade
  - Key Changes
- Guidance on Food Safety Culture
- Remote Audits
- Other FSSC 22000 Services
  - Development Program
  - HPC 420 Non-Food Packaging Module
- Information and Support

10 YEARS OF STEADY GROWTH

128
CERTIFICATION BODIES

29
TRAINING ORGANIZATIONS

41
ACCREDITATION BODIES

25.000+ certificates issued worldwide

FSSC 22000

offers a special program for SMEs

198 partners

covers whole supply chain

global representation in China, Japan, India, North America, South America and Europe

Involved into several international networks like **ISO**, **GFSI** and **IAF**.

from 2 to **20 employees**

RETAIL

CATERING

TRANSPORT & STORAGE

FOOD MANUFACTURING

FOOD PACKAGING MANUFACTURING

ANIMAL FEED PRODUCTION

FARMING

WHO MANAGES FSSC 22000?

The FSSC 22000 Scheme is governed by an independent Board of Stakeholders.

An Advisory Committee ensures transparency and involvement of the industry.

The Advisory Committee reports to the Board of Stakeholders.

10 YEARS OF CONTINUOUS IMPROVEMENT

2010	2011	2013	2016	2019
version 1	version 2	version 3	version 4	version 5
+ food manufacturing	+ packaging	+ feed, animal farming and quality	+ transport, retail and catering	

FSSC 22000

F	Food
S	Safety
S	System
C	Certification
22000	

ISO 22000	**PRPs**	**Additional requirements**

FSSC 22000

Update to FSSC 22000 Version 5.1

**Published Nov 2020
Transition by April 2021**

Key drivers:

- GFSI Benchmark requirements 2020.1
- Incorporation of updates through the Board of Stakeholders Decision List
- Strengthened Integrity and Licensing process for new and existing CBs
- Continuous Improvement

FSSC 22000

FSSC 22000 VERSION 5 to VERSION 5.1

1. "Track Change" document of updates on website

2. Upgrade process published
   - Defines upgrade process
   - Accommodates delayed V 5 audits

REQUIREMENTS V5.1 UPGRADE PROCESS

DATE	23 February 2021
VERSION	2.0
REVISION HISTORY	Mandatory requirement for CBs and ABs to issue new certificates referencing V5.1; further allowances for unannounced audits.

FSSC 22000

FSSC 22000 SCHEME VERSION 5.1

VERSION 5.1 | NOVEMBER 2020

www.fssc22000.com

FSSC 22000

Timeline for Version FSSC 22000 5.1

April 1st – March 31st 2022

- After April 1 2020, all audits conducted to FSSC 22000 Version 5.1 .

30th June 2021

- Any existing V4 certificates to end

- Upgrade audits are full FSSC 22000 audits conducted as surveillance and recertification audits.
- Can be unannounced – 3 yearly requirements for unannounced audits apply.

FSSC 22000

V5.1 UPGRADE PROCESS

2018	2019	2020	2021	2022
V4.1 Upgrade S2	V4.1 Recert	V5 Upgrade S1	a) V5 S2 **UA** in Q1 of 2021 **OR** b) V5.1 Upgrade S2 **UA** if on or after 1 April 2021 within calendar year	a) V5.1 Recert in Q1 2022 b) V5.1 Recert before certificate expiry date
V4.1 Upgrade S2	V4.1 Recert	V5 Upgrade S1 postponed to Q1 2021 due to COVID-19	V5 S1 in Q1 2021 **AND** V5.1 Upgrade S2 **UA** within calendar year	V5.1 Recert
V4.1 Upgrade SV1	V4.1 S2 **UA**	V5 Recert postponed to 2021 due to COVID-19 (validity extension)	a) V5 Recert in Q1 2021 **OR** b) V5.1 Recert on or after 1 Apr 2021 and within extension window **AND in both cases (a+b)** V5.1 S1 within calendar year	V5.1 S2 **UA** within calendar year
V4.1 Recert	V4.1 S1	V5 upgrade S2	V5.1 Recert	V5.1 S1 **UA** within calendar year

FSSC 22000 V 5.1 - Key Changes

- New Additional Requirements (Part 1)
- New Requirements for Multi Site Certification (Part 2 & 3)
- Audit Duration (Part 3)
- Audit Report Requirements (Part 3 and Annex 2 & 3)
- Maintenance of Audit Competency (Part 4)
  - Update of Auditor Database
- Minimum number of Certificates for CB's

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Strengthening of Integrity Program

- Licensed CB's to maintain a minimum number of Certificates

- For new CB's
  - 15 certificates within 12 months
  - 35 certificates within 24 months
  - 50 certificates within 36 months

