

# FSSC 22000

## Food Safety System Certification: La armonía perfecta entre Gestión y Buenas Prácticas

# Agenda

- About LRQA
- FSSC 22000 standard
- ISO 22000 - overview
- PAS 220 - overview
- Future Expectations

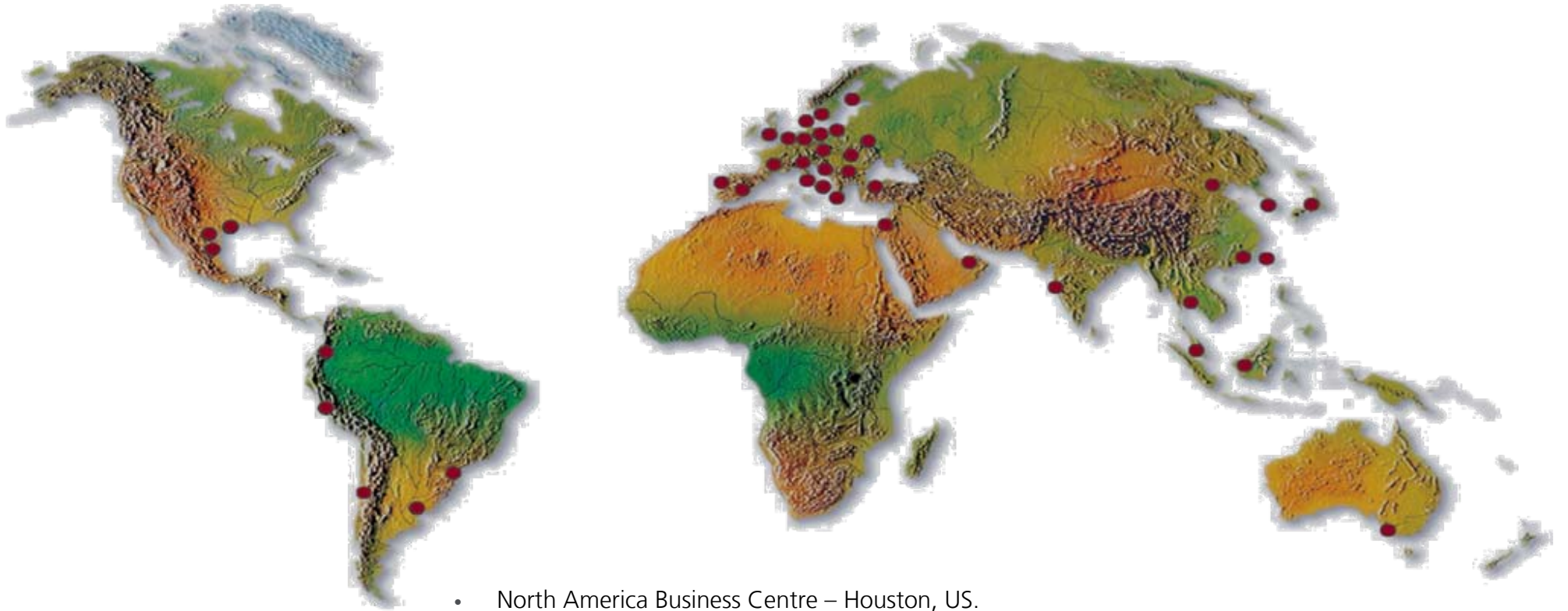
# LRQA: a Member of the Lloyd's Register Group

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- **Lloyd's Register** ([www.lr.org](http://www.lr.org))
- Established 1760 as world's first classification society
- Global Risk Management organization
- Nearly 7000 employees of 90 nationalities
- 230 offices in over 80 countries
- celebrating our 250 year anniversary this year
- **Main Business division:**
  - Marine
  - Transportation
  - Management Systems (LRQA)
  - Energy: Oil & Gas, Chemicals, Power

