FSSC 22000: A FOOD SAFETY MANAGEMENT SYSTEM FOR PACKAGING MANUFACTURERS

PJRFSI – Partner for Food Safety

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Webinar Info

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Question and Answer
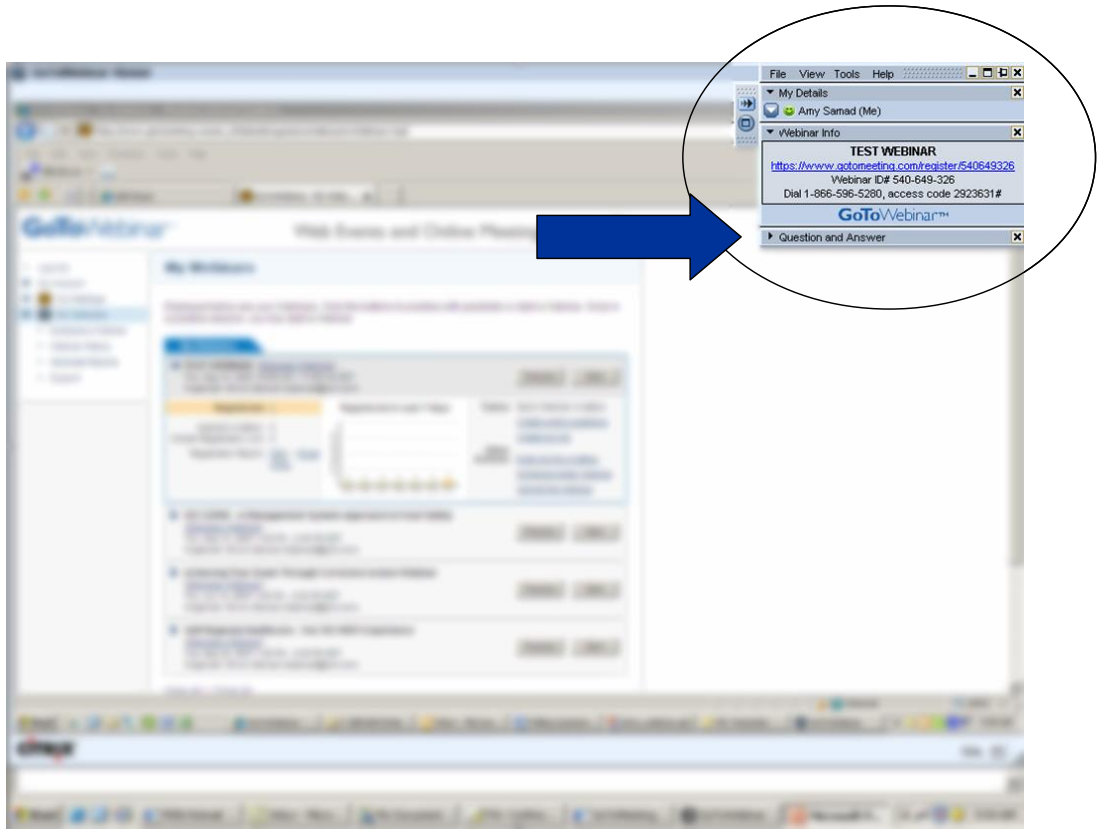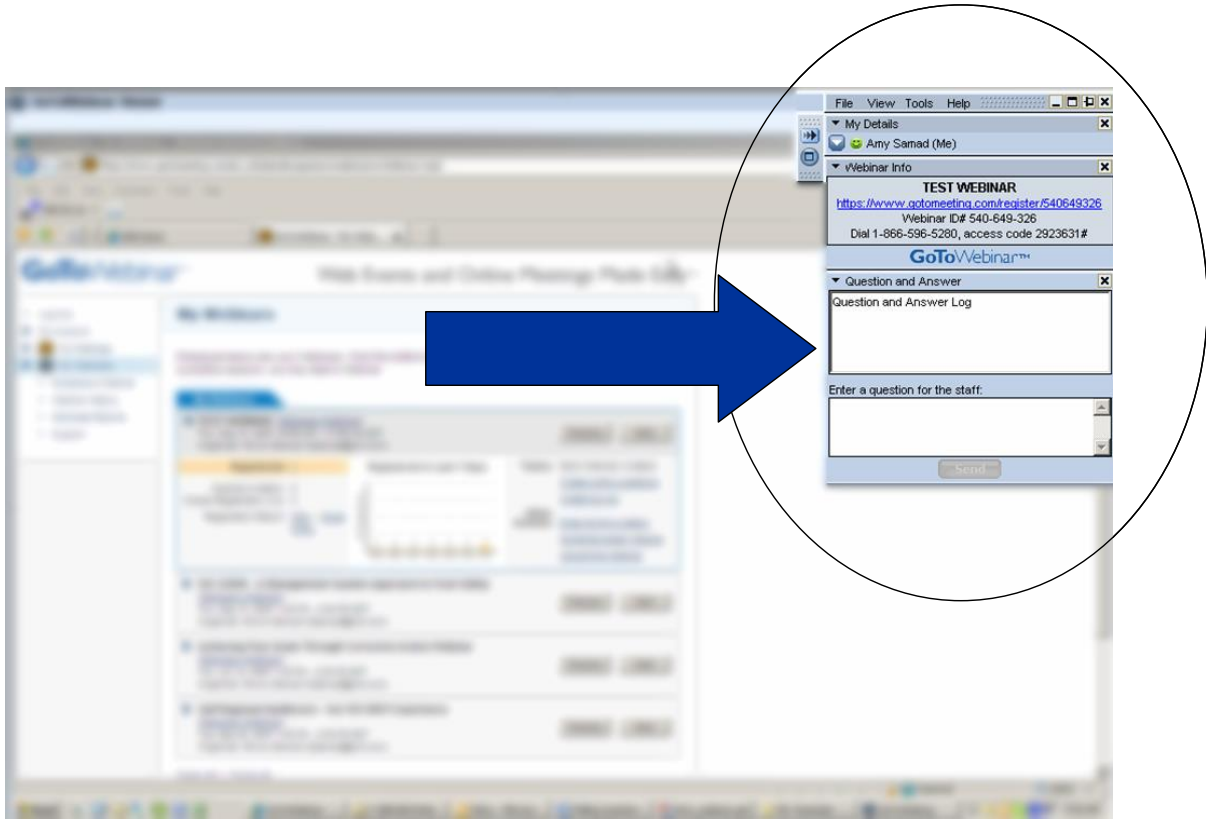
Jacqueline Southee

