
FSSC 22000 Food

Context

In addition to BRC and IFS the development of requirements of the clients in the food sector made it possible to develop an additional certification standard.

This standard is put in place by "Foundation for Food Safety Certification" in the Netherlands.

This standard is called *Food Safety System Certification*: FSSC.

The FSSC Standard is recognized by the Global Food Safety Initiative (GFSI) like the ISO 22000.

Standard

The FSSC 22000-Standard as such doesn't exist. Rather it's based on the requirements of the ISO 22000: 2005 in combination with the good manufacturing and hygienic practice of the ISO TS 22002-1 for the food sector (necessary programs for food safety – food manufacturing). FSSC has added requirements.

The ISO 22000-Standard is based on:

- PRP prerequisite programme, according to sector of food chain and organization type is these: Good Hygienic Practice (GHP), Good Manufacturing Practice (GMP), Good Production Practice (GPP)
- HACCP in combination with control measurements as an oPRP and CCP
- Management System

The HACCP-requirements of this standard are developed in accordance with the Codex Alimentarius.

Target

Guarantee for management of risks for food safety.

Target group

Food manufacturer (processor)

Recognition

The FSSC 22000 certificate issued by ProCert is internationally recognized.

Profit for certified customers

- Providing guarantees for customers and big multinational food sectors
- GFSI recognized certification
- Guarantee for management of risks for food safety

Validity of certificate

3 years

Audit

Yearly audit by ProCert

The duration depends on the number of employees and HACCP studies.

Possible combinations

The FSSC 22000-certification can be combined with other standards like ISO 9001, ISO 14001 and also with the standards IFS and BRC.

Owner

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