# LRQA: The strength of a world leader

Serving clients in over 120 countries



- North America Business Centre – Houston, US.
- Mexico Business Centre – Monterrey, Mexico.
- South America Spanish Speaking Countries – Santiago, Chile.
- Brazil Business Centre – Sao Paulo, Brazil



# FSSC 22000 Standard



# FSSC 22000 has come a long way

- Feb 2009: The Foundation for Food Safety Certification (FSSC) developed FSSC 22000, the ISO 22000 and PAS 220 certification scheme for food safety systems of food manufacturers.
- May 2009: The content of the FSSC is approved by the GFSI-Global Food Safety Initiative following an intensive benchmarking process.
- Aug 2009: The Board of Stakeholders FSSC 22000 is formally installed and the Board appointed their new chairman.
- January 2010: 23 certification bodies received a provisional license, the first unaccredited FSSC certificates are issued.
- February 2010: FSSC 22000 reached full recognition by the GFSI.
- October 2010: FSSC 22000 received acceptance by the European Cooperation for Accreditation (EA). First Global scheme to receive such EA acceptance. Also ANAB, SCC and JAS-ANZ.

# FSSC 22000 has come a long way

- Under the scheme, the accreditation bodies can issue unaccredited FSSC 22000 certificates **or** ISO 22000 accredited certificates and PAS 220 unaccredited certificates.
- Effective January 2011, the unaccredited certificates can be exchanged for an accredited certificate after validation of the existing certificates by the auditor.
- The scheme FSSC 22000 is intended for **food manufacturers only** because the PRP (PAS 220) is specific to the food processing industry. Development of PRP's to cover other sector of the food supply chain such as animal feeds, packaging manufacture, warehousing & distribution are being developed.
- The supply chain can still use ISO 22000 certification for management system until the PRP's are developed
- Currently there are 3 initiatives that aimed at developing PRP's. One of them is packaging

The logo features a green stylized oval shape with a white center, resembling a leaf or a protective shield. The text "Food Safety System Certification 22000" is written in a bold, green, sans-serif font across the center of the oval.