North American Representative, FSSC

TODAY'S TOPICS

- Introduction to FSSC 22000

- Annex SL and ISO MSS's

- FSSC 22000 and Packaging

- Common Non-Conformities

- Benefits of FSSC 22000

- FSSC 22000 additional solutions

INTRODUCTION TO FSSC 22000

WHAT IS FSSC 22000?

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

OVERVIEW FSSC 22000

127
CERTIFICATION BODIES

32
TRAINING ORGANIZATIONS

38
ACCREDITATION BODIES

28.000+
cerificates issued worldwide

200
partners

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

offers a **Development Program** for SMEs

covers **whole supply chain**

30 team members

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

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.

CONTINUOUS IMPROVEMENT

2010	2011	2013	2016	2019	2020
version 1	version 2	version 3	version 4	version 5	version 5.1
+ food manufacturing	+ packaging	+ feed, animal farming and quality	+ transport, retail and catering		

FSSC 22000

STRUCTURE OF FSSC 22000

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

ANNEX SL AND
ISO MANAGEMENT SYSTEM STANDARDS

WHAT IS AN ISO MS STANDARD ?

➤ A formula that describes the best way of doing 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.

FSSC 22000

ANNEX SL

- ➤ Defines a common structure
- ➤ Applies to ISO Management System Standards
- ➤ Applies PDCA across functions
- ➤ Offers benefits and efficiencies
- ➤ Focuses on:
  - Risks and Opportunities
  - Team Leadership
  - Processes
  - Planning and Support

1. Scope

2. Normative References

3. Terms and Definitions

4. Context of the Organization

5. Leadership

6. Planning

7. Support

8. Operation

9. Performance Evaluation

10. Improvement

ISO

FSSC 22000

COMMON FRAMEWORK ACROSS MSS'S

ISO 22000 Food Safety Management	ISO 9001 Quality Management	45001 Health & Safety Management	ISO 14001 Environmental Management
Scope	Scope	Scope	Scope
Normative References	Normative References	Normative References	Normative References
Terms & Definitions	Terms & Definitions	Terms & Definitions	Terms & Definitions
Context of the Organization	Context of the Organization	Context of the Organization	Context of the Organization
Leadership	Leadership	Leadership	Leadership
Planning	Planning	Planning	Planning
Support	Support	Support	Support
Operation	**Operation**	**Operation**	**Operation**
Performance Evaluation	Performance Evaluation	Performance Evaluation	Performance Evaluation
Improvement	Improvement	Improvement	Improvement