- For existing CB's – timeline will be included in the Upgrade paper

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GFSI Recognition

FSSC Scheme v5.1 Benchmarking for BR v2020.1

In progress

- C – Food Manufacturing
- D – Animal Feed Production
- G – Transport & Storage Services
- I – Food & Feed Packaging Materials
- K – Production of (Bio)Chemicals

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Food Safety Culture

- GFSI requirement for evidence of management's commitment to establish, implement, maintain, and continuously improve the FSMS with elements of FOOD SAFETY CULTURE to include:

- Communication:

- Training

- Feedback from employees

- Performance Measurement on food safety related activities

Core elements met by ISO 22000:2018

FSSC 22000

FSSC 22000 APPROACH

Guidance Document: Food Safety Culture

- Linked to FSSC 22000 Version 5.1

Outlines

1. How Food Safety Culture is covered by ISO 22000:2018
2. How Food Safety Culture is audited an FSSC 22000 audit

FSSC 22000

FOOD SAFETY SYSTEM CERTIFICATION 22000

GUIDANCE DOCUMENT: FOOD SAFETY CULTURE

Version 5.1 | November 2020

FSSC 22000

FORMAT OF GUIDANCE DOCUMENT

FOOD SAFETY CULTURE COMPONANT		
GFSI GUIDING QUESTION	**ISO 22000:2018 Clause**	**Guidance for Auditors / Expectations**
Listing of the guiding questions from the GFSI Position paper e.g. How is your Company's vision and mission expresses so that it understood?	Reference to the relevant clause from ISO 22000:2018 **Clause 5.2.2.** b) The food safety policy shall be communicated understood and applied at all levels within the organization.	Suggestions as to how to assess that the requirements are being met Assess that top management has verified that food safety expectations are understood by all staff

ISO MANAGEMENT SYSTEM STANDARDS;

- Describe and define procedures to support a process and improve efficiency

- The process requires management commitment, leadership and the engagement and involvement of all employees

- The systems, routines and habits contribute to a safety culture which reduces risk

- Competence and awareness of individual contribution strengthens culture and promotes continual improvement

Examples;   Aviation industry Occupational, health and safety

FSSC 22000

FSSC 22000 and COVID-19

- FSSC 22000 continues to monitor the impact of the global pandemic and adapt to the needs of industry without compromising the integrity of the FSSC 22000 audit or the certification process.

- Communicating with CB's, brand owners and major stakeholders to meet their needs

- Offers option for maintaining certification in line with GFSI based on risk assessment

  - Extension of certificate validity for a max 6 months or

  - Postponement of the audit

  - Options for remote audits

FSSC 22000

Annex 9 Use of ICT

- Part of Version 5.1
- Defines a 2-part process
- Achieves GFSI recognized certification

Full Remote Audit Option

- Option for use during serious events when onsite audit is not possible
- Results in accredited certification
- Not currently GFSI recognized

FSSC 22000

FSSC DEVELOPMENT PROGRAM

- Aimed at small and medium sized companies to provide a tool to initiate, develop or improve the food safety system of any company

- Aligned with FSSC 22000 / ISO 22000, CODEX HACCP and GFSI GMP and developed around the essential elements of Food Safety Management

Now covers 3 scopes:

