A. About the FSSC 22000 Standard

1 What is FSSC 22000

- Foundation FSSC is the global non-profit and independent Scheme owner to provide trust and deliver impact to the consumer goods industry. It is headquartered in The Netherlands
- FSSC 22000 a GFSI (www.mygfsi.com) recognized, is an internationally recognized certification scheme that builds upon the ISO 22000 standard in setting a benchmark for quality, safety, and processes for the food industry.
- FSSC 22000 certifies the food, feed and packaging safety systems of companies in the food chain that process or manufacture animal products, perishable vegetable products, products with a long shelf life and other food ingredients like additives, vitamins and biocultures.
- FSSC 22000 has been delivering impact on global food safety for over 12 years. The Scheme provides a certification model that can be used in the whole food supply chain to ensure food safety standards and processes.
- The Scheme documents contain the requirements for organizations to gain FSSC 22000 certification and FSSC accredited Certification Bodies use the Scheme documents to assess and audit the applicant organization's continuous compliance with the requirements of the FSSC 22000 Scheme.

2. What Benefits will the standard bring to business.

- FSSC 22000 is the leading Global Food Safety Standard, recognized by GFSI and the
 most widely accepted by the retailers and consumers. It helps the organizations identify
 and control food safety hazards and benefit producers and manufacturers, regulators and
 retailers and, most important of all, the consumers.
- FSSC 22000 provides a layer of reassurance within the global food supply chain, helping products cross borders and bringing people food that they can trust.

3. Standard Applicable to

 ;All organizations involved in food products, whether as a manufacturer, supplier, or retailer

4. Where can I get more information and down load the standard copy

You can visit www.fssc.com and download the scheme documents.

B. Steps involved in obtaining FSSC 22000 Certification:

1. Standard Copy

(Download a copy of the Standard from FSSC website)

2. Gap Analysis

Conduct a gap analysis to identify areas where your organization needs to improve to meet the requirements of the standard with reference to existing documentation & Records

3. Training

Train employees on the requirements of the standard and ensure that they understand their roles and responsibilities in establishing andmaintaining food safety.

4. FSSC Documentation

Develop a food safety management system documentation like a Quality/ Food Safety Manual, Procedures, and Work Instructions, Record templates in compliance with its operations, and a food safety management system that meets the requirements of the FSSC22000 standard.

5. Internal Audit

Conduct an internal audit by qualified internal auditors to ensure that your food safety management system meets the requirements of the FSSC 22000 standard and is being effectively implemented for a minimum period of three months.

6. Non conformances

Correct any non-conformances identified during the internal audit and take corrective actions to prevent their recurrence.

7. Select a Certification body

Submit the application form to a certification body that is accredited to issue FSSC 22000 certification after all non-conformances are closed.

8. Certification body

The certification body will conduct external audit (Stage 1 and Stage 2 audits) to assess your organization's compliance with FSSC 22000. No of man-days for the audit and fees for certification depends on the number of employees, its processes, unit locations, etc

9. Certificate

On the closure of all non-conformances, if any are raised during the audit, a certificate will be issued which will be valid for three years.

10. Maintain certification

To maintain your FSSC 22000 certification, you will need to undergo periodic surveillance audits to ensure you continue to meet the requirements of the standard. Normally once in a year

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