FSSC 22000

Clause	FSSC 22000	ISO 9001	ISO 45001
CONTEXT OF THE ORGANIZATION	Understanding the needs of the interested parties; customers, workers or regulators- applies across all MS		
	Determine the scope of the Food Safety Management System (FSMS)	Determine the scope of the Quality Management System (QMS)	Determine the scope of the Occupational Health as Safety Management System (OH&S)
OPERATION	Hazard Control Plan (PDCA) Establish PRPs to minimize risks Conduct Hazard analysis, Validation and Verification of Controls, Analysis of Results, Review and Improve	Determine the requirements for products and services, designs and development	Elimination of hazards - Reducing the risks workers are exposed to Managing change
PERFORMANCE EVALUATION	Internal Audits Evaluation of the Process	Performance evaluation and customer satisfactions	Monitoring and measuring –health / incidents

HARMONIZED STRUCTURE: BENEFITS

➤ Common language and approach across functions

➤ Focus on continuous improvement: increased efficiency and effectiveness

➤ Enhanced understanding of the Management system approach

➤ Opportunities to integrate systems and processes

➤ Opportunities for integrated audits

➤ Aligned with sustainability goals

HARMONIZED STRUCTURE: BENEFITS

➢ Optimum business performance,

➢ Improved Customer satisfaction

➢ Better use of resources, reduction in waste

➢ Operational resilience, flexibility, and profitability

➢ International recognition

  ➢ Regulatory compliance

  ➢ Business growth

FSSC 22000 CERTIFICATION
FOR PACKAGING MANUFACTURING

STRUCTURE OF FSSC 22000

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

TECHNICAL SPECIFICATION PER SECTOR

ISO/TS 22002-1:2009	Prerequisites for food manufacturing
ISO/TS 22002-2:2013	Prerequisites for catering
ISO/TS 22002-3:2011	Prerequisites for farming
ISO/TS 22002-4:2013	Prerequisites for food packaging manufacturing
ISO/TS 22002-5:2019	Prerequisites for transport and storage
ISO/TS 22002-6:2016	Prerequisites for animal feed
BSI/PAS 221:2013	Prerequisites for retail

FSSC 22000

ISO/ TS 22002-4 (2013)
PRE-REQUISITE PROGRAMS ON FOOD SAFETY

Part 4 Food Packaging Manufacturing

Outlines the basic conditions and activities necessary to maintain a hygienic environment for food packaging manufacture;

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ISO/ TS 22002-4 (2013)
PRE-REQUISITE PROGRAMS ON FOOD SAFETY

➢ Construction and layout of the workspace,

➢ waste disposal,

➢ Equipment suitability, cleaning, and maintenance.

➢ Prevention of contamination, cleaning, and pest control.

➢ Personnel hygiene and team member facilities.

➢ Rework and withdrawal.

➢ Storage and transport, customer communication.

➢ Food defense and bioterrorism.

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FSSC ADDITIONAL REQUIREMENTS

ADDITIONAL
FSSC 22000
REQUIREMENTS

(PART 2: CHAPTER 2.5)

1	Management of services and purchased materials		9	Transport and Delivery (for category F1)
2	Product labeling		10	Storage and warehousing
3	Food defense		11	Hazard control and measures to prevent cross contamination (for categories C,I)
4	Food fraud mitigation		12	PRP verification (for categories C,D,G,I,K)
5	Logo use		13	Product development (for categories C,D,E,F,I,K)
6	Management of allergens (for categories C,E,FI, G, I, K)		14	Health status (for category D)
7	Environmental monitoring (for categories C,I,K)		15	Requirements for organizations with multi-site certification (for category A,E,F1,G)
8	Formulation of products (for category D)			

COMMON NON-CONFORMITIES

NONCONFORMITIES BY AUDIT TYPE

Nonconformity Findings in V 5.1   Category I   Total 1900
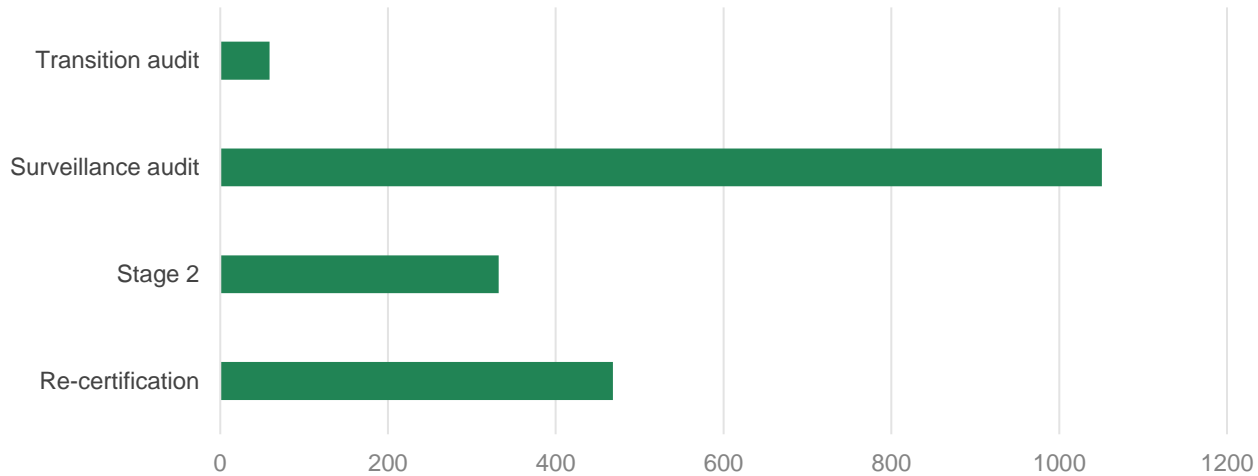
TOP 5 NCS IN CATEGORY I CERTIFICATION