Manufacturing   Retail   Catering

FSSC Development Program

THREE MAIN ELEMENTS

1. Self Evaluation Tool

2. Training

3. Conformity Assessments

FSSC Development Program

FSSC 22000 Development Program

Steppingstone approach

To get started in Food Safety Management
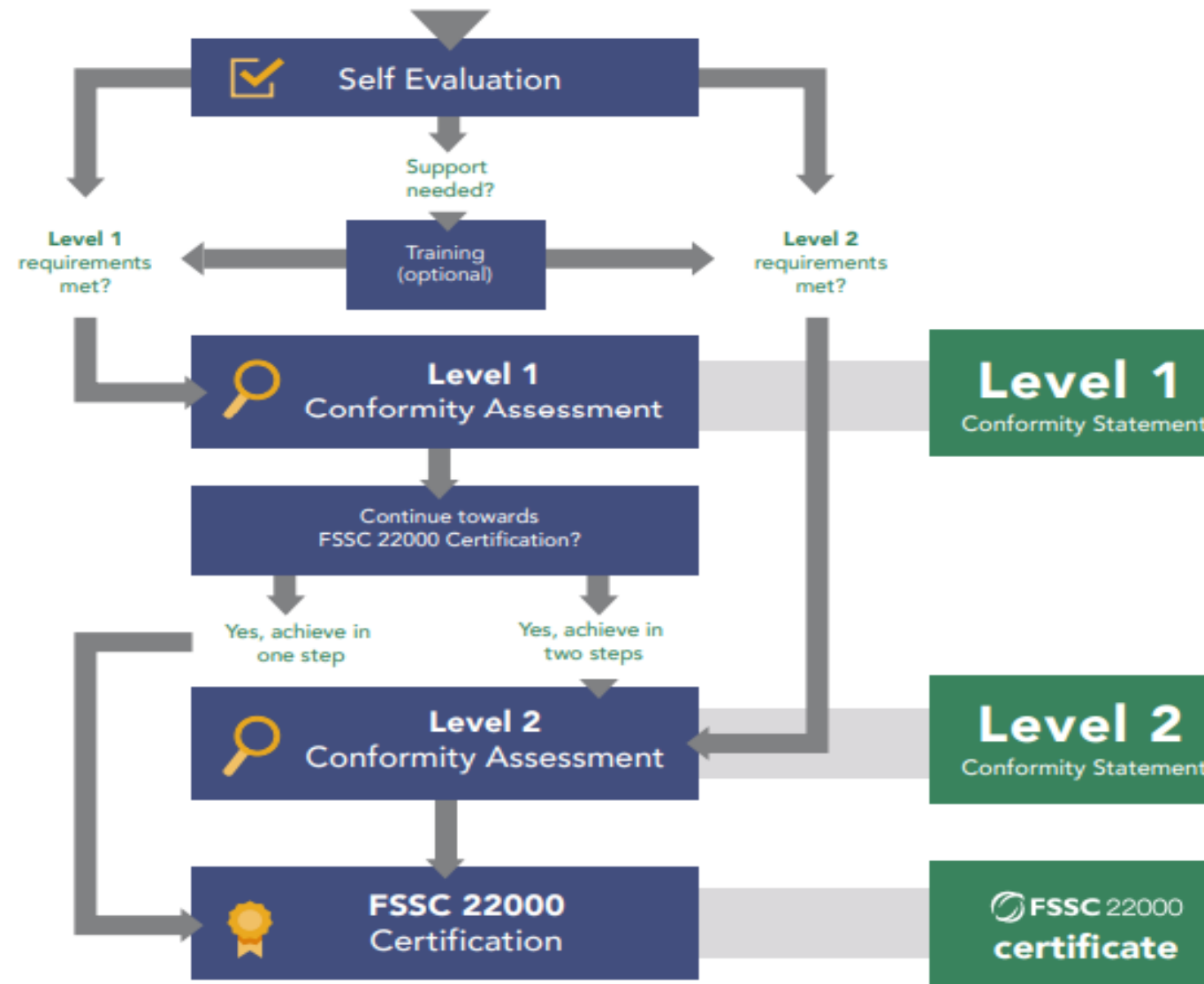
OTHER FSSC 22000 SERVICES

HPC420 NON- FOOD PACKAGING MODULE

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NON-FOOD PACKAGING MODULE

Produced in **by FSSC 22000,** in association with **HPC 420**

as a voluntary option

- To certify packaging manufacturers who manufacture both food packaging and non-food packaging;

  and

- To certify the total Food Safety Management System of the manufacturing site.

HPC 420

NON-FOOD PACKAGING MODULE

Developed in association with Procter & Gamble and ALPLA and is based on a set of requirements defined by iCompliance* members.

Intended to be used as an audit addendum in combination with

1. FSSC 22000-Quality Packaging (Category I)

or

2. FSSC 22000 Packaging (Category I) plus ISO 9001

* iCompliance is a compliance platform intended to drive value in the supply chain through trust, collaboration, inclusion, continuous improvement and openness. It provides an efficient and collaborative way to ensure the quality of raw materials, components and products that will give consumers the positive product experience and safety they deserve.

HPC 420

NON-FOOD PACKAGING MODULE BENEFITS

- Extends the customer base for **FSSC 22000** Packaging

- Reduces the need for multiple brand supplier audits;

- Demonstrates effective management of safety and quality throughout production, and effective change management controls;

- Provides confidence to customers.

- Covered by the **HPC 420** Integrity Program

- Meets the requirements for the brand owners participating in the iCompliance program.

HPC 420

Program Standards - Packaging

ISO 15378[1]

BRC Packaging Standard[2] (Issue 6)

FSSC 22000 + Module (in development)

Rank	Category	Description
#1	Primary Packaging and Labeling for Pharmaceuticals & OTC Drugs	Primary Packaging and Labeling for Rx & OTC *Assessment Audit*
#2	Packaging for Cosmetics, Home & Laundry; Secondary Packaging for Pharmaceuticals & OTC Drugs	Packaging - GFSI Compliant *Certification Audit*

