

A GLOBAL CERTIFICATION PROGRAM FOR





The retail and wholesale sector is a complex and vulnerable part of the food supply chain. Any upstream failure can result in unsafe products and high-impact incidents, resulting in loss of consumer trust and significant damage to brand reputation.

Aside from selling food products, in-store activities like cutting or portioning meat, fish, or cheese add to the complexity of retail and wholesale processes. Many large retail and wholesale organizations have stores that are involved or operating in different countries.

Food safety needs to be assured by both centralized and decentralized processes; effective communication and control processes are critical to ensure food safety.

<u>FSSC 22000</u> provides a certification Scheme that ensures a robust Food Safety Management System (FSMS) for controlling food safety hazards, minimizing risks, and assisting in ensuring the production and sale of safe food. Reliably providing safe food contributes to consumer trust and eventually consumer loyalty.

FSSC 22000 uses international standards: ISO 22000 for FSMS and the publicly available specification (PAS) 221, the requirements for pre-requisite programs for retail and wholesale. The FSSC 22000 Additional Requirements for certification ensure consistent, high-quality audits, which are monitored by an integrity program for measuring and maintaining audit performance worldwide.



BENEFITS OF FSSC 22000 CERTIFICATION

- Protect your organization from risk with an international certification Scheme for Food Safety Management Systems (FSMS) that is flexible enough to cover multiple sectors in the supply chain.
- FSSC 22000 incorporates ISO
 22000 for FSMS, which includes
 the Hazard Analysis Critical
 Control Point (HACCP) Principles
 of Codex Alimentarius and BSI/
 PAS 221:2013 the sector-specific
 pre-requisite requirements for
 retail with the FSSC 22000
 Additional Requirements.
- FSSC 22000 fosters the delivery of safe food to your consumers and customers and, as a side benefit, also elevates the quality of your products and services due to its Additional Requirements on Quality Control.

- Free from biased leadership, FSSC 22000 is governed by a non-profit foundation and managed by an independent Board of Stakeholders.
- FSSC 22000 can integrate
 your FSMS with other ISO
 Management Systems. These
 may include ISO 9001 Quality
 Management, ISO 14001
 Environmental Management, ISO/
 IEC 27001 Information Security
 Management, and the ISO
 aligned FSSC 24000 Scheme for
 Social Management Systems.
- FSSC 22000 certification delivers high-quality and consistent audits monitored by a robust <u>integrity</u> <u>program</u> and verified by licensed Certification Bodies and qualified auditors.

- FSSC 22000 is approved by the International Accreditation Forum (IAF), providing international acceptance and assurance that accredited certificates can be relied on. One key benefit for the retail and wholesale sector is the allowance for multisite certification.
- Assists you with meeting relevant regulatory and legislative requirements.
- Actively contributing to multiple
 Sustainable Development Goals,
 such as Responsible Consumption
 and Production, Good Health and
 Well-Being, and Zero Hunger,
 FSSC 22000 delivers positive
 impact beyond food safety.



SECTORS IN THE FOOD SUPPLY CHAIN

TRANSPORT AND STORAGE

Category G



TRADING, BROKERING AND E-COMMERCE

Category FII



FOOD PACKAGING MANUFACTURING

Category I



CATERING AND FOOD SERVICE

Category E



FOOD MANUFACTURING

Category BIII, C0, CI, CII, CIII, CIV, K



ANIMAL FEED PRODUCTION

Category D



Category FI



RETAIL, WHOLESALE AND E-COMMERCE

SCOPE

<u>FSSC 22000</u> can be applied to all retail and wholesale organizations that sell food, including:

- Supermarkets and hypermarkets
- Wholesale (cash and carry) stores
- Convenience stores
- Warehouse retailers



CERTIFICATION PROCESS

FSSC 22000 requires that food safety practices be designed, documented, implemented, and managed to maintain reliable processes and conditions for producing safe food. At the same time, FSSC 22000 provides enough flexibility to effectively oversee diverse operations and materials. The following steps explain how to successfully earn certification:





- Download all relevant requirements on the Documents page of our website.
- Obtain all related normative standards: ISO 22000 and BSI/PAS 221:2013.

PREPARE

- Contact an FSSC 22000-licensed Certification Body.
- Implement the requirements and, if needed, perform a GAP analysis to identify conformance.
- Arrange an audit of your Food Safety Management System and facilities by the Certification Body. Implement any corrective actions in case of nonconformities.

CERTIFY

- Once the audit is deemed successful, the Certification Body will register the certificate.
- Annual surveillance audits are conducted to maintain certification (including one unannounced audit every three years).
- Recertification every three years.

ABOUT THE FOUNDATION FSSC

Foundation FSSC is the leading global non-profit and independent Scheme owner to provide trust and deliver impact to the consumer goods industry and related supply chain. Since 2009, we have been dedicated to continuous improvement of global food safety, and in 2022, we expanded our scope to social responsibility. At FSSC, we support the consumer goods industry in implementing ISO-aligned management systems, reaching their certification objectives, and helping to achieve the UN Sustainable Development Goals. We provide trust to our licensed partners through a robust integrity program and an advanced assurance platform. Join us at www.fssc.com











