

FSSC 22000

- Food Safety System Certification Scheme -
ISO-22000 and PAS 220

CIES Food Safety Conference
Barcelona, February 2009



Cor Groenveld
Chairman of the Board
Foundation for Certification of
Food Safety Systems (SCV)



Content

- Background, objectives and benefits of the scheme
- SCV and CIAA
- ISO-22000 and PAS 220
- The content of the scheme
- Certification process for a manufacturer
- Approval process for a certification body
- GFSI approval
- Future opportunities

Background, objectives and benefits of the scheme

- Need for international harmonisation of food safety standards
- Need for supply chain approach
- Use of existing, independent, international standards
- ISO-22000, PAS 220 and ISO-22003
- Scope: food manufacturing
- Stakeholder approval & commitment (industry, retailers)
- High quality food safety audits
- Independent scheme management
- Transparency
- Non profit approach

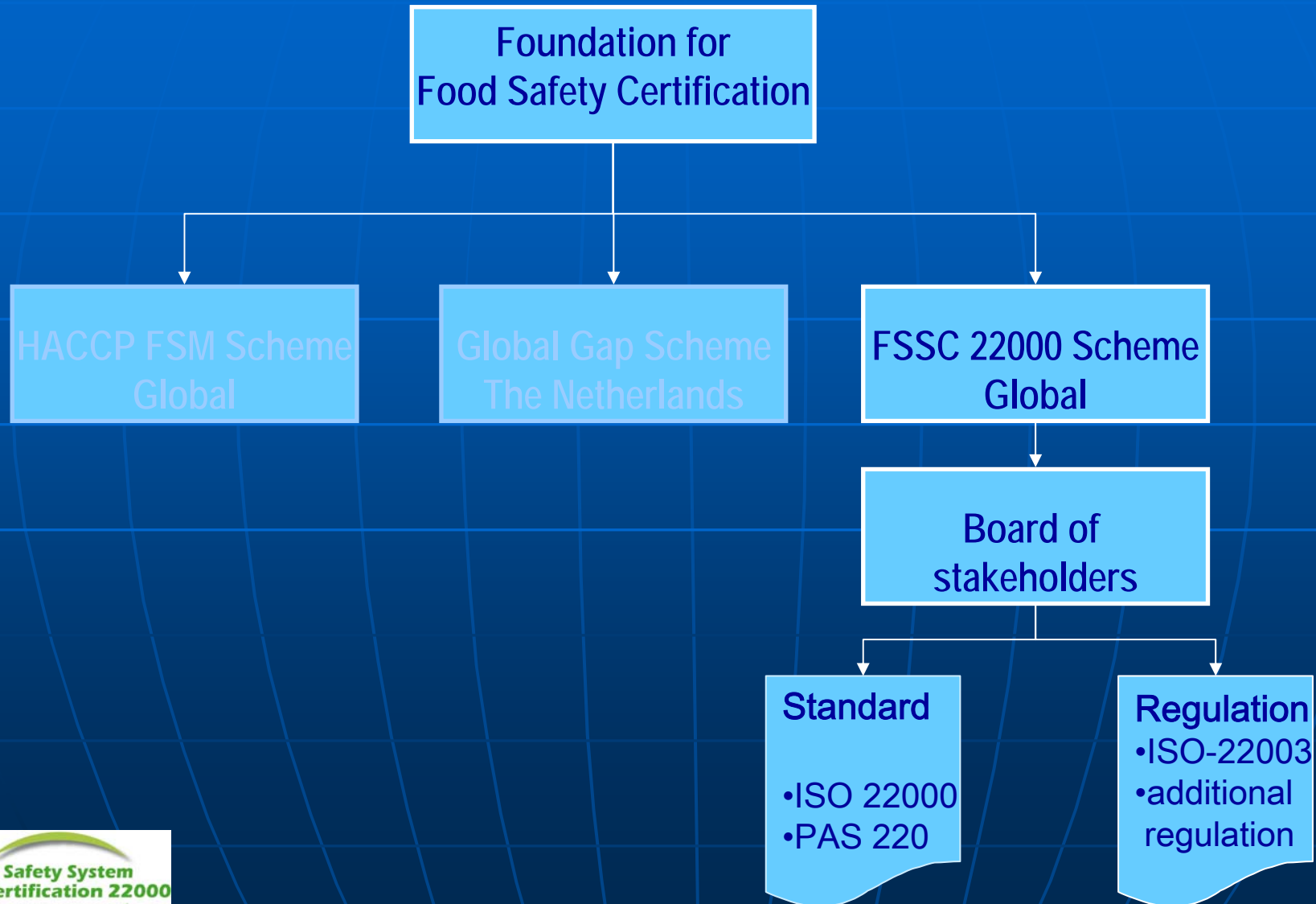


Foundation for Food Safety Certification

- Legal entity for the FSSC 22000 scheme and “Dutch HACCP”
- Facilitates the schemes
- Incorporates 12 associated Certification Bodies
- Board: representatives of associated CB’s and the chairman of the Board of Experts HACCP and Board of Stakeholders FSSC 22000