Primary **Alternative**

[1] Will Also Accept IFS PacSecure + Primary Packaging and Labeling for Rx & OTC Module - GFSI Compliant *Certification Audit*
[2] Will Also Accept IFS PacSecure + Packaging Module - GFSI Compliant *Certification Audit*

www. icomplianceglobal.com

icompliance | HPC 420

AVAILABILTY OF THE MODULE

- The Non-Food Packaging Module was published in October 2020

- It is available on the **HPC 420** website www.hpc420.com

- It contains requirements and guidance

- Available through licenced Certification Bodies

HPC 420

Global Safety and Quality Management System Certification Scheme for Home, Laundry & Personal Care Products

Non-Food Packaging Module (HPC 420)
**Version: 1.0 | October 2020**

HPC 420

Looking to the Future

- FSSC Development Program
  - Piloting remote audit options

- ISO 23412:2020 Addendum
  - Transport of refrigerated goods / food parcels. Expected April 2020

- Use of FSSC Portal for Brand Assurance
  - Facilitating transparency with major brand owners

FSSC 22000

Support and Information – Public Website

www.fssc22000.com

- Scheme Documents
- Translations
- Guidance documents
- Brochures and Video's
- General Newsletters
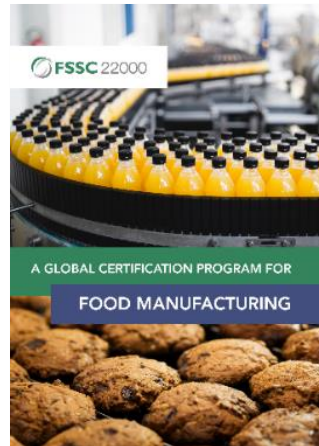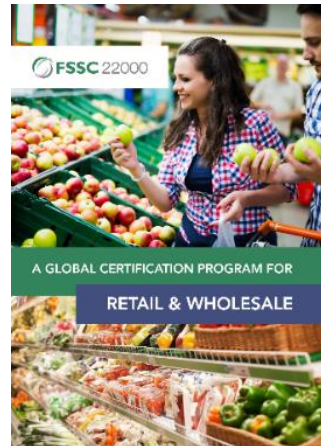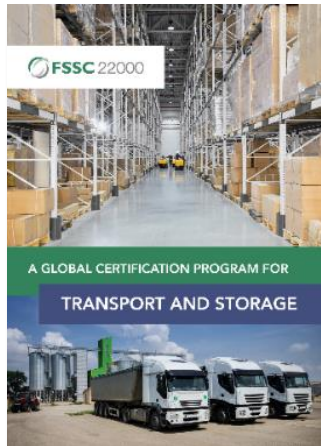
FSSC 22000

THANK YOU

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@FSSC22000

JSOUTHEE@FSSC22000.COM

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1 508 932 6421

UPCOMING WEBINARS

HTTPS://WWW.PJRFSI.COM/WEBINARS/

Date: Tuesday April 27th, 2021 – 2pm est.

Webinar Title - Supplier Quality, Do You Have an Effective Program?

Webinar Description - Hear directly from Peter Begg, Vice President of Quality & Food Safety at Hearthside Foods on the importance of building a strong supplier quality program and the many risks you and your company face if you are not managing this risk and protection your brand.

Speakers:
- Peter Begg, Vice President of Quality & Food Safety

Date: Tuesday May 4th, 2021 – 2:00pm – 3:00pm EST

Webinar Title: Traceability, what does it really mean in "your" programs?

Webinar Description - Join CEO Jennifer Crandall from Safe Food En Route along with SVP Paul Damaren, PJRFSI as they discuss the traceability rule at a high level and how that impacts your programs.
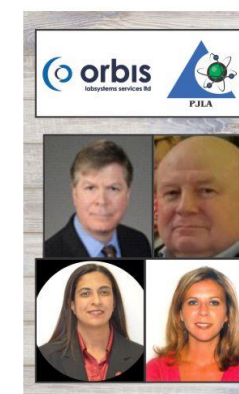
Speakers:
- Jennifer Crandall, CEO & Co-Founder

Date: Tuesday May 6th, 2021 – 2:00pm – 3:00pm EST

Webinar Title: Ensuring Product Safety, Accreditation and Regulatory Compliance using Laboratory Information Management System, "LIMS"

Webinar Description - Join CEO Michael Gannon, Senior LIMS Consultants Russel MacKenzie and Jai Bhana from Orbis Labsystems along with Tracy Szerszen, President, Perry Johnson Laboratory Accreditation, "PJLA", as we talk about laboratory compliance requirements, what a LIMS system does and how it benefits your organization as well as why and when it is important to use accredited labs for your products.

Speakers:
- **Michael Gannon, CEO, Orbis Labsystems**
- **Russel MacKenzie, Senior LIMS Consultant, Orbis Labsystems**
- **Jai Bhana, Senior LIMS Consultant, Orbis Labsystems**
- **Tracy Szerszen, President, PJLA**