



A GLOBAL CERTIFICATION PROGRAM FOR

TRANSPORT AND STORAGE



Growers, manufacturers, and processors of food, as well as food service organizations and retailers, rely on a complex distribution network to ensure that products arrive safely and in good condition at their destination.

The transport and storage of food and packaging materials are critical links in the food supply chain. It is the responsibility of all organizations involved in food transportation and storage to protect the foods, ingredients, and raw or packaging materials

from hazards, contamination, and adulteration during transport and storage.

FSSC 22000 is a Food Safety Management System (FSMS) certification Scheme and provides a framework for food safety management and the requirements for achieving this.

In addition, customers can rest assured that food safety standards are adhered to throughout this stage of the supply chain.



BENEFITS OF FSSC 22000 CERTIFICATION

- Protect your organization from risk with an international certification Scheme for 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 ISO/TS 22002-5 - the sector-specific pre-requisite requirements for transport and storage - with the FSSC 22000 Additional Requirements.
- Free from biased leadership, FSSC 22000 is governed by a non-profit foundation and managed by an independent Board of Stakeholders.
- FSSC 22000 is recognized by the Global Food Safety Initiative (GFSI) and approved by the International Accreditation Forum (IAF), providing international acceptance. One key benefit for the transport and storage sector is the allowance for multisite certification.
- FSSC 22000 certification delivers high-quality and consistent audits monitored by a robust integrity program and verified by licensed Certification Bodies and qualified auditors.
- 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.
- 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.
- 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



SCOPE

[FSSC 22000](#) can be applied to all organizations that provide transport and storage services to the food, feed, and food/feed packaging industry. Certification is also apt for all food products, ingredients, and food packaging, and it covers transport and storage from any point within the supply chain. This includes by rail, air, or water, and on land, such as:

- feed to farm
- farm to processor
- primary processor to manufacturer
- manufacturer to offsite warehouses
- warehouse to retail store or restaurant
- store or restaurant to end consumer



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:



"As a logistics provider, we acquired FSSC 22000 certification within the scope related to products and services of temperature-controlled delivery. During the audit process, not only was our food safety management system audited, but we also managed to improve our quality index by conducting improvement activities through traceability."

YAMATO TRANSPORT CO., LTD.

1 EXPLORE

- Download all relevant requirements on the [Documents page of our website](#).
- Obtain all related normative standards: [ISO 22000](#) and [ISO/TS 22002-5](#).

2 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 non-conformities.

3 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**