Structure of the Foundation



Board of Stakeholders FSSC 22000

- Independent Chair
- Representatives of international stakeholders organisations
- CB's: no voting rights
- Independent experts
- Authority and responsibility for the scheme



CIAA

Confederation of the food and drink industries of the EU

- Countries
 - 26 National Food Industry Federations, including 3 observers
- Sectors
 - 28 European Sector Associations
- Companies
 - 19 major companies producing in the EU

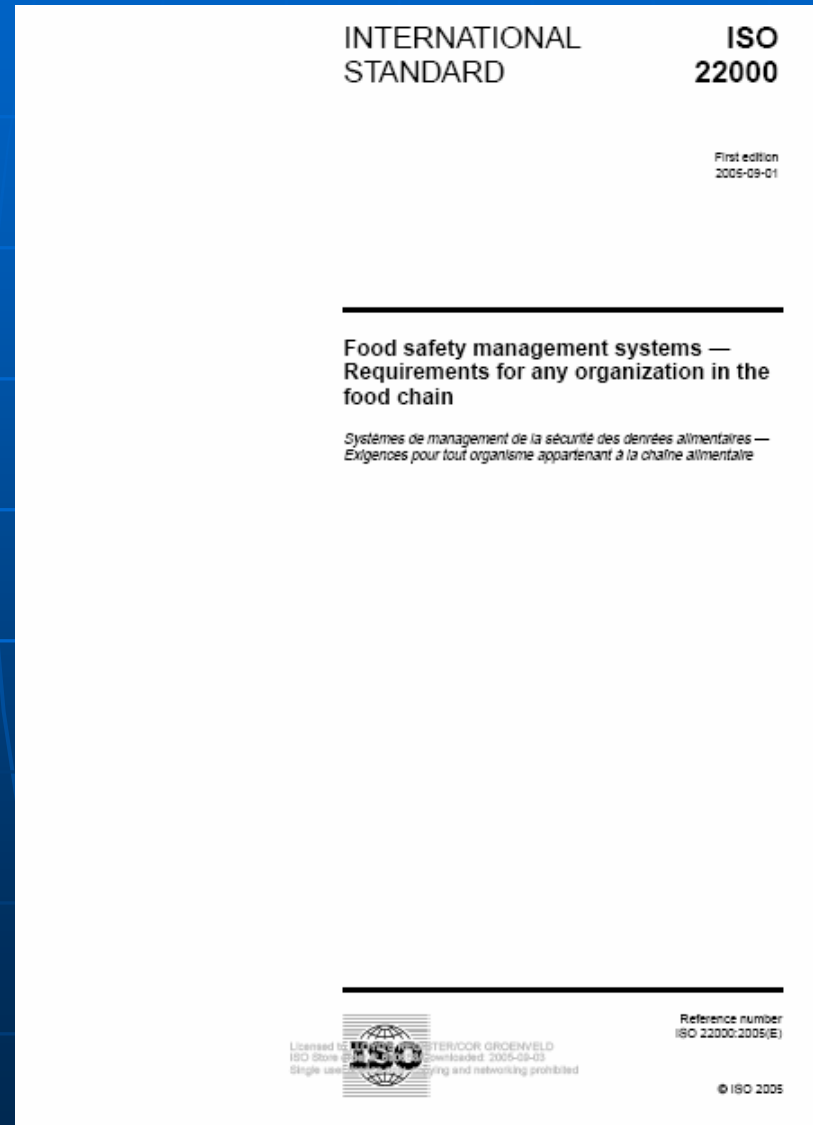


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ISO 22000 and PAS 220

ISO 22000



ISO 22000 : 2005

- International, independent standard
- Generic food safety standard for the whole food supply chain
- Developed by HACCP experts representing stakeholders
- State of the art, best practices
- Focus on supply chain assurance
- Management System principles embedded
- Aligned with Codex Alimentarius
- ISO 22000 family of standards



