



A GLOBAL CERTIFICATION PROGRAM FOR

RETAIL & WHOLESALE



INTRODUCTION

The retail & wholesale sector is a complex stage of the food supply chain. Any upstream failure in the supply chain can end up into unsafe products and high impact incidents. With loss of consumer trust as a result.

Next to selling food products, in store activities like meat, fish or bread & pastry preparation add to the complexity of the retail & wholesale processes. Besides this complexity in processes, many retail & wholesale organizations are large in size with several stores which are involved or operating in different countries. Food safety needs to be assured by centralized and decentralized processes and effective communication is critical to assure food safety. FSSC 22000 provides a certification scheme that ensures a robust food safety management system to control food safety hazards, minimize risks and assure

the production of safe food. Reliability in providing safe food contributes to consumer trust and eventually consumer loyalty.

Using the international standards; ISO 22000 for food safety management with PAS 221, the prerequisite programs for retail and wholesale together with additional requirements for certification, FSSC 22000 ensures consistent, high quality audits which monitored by an integrity program to measure and maintain performance of delivery all over the world. Besides the global character, FSSC 22000 is applicable within the whole supply chain.

With the ISO 22000 framework, FSSC 22000 also allows the integration of your food safety management system with other risk- based management systems, which might include ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO 45001 Occupational Health and Safety Management or ISO/IEC 27001 for Information Security Management.



The benefits of FSSC 22000 certification for the retail supply chain

- International Certification Scheme for Food Safety Management Systems with the flexibility to cover the entire supply chain.
 - Incorporates the international standard ISO 22000 (for Food Safety Management Systems), which includes the HACCP Principles of Codex Alimentarius, with PAS 221 (the sector specific pre-requisite requirements for retail & wholesale) with the FSSC 22000 additional requirements.
 - Delivers high quality and consistent audits monitored by a robust Integrity Program and assured by approved Accreditation Bodies,
- Certification Bodies and qualified auditors.
- Enhances transparency throughout the food supply chain facilitated by the use of the international ISO 22000 Standard.
 - Provides a common platform for the integration of food safety management with other management systems such as those governing quality, environment and occupational health and safety.
 - Is governed by a non-profit Foundation and managed by an independent Board of Stakeholders.
 - Helps you comply with local laws and regulations.

SCOPES IN FOOD SUPPLY CHAIN

FARMING

Category AI & All



ANIMAL FEED PRODUCTION

Category DI & DII



FOOD PACKAGING MANUFACTURING

Category I



FOOD MANUFACTURING

CI, CII, CIII, CIV, DII, K



TRANSPORT AND STORAGE

Category G & GI



CATERING

Category E



RETAIL AND WHOLESALE

Category F & FI



SCOPE

FSSC 22000 is applicable to all retail & wholesale organizations selling and preparing food, such as:

- supermarkets and hypermarkets
- convenience stores
- wholesale (cash and carry) stores
- mass or club stores
- food halls in departments stores
- bakeries, butchers, etc.



CERTIFICATION PROCESS

FSSC 22000 requires that food safety management practises are designed, documented, implemented and managed to maintain appropriate processes and conditions while allowing the flexibility to cover the vast organizational diversity of operations and materials. The following steps to certification are proposed for a successful result:

1 REFLECT

- Visit www.fssc22000.com to download all relevant Scheme requirements.
- Obtain all relevant normative standards: ISO 22000 (www.iso.org), PAS 221 and FSSC 22000 Additional Requirements (www.fssc22000.com).
- Complete a self-assessment against the requirements with the possible support of an FSSC 22000 licensed Training Organization for additional support (voluntary).

2 PREPARE

- Contact an FSSC 22000 licensed Certification Body.
- Arrange an audit of the food safety management system and facilities by the CB and implement any corrective actions in case of non-conformities.
- Contact an FSSC 22000 licensed Training organization for additional support (voluntary).

3 CERTIFICATION

- Once the audit deemed successful, CB will register the certificate.
- Annual surveillance audits conducted (including one unannounced audit every 3 years).
- Recertification every 3 years.



“In our experience, certified organizations are one step ahead in implementing a sustainable quality management system. Organizations that work according to a food safety system experience fewer non conformities.”

*Sally Elsherif,
QA Operations Director - Metro AG*

VISIT OUR WEBSITE FOR
AN OVERVIEW OF LICENSED
CERTIFICATION BODIES

FSSC22000.COM