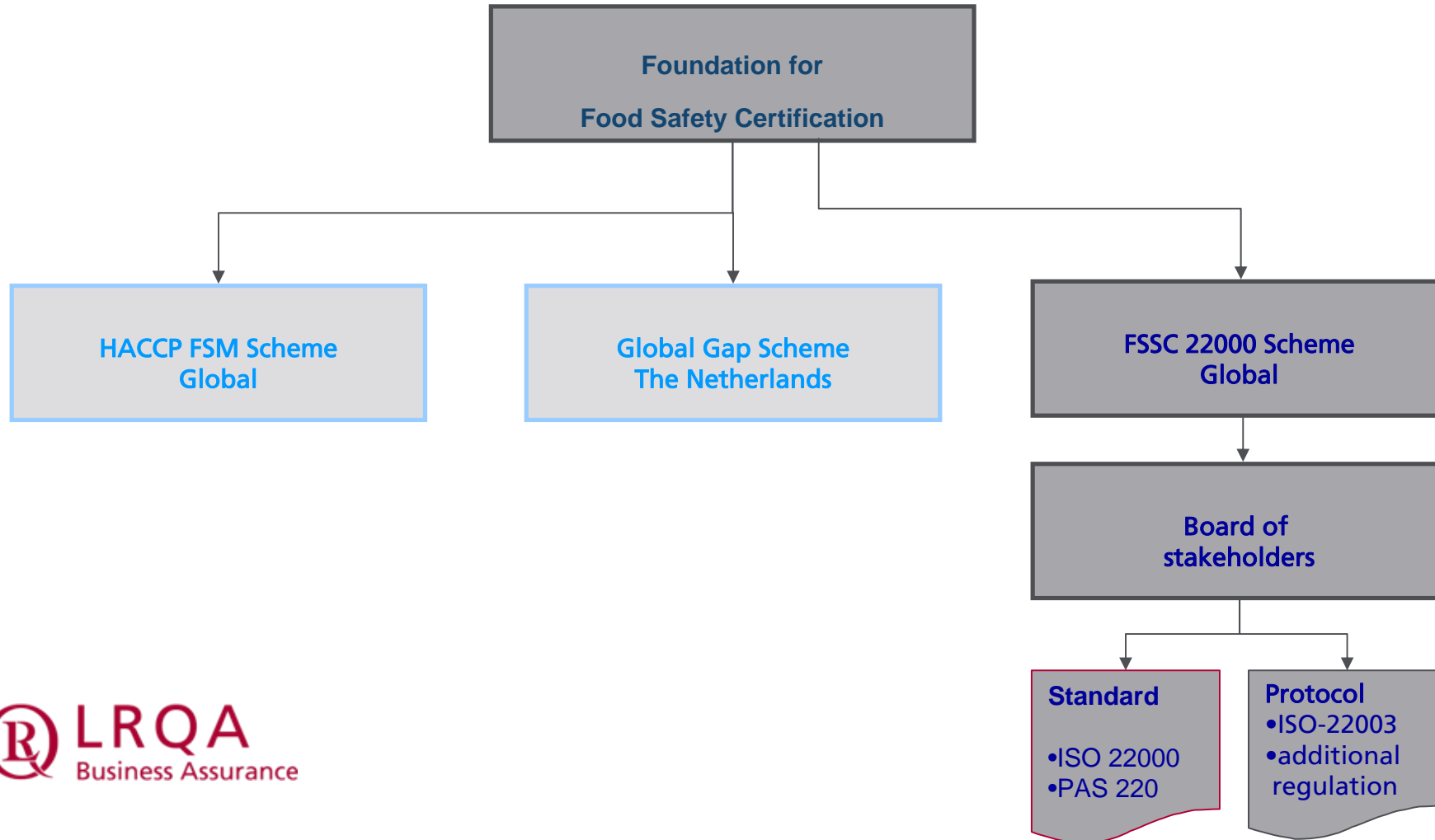
**Food Safety System  
Certification 22000**

# **FSSC 22000**

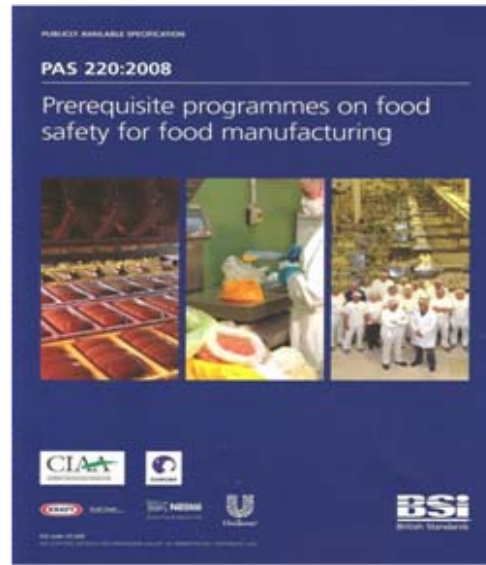
## **Food Safety System Certification Scheme ISO-22000 and PAS 220**



# Foundation for Food Safety Certification



# ISO 22000, PAS 220 & FSSC 22000



# ISO 22000 Standard overview

# Overview 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



# Overview ISO 22000:2005

- Communication, communication, communication
- Robust Management System
- Pre-requisite programs
- Solid HACCP based on Codex Alimentarius



# The 8 Clauses of ISO 22000

## 1 Scope

*Requirements are generic*

*Applicable to all organisations in the food chain*

*No exclusions*

*Guidance on application ISO/TS 22004*

## 2 Normative reference

*Refers to ISO 9000:2000 Fundamentals and vocabulary*

## 3 Terms and definitions



# The 8 Clauses of ISO 22000

## ***4 Food safety management system (FSMS)***

### 4.1 General requirements

Establish, document, implement and maintain an effective FSM system

### 4.2 Document requirements

#### 4.2.1 General

Food safety policy and objective, procedures, records + documents needed by the organisation for FSM