PAS 220

PUBLICLY AVAILABLE SPECIFICATION

PAS 220:2008

Prerequisite programmes on food safety for food manufacturing

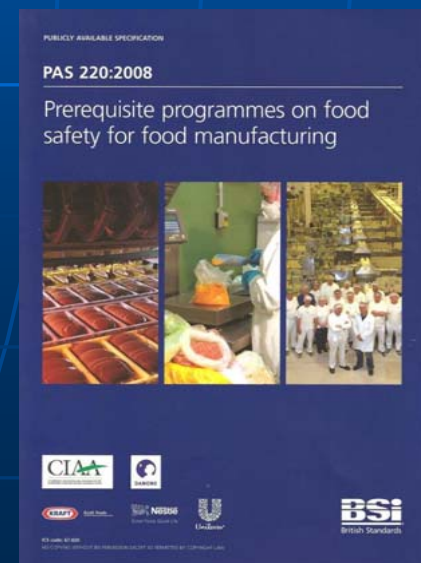


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PAS 220 : 2008

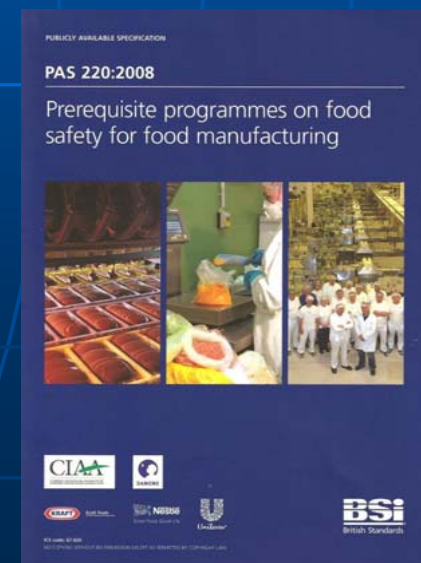
- Publicly Available Specification
- Prerequisite programmes on food safety for food manufacturing
- Provides detail on PRP's to meet ISO 22000 requirement 7.2.3
- Harmonisation of food manufacturer's PRP's
- Meeting GFSI requirements on PRP's



PAS 220 : 2008

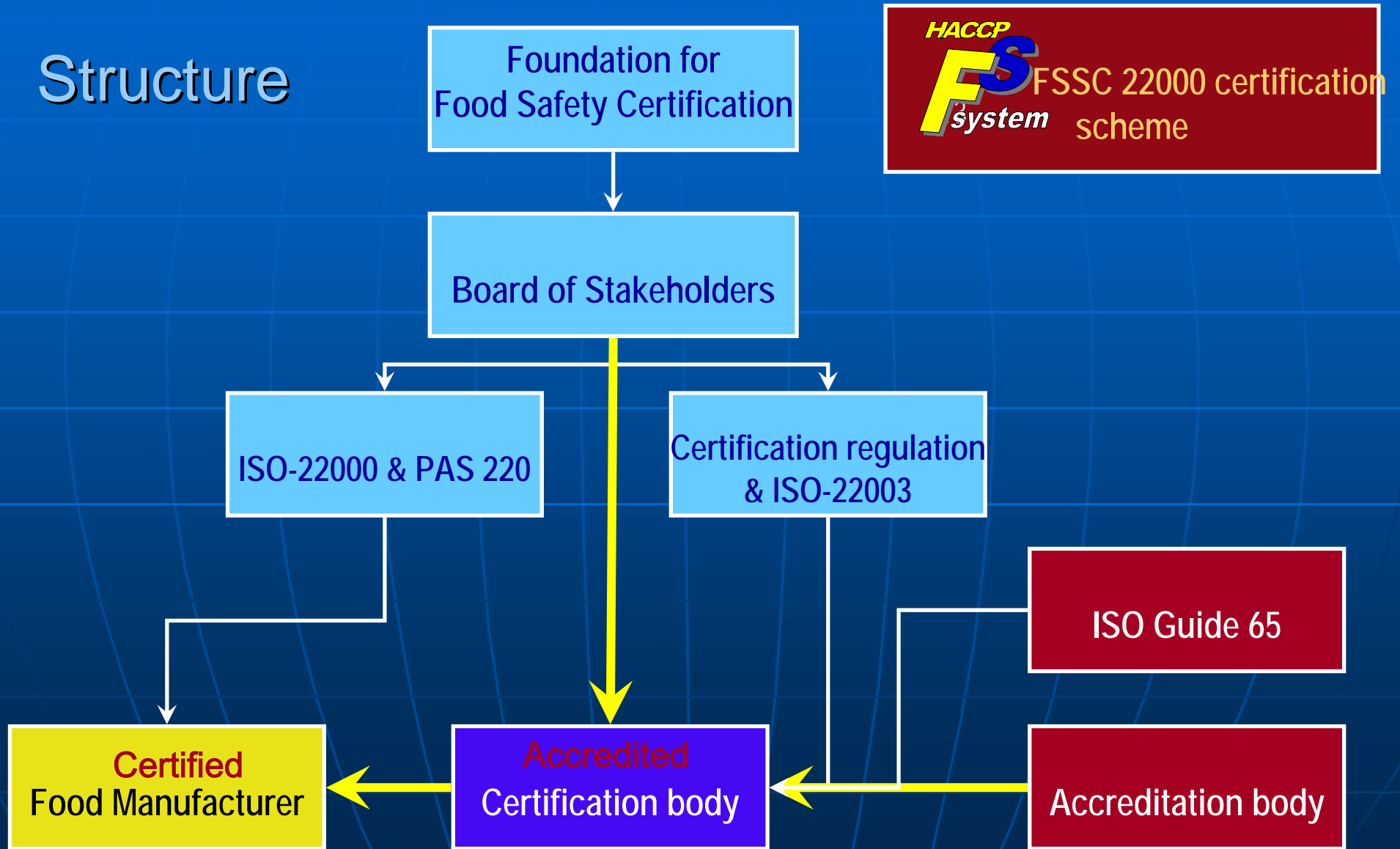
Requirements for:

- Construction, layout buildings & facilities
- Layout premises, workspace, employee facilities
- Supplies of utilities (like air, water, energy)
- Supporting activities (like waste, sewage)
- Suitability of equipment
- Management purchased materials
- Prevention cross contamination
- Cleaning and sanitising
- Pest control
- Personnel hygiene
- Rework
- Product recall
- Warehousing
- Product information, consumer awareness
- Food defense, biovigilance, bioterrorism



The content of the scheme

Structure



The content of the scheme

- Features of the scheme
 - Scope, content, references, terms & definitions
- Requirements for the food safety management system
 - Food safety management system, PRP's, additional, guidance
- Requirements for providing certification
 - Approval by the Foundation, accreditation, audit process, harmonisation, providing information
- Requirements for providing accreditation
 - Accreditation process, providing information
- Regulation for the board of stakeholders



The content of the scheme

Scope:

- animal products, excluding slaughtering and pre-slaughtering
 - i.e. meat, poultry, eggs, dairy and fish products
- perishable vegetal products
 - i.e. fresh fruits and fresh juices, preserved fruits, fresh vegetables, preserved vegetables
- products with long shelf life at ambient temperature
 - i.e. canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt
- (bio)chemical products for food manufacturing, excluding technical and technological aids
 - i.e. vitamins additives and bio-cultures

Based on ISO 22003:2007, Annex A

Certification process for a manufacturer

- Implementing ISO 22000 & PAS 220
 - Meeting FSSC 22000 scheme FSMS requirements
 - Certification by an approved Certification Body
 - Minor and major non conformities
 - Report and Certificate (with FSSC logo)
 - Registration on website
 - Validity certificate: 3 years
 - Annual surveillance audit, 3 yearly renewal
 - Already ISO-22000 certified: additional review against PAS 220
- Conditions:
- Valid accredited ISO-22000 certificate issued by GFSI approved CB
 - CB approved by Foundation for FSSC 22000



Approval process for a certification body

- Application for approval by the Foundation
- Meeting FSSC 22000 scheme requirements
 - ISO 22003
 - ISO Guide 65
 - Additional scheme requirements
- Accredited by approved accreditation body
- Contract with Foundation
- Registration on Foundation website
- Harmonisation, supervision and continuous development



GFSI approval

- Scheme is submitted to GFSI for approval
- Benchmark by GFSI Benchmark Committee
- Output Benchmark to Technical Committee and Board GFSI
- Final decision for approval by GFSI Board



GFSI requirements

GFSI Guidance Document

Requirements for Standard:

- QMS
- HACCP
- GMP / Pre-requisites

■ Requirements for Regulation:

- Legal entity owning the scheme
- ISO guide 65 accreditation (process certification)
- Ability to change scheme
- Audit Process (e.g. content, qualification, duration, frequency, report)

Future opportunities

PRP's
Agricultural manufacturing

PRP's
Packaging manufacturing

PRP's

Animal

PAS 22
Food Man

FINAL DRAFT INTERNATIONAL STANDARD ISO/FDIS 22000
ISO22000: generic FSMS standard

ISO/TC 34
Secretariat: M&ZT
Voting begins on:
2005-06-05
Voting terminates on:
2005-07-05

Food safety management systems —
Requirements for any organization in the
food chain

Systèmes de management de la sécurité des produits alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire

ISO/TC 34
Secretariat: M&ZT
Voting begins on:
2005-06-05
Voting terminates on:
2005-07-05

Food
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Please see the administrative notes on page III

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Reference number
ISO/FDIS 22000:2005(E)

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Etc.



Future opportunities

Thanks for your attention!

Questions?

- www.foodsafetymanagement.info
- scv@zpg.nl
- www.ciaa.be
- Cor Groenveld

