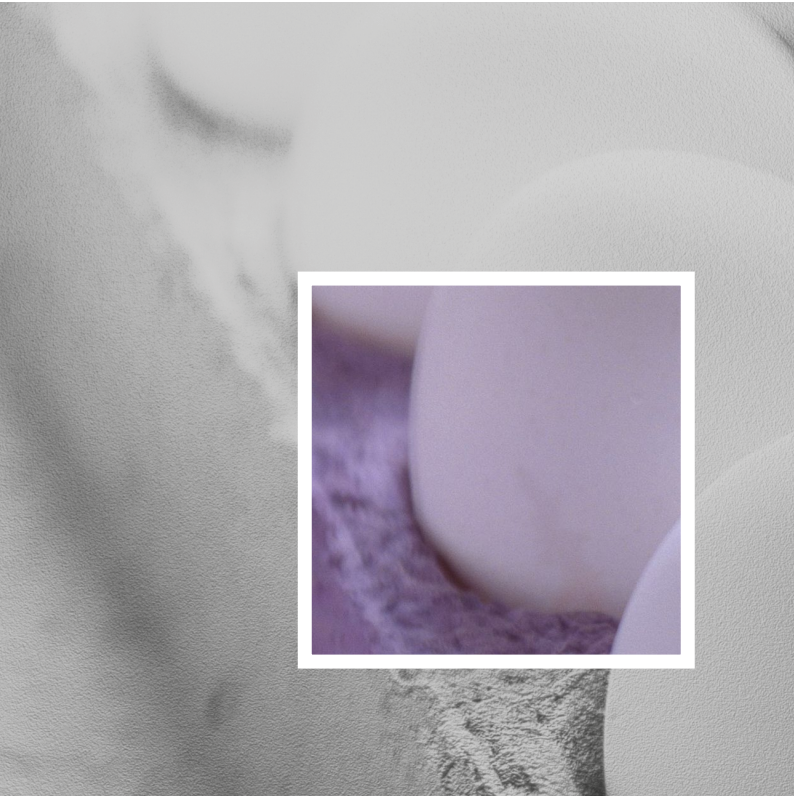


## ISO 22000/FSSC 22000

**The international ISO Standard for all organizations throughout the food chain**



### Motivation and benefits

**Failures in food supply and their adverse impacts on food safety may lead to life threatening illnesses. In addition, the losses caused by spoiled foodstuffs and faulty storage reach unimaginable dimensions.**

Therefore, the ISO Standard EN ISO 22000 "Food Safety Management System Standard" specifies the requirements food safety management systems (FSMS) must meet in order to consistently provide safe end products for the consumer and increase customer satisfaction. ISO 22000 is the standard for all organizations active throughout the food chain, which is harmonized world-wide.

ISO 22000 combines recognized key elements of food safety, such as interactive communication, system management, process control and HACCP principles, with the so-called "prerequisite programmes" (PRPs). Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step in the food chain.

Designated personnel shall have defined responsibility and authority to communicate externally any information concerning food safety.

ISO 22000 considers the principles of the Codex Alimentarius. A management system for food safety can be integrated in a management system acc. to ISO 9001 very easily due to the uniform structure according to the High Level Structure, which is now consistently used in all ISO management system standards. ISO 22000 in combination with sector-specific technical specifications (e.g. ISO/TS 22002-1, 22002-4 etc.) gets acceptance as a GFSI (Global Food Safety Initiative) approved standard. The developed certification process is FSSC 22000.

In addition to IFS and BRC, **FSSC 22000** is now another approved Standard by the GFSI which is increasingly gaining popularity on an international level. FSSC stands for **Food Safety System Certification** and was developed for the production of safe foods during the whole manufacturing process. In contrast to IFS, which is a product oriented standard, FSSC 22000 aims at incorporating the norm EN ISO 22000 "management systems for food safety" as its basis and at specifying concrete requirements to guarantee food safety by adding the respective technical specifications (e.g. ISO/TS 22002-1, 22002-4 etc.).

Food companies that are already certified according to ISO 22000 are required to pass an audit performed according to the FSSC protocol including the sector-specific technical specifications (e.g. ISO/TS 22002-1, 22002-4 etc.) in order to correspond with the requirements of the certification process.

### Objectives

- improving food safety
- improving product quality and safety
- enhancing consumer protection and trust of consumers regarding the integrity of the products throughout the entire supply chain
- increasing cost efficiency within the food chain
- interactive communication
- system management and process control
- creating a useful tool for ensuring compliance with legal and customer requirements

### Target group

Organizations throughout the food chain.



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# ISO 22000 FSSC 22000

FSSC 22000 is suitable for the certification of food companies irrespective of their size, complexity and form of enterprise as well as for caterers, wholesale, transportation and storage providers and packaging producers.

## Criteria

ISO 22000 is mainly designed for organizations that strive for a management system for food safety that is more conclusive and integrated than systems that are usually mandatory by CCPs law.

The Standard ISO 22000 explicitly requires the implementation of **preventive programmes**, however there are no guidelines for its content. Therefore, with support of the CIAA (Confederation of the Food and Drink Industry) and subsidies of multinational corporations, sector specific technical specifications have been developed in order to close the existing gaps regarding preventive programmes and to achieve the recognition of the GFSI.

There are two types of preventive programmes. Firstly there are the prerequisite programmes (PRP) as basic requirements and activities necessary for maintaining a hygienic environment in the food chain. These programmes are not chosen to control certain identified hazards but to ensure a hygienic environment. Such programmes include personnel hygiene, cleaning, disinfection and pest control. Secondly there are the operational prerequisite programmes (oPRP), which serve to adequately control identified hazards but cannot be used as critical control points. The HACCP Plan with the critical control points (CCPs) serves as the third measure for controlling identified hazards for human health. To adequately control the identified food safety hazards prerequisite programmes, the operational prerequisite programmes and the HACCP Plan must be established.

## Other relevant standards

ISO 9001, CAC/RCP 1-1969 (Rev. 4 – 2003), IFS Standards, BRC Standards, EN ISO 22005, ISO/TS 22003, ISO/TS 22004, ISO/TS 22002-1/-4 Prerequisite Programmes on Food Safety – Food Manufacturing/Food Packaging Manufacturing, FSSC.

## Quality Austria introduces itself

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH is your competence partner for the Integrated Management System in the fields of Quality, Environment, Safety and Industry Standards as well as Business Excellence. The services provided by Quality Austria range from trainings in the field of international management trends and techniques via certification of management systems according to international standards, regulations, national guidelines, directives and assessments acc. to the EFQM Excellence Model to awarding the Austria Quality Seal. The Austrian Excellence Award will be presented to Austrian organizations in cooperation with the Federal Ministry for Digital and Economic Affairs. Quality Austria is accredited by the Federal Ministry for Digital and Economic Affairs and has numerous international registrations and accreditations.

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