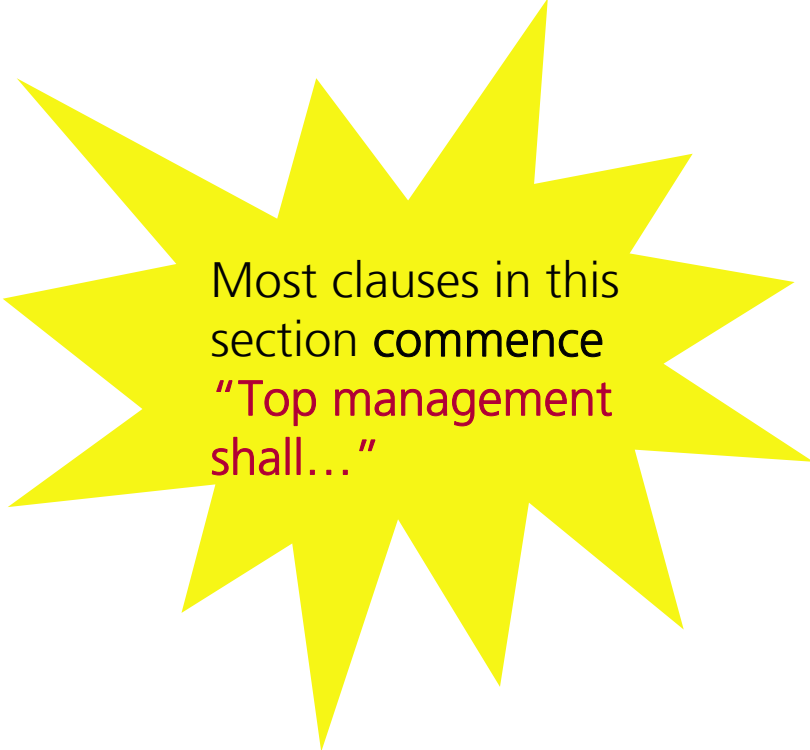
#### 4.2.2 Control of documents (*documented procedure*)

#### 4.2.3 Control of records (*documented procedure*)

# The 8 Clauses of ISO 22000

## ***5 Management responsibility***

- 5.1 Management commitment**
- 5.2 Food safety policy**
- 5.3 Food safety management system planning**
- 5.4 Responsibilities and authority**
- 5.5 Food safety team leader**
- 5.6 Communication**
  - 5.6.1 External
  - 5.6.2 Internal
- 5.7 Emergency preparedness and response**
- 5.8 Management review**
  - 5.8.2 Review input
  - 5.8.3 Review output



Most clauses in this section commence  
"Top management shall..."

# The 8 Clauses of ISO 22000

## **6 Resource management**

- 6.1 Provision of resource
- 6.2 Human resource
  - 6.2.1 General
  - 6.2.2 Competence, awareness and training
- 6.3 Infrastructure
- 6.4 Work environment