STANDARD	CLAUSE	REQUIREMENT
ISO/TS 22002-4	4.7.3.	Prevention of Physical Contamination
ISO/TS 22002-4	4.5.4	Maintenance
ISO 22000	8.3	Traceability System
ISO 22000	7.3	Competence
ISO/TS 22002- 4	4.2.6	Storage

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BENEFITS OF ISO 22000 AND FSSC 22000

ACCRUES ALL THE BENEFITS OF ISO

➤ Optimizing Efficiencies, Reducing waste, Improving performance

➤ Increasing capability to deliver consistent & improved services/ products

➤ Improving risk management

➤ Protection of people and the environment

➤ Providing a short-term solution to long-term sustainability goals

…..AND FSSC 22000 CERTIFICATION

FSSC 22000

FOOD SAFETY CULTURE

➢ Requirement from GFSI to cover culture in benchmarked schemes

➢ Elements:

▪ Commitment

▪ Communication

▪ Training

▪ Employee engagement and feedback

▪ Performance measurement of FS-related elements

FSSC GAP analysis: requirements are covered in ISO 22000:2018

FSSC **Food Safety Culture Guidance Document** explains how.

FSSC 22000

FSSC 22000 AND ISO 22000 FULLY ALIGNED

	ISO 22000	FSSC 22000
Management System Approach	✅	✅
Harmonized Structure (HS): possible to integrate with other Management Systems, including combined audits	✅	✅
Science based: ➤ developed by international experts ➤ reliable	✅	✅
Based on HACCP Codex Alimentarius	✅	✅
Focused on Continuous Improvement of the FSMS	✅	✅
Risk Based Approach	✅	✅
(Full) food supply chain coverage	✅	✅
Focused on the 'how' and on results ➤ opposite to more prescriptive Certification Programs, focusing on the 'what'	✅	✅

OTHER BENEFITS OF FSSC 22000

	FSSC 22000
GFSI recognized and as a result globally accepted	✅
Certification Program of choice for many global food companies	✅
Visibility through publicly available register of Certified Organizations on FSSC 22000 website	✅
Robust Integrity Program ➤ leading to reliable audits and certification	✅
Applicable sector specific technical specification for PRPs fully included: ISO/TS 22002-xx or PAS 221 (retail & wholesale)	✅
Collaboration with major international associations within the consumer goods industry and retail and authorities	✅
Agility through leveraging additional requirements as needed ➤ addressing instant Food Safety issues	✅

OTHER BENEFITS OF FSSC 22000

	FSSC 22000
Global post-farm gate FSMS program covered by IAF MLA under ISO 17021 management system accreditation standard	✅
Including Development Program for SMEs as steppingstone approach	✅
FSMA Addendum addressing additional USA food legislation	✅
3-year certification cycle	✅
FSSC's relatively low annual certification fee due to non-profit character of Foundation FSSC	✅

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THANK YOU

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UPCOMING WEBINARS

Date: Tuesday August 30, 2022 – 2:00pm – 3:00pm ET

Webinar Title: SQFI Traceability and Risk Management - Is your organization prepared?

Webinar Description - Join PJRFSI and returning guest, Tammie Van Buren of SQFI, in an overview of preparedness through traceability and risk management tools through SQFI.

A live Q&A will follow the prepared slides.

About the Presenter:
Tammie Van Buren has more than 25 years of experience in Quality Control and 7 years in the food industry as an SQF practitioner responsible for implementing, monitoring, and maintaining SQF Systems at a variety of certified sites such as TreeHouse Foods and D&W Fine Pack. Currently, she oversees the management and evolution of SQFI's Compliance and Integrity Program (CIP) as SQF Compliance Manager. Tammie holds a Masters in Science and Engineering Technology as well as a Bachelors in Mathematics.