# The 8 Clauses of ISO 22000

## *7 Planning and realisation of safe products*

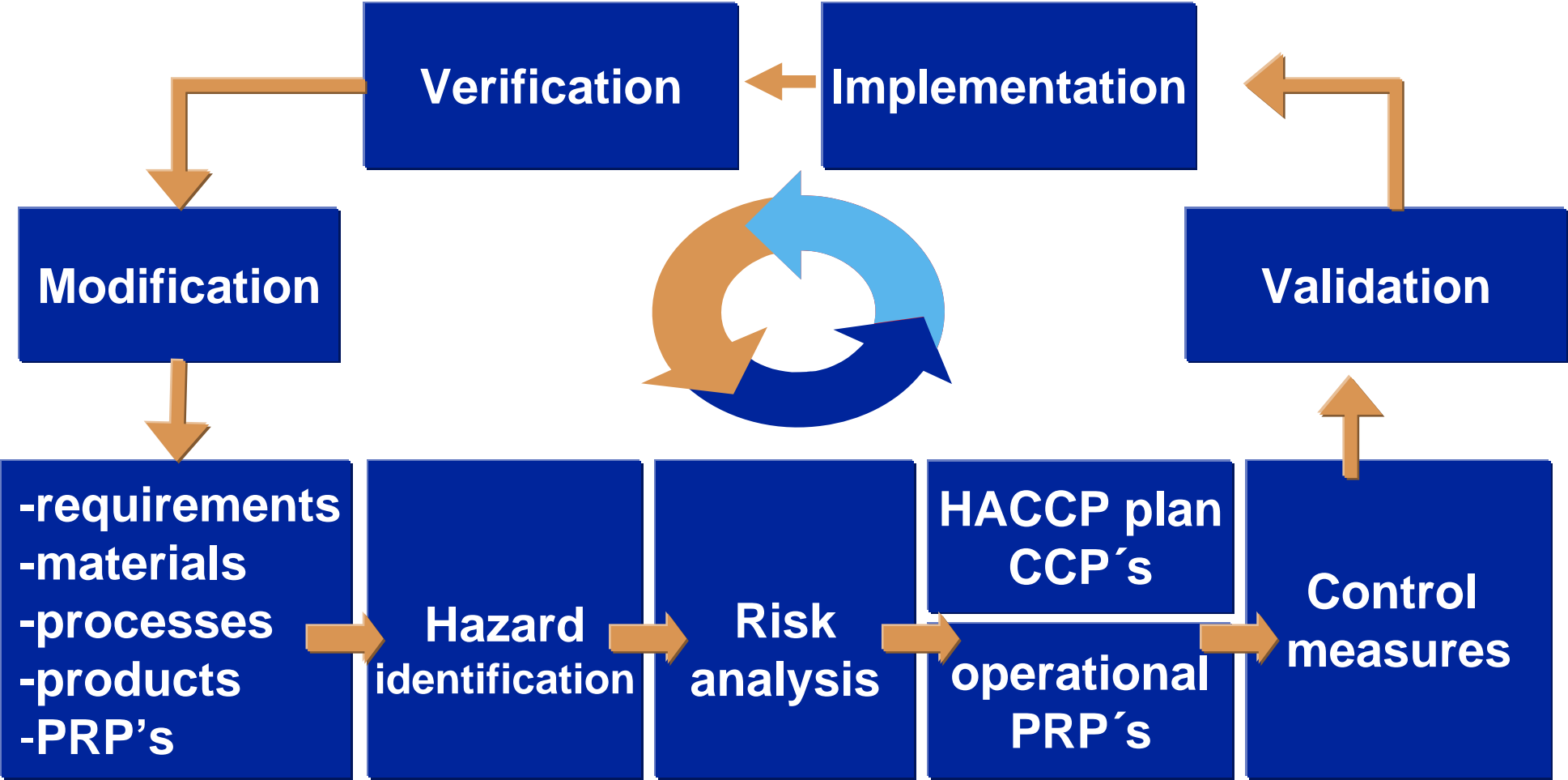
- 7.1 General
- 7.2 **Prerequisite programmes**
- 7.3 Preliminary steps to enable hazard analysis
- 7.4 Hazard analysis
- 7.5 Establishing the operational PRPs
- 7.6 Establishing the HACCP Plan
- 7.7 Updating the preliminary information & documents specifying the PRPs and the HACCP Plan
- 7.8 Verification planning
- 7.9 Traceability system
- 7.10 Control of non-conformity

# The 8 Clauses of ISO 22000

## ***8 Validation, verification & improvement of the FSMS***

- 8.1 General
- 8.2 Validation of control measure combinations
- 8.3 Control of monitoring and measuring
- 8.4 FSMS verification
  - 8.4.1 Internal audit
  - 8.4.2 Evaluation of individual verification results
  - 8.4.3 Analysis of results of verification activities
- 8.5 Improvement
  - 8.5.1 Continual improvement
  - 8.5.2 Updating the FSMS

# Principle of ISO 22000

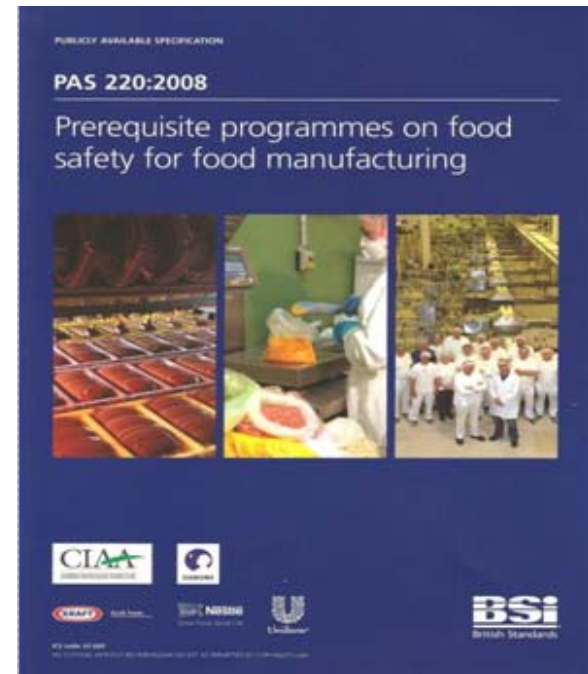




# PAS 220 Standard overview

# PAS 220:2008

- Prerequisite programs on food safety for food manufacturing
- Initiated by Danone, Kraft Foods, Nestle & Unilever (“G4”) and Confederation of the Food and Drink Industries of the European Union (CIAA)
- Publicly Available Specification (PAS)
- Additional to ISO 22000 (chapter 7.2.3)
- Harmonization of food manufacturer’s PRP’s
- Meeting requirements of Global Food Safety Initiative (GFSI)



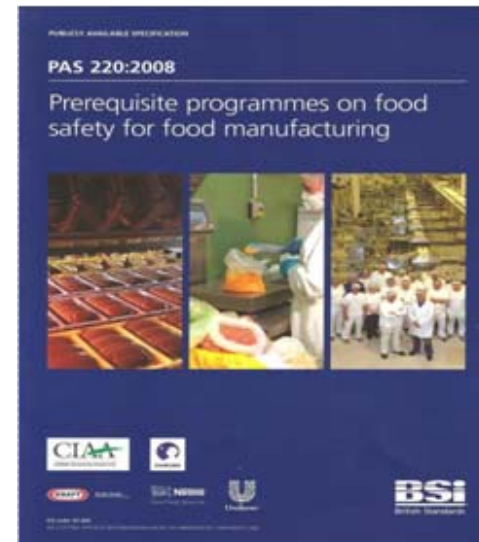
# Planning and realization of safe products

- **ISO 22000: The organisation shall establish, implement and maintain PRPs to assist controlling**
- ...the likelihood of introduction of food safety hazards...
- ...biological, chemical and physical contamination...
- ...food safety hazard levels... ... in the environment.
- PRP – prerequisite programme: *basic conditions and activities that are necessary to maintain a hygienic environment throughout the food chain*  
..... (see definition 3.8)

**To be in place: Description of PRP (7.2), Product characteristics (7.3), Flow diagrams, etc. (7.4)**

# PAS 220:2008 - What is PAS 220 & What Does it Cover?

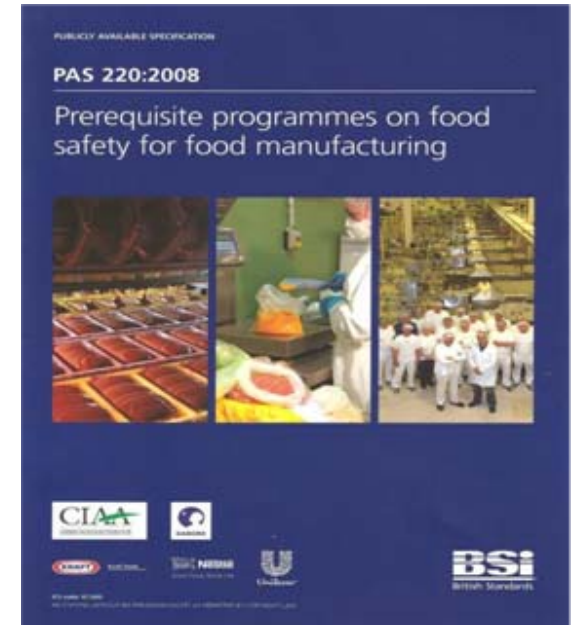
- PAS 220 provides a common set of pre-requisites programs for use by any food manufacturers
- PAS 220 has addressed the missing and important core elements in ISO 22000 under Clause 7.2.3
- Additional elements, have been incorporated and others have been expanded, deemed necessary such as:
  - Rework
  - Warehousing
  - Product information/consumer awareness
  - Food defense, biovigilance and bioterrorism



# PAS 220: 2008 - Requeriments

## Requirements for:

4. Construction, layout buildings & facilities
5. Layout premises, workspace, employee facilities
6. Supplies of utilities (like air, water, energy)
7. Supporting activities (like waste, sewage)
8. Suitability of equipment
9. Management purchased materials
10. Prevention cross contamination
11. Cleaning and sanitizing
12. Pest control
13. Personnel hygiene
14. Rework
15. Product recall
16. Warehousing
17. Product information, consumer awareness
18. Food defense, biovigilance, bioterrorism



# Future expectations



# Future Expectations Possible Approach

PAS xxx: PRP's Machine manufacturing

PAS xxx: PRP's Packaging manufacturing

PAS xxx: PRP's Feed Manufacturing

**PAS 220: PRP's Food Manufacturing**

ISO/TC 34  
Secretariat: MAZT  
Voting begins on: 2006-06-06  
Voting terminates on: 2006-07-06

**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

Please see the administrative notes on page iii

Reference number ISO/CDIS 22000(2006)(E)  
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FINAL DRAFT INTERNATIONAL STANDARD ISO/FDIS 22000

**ISO 22000: generic FSMS standard**

Secretariat: MAZT  
Voting begins on: 2005-04-06  
Voting terminates on: 2006-07-06

**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

Please see the administrative notes on page iii

Reference number ISO/FDIS 22000(2006)  
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chaîne alimentaire

on page iii

Reference number  
ISO/FDIS 22000(2006)(E)

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# FSSC 22000 certification

- FSSC 22000 is owned by a non profit foundation;
- FSSC is managed by a Board of Stakeholders representing all relevant international stakeholders with an independent chair;
- Certification enables manufacturers to focus their Food Safety efforts on scientific and technical advances, and their audit resources on improvement rather than compliance;
  - Since the scheme is based on an ISO standard, it has worldwide credibility and provides a common language across the supply chain;
  - It provides a systematic management protocol for PRP's, with control focussed on what is really necessary;
- It provides confidence to other stakeholders that an organization has the ability to identify and control food safety hazards;
  - It provides sufficient flexibility for specific customer requirements to be taken into account.

# Muchas Gracias!

Beatriz Del Fiol

Food & Beverage

Lloyd's Register Quality Assurance

[valparaiso@lr.org](mailto:valparaiso@lr.org)

[www.lrqa.cl](http://www.lrqa.cl)