



UNDERSTANDING
FSSC 22000

**Food
Safety System
Certification
Scheme**

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FSSC 22000 Food Safety System Certification Scheme

Food safety is an issue that will always be on the consumer's mind. Over the years, many regional and customised food safety standards have developed in order to optimize food safety and address the issues raised by manufacturers, suppliers, retailers and consumers.

FSSC 22000 presents one of the most complete approaches to a food safety management system for those involved in the manufacturing of food items.

FSSC 22000 improves the quality of a business by integrating food safety with business processes, and enhances the ability to meet the growing global customer requirements for a supplier with **GFSI** recognised food safety system certification.

FSSC 22000 contains a complete certification scheme for Food Safety Systems based on existing standards for certification (ISO 22000, ISO 22003 and technical specifications for sector PRPs), which will be accredited under the standard ISO guide 17021. Manufacturers that are already certified against **ISO 22000** will only need an additional review against technical specifications for sector PRPs to meet this certification scheme.

It is developed for certifying the food safety systems of organizations in the food chain that process or manufacture animal products, perishable vegetal products, products with a long shelf life, and also other food ingredients like additives, vitamins, bio-cultures and food packaging material manufacturing.



Benefits from the implementation and certification of FSSC 22000:

Certification enables manufacturers to focus their Food Safety efforts on scientific and technical advances, and their audit resources on improvement rather than compliance.

AS THE SCHEME IS BASED ON AN ISO STANDARD:

- | It has worldwide credibility.
- | It provides a common language, improving communication across the supply chain.
- | A good framework with a flexible structure, it allows an organization to optimally develop its food safety management system.
- | It includes comprehensive requirements detailing how the organization can conduct an effective HACCP studies and HACCP plan.
- | The standard promotes continuous improvement in food safety.
- | It is designed to focus on food safety and legal compliance
- | It easily integrates with an organization's existing management system or other systems, such as the quality management systems, the environmental management systems and others.
- | The flexibility of the standard allows small, less structured organizations to implement an externally developed system.
- | Major brands have adopted this standard, which makes it beneficial for ingredients suppliers to be compatible and compliant with these customers.

We partner with your organization to achieve FSSC 22000 certification:

The highly experienced quality management professionals at Lakshy assist you to design and implement **FSSC 22000**. Our dedicated approach to your success and a host of comprehensive services are all aimed towards helping your organization achieve **FSSC 22000** certification.

WE PARTNER WITH YOU THROUGH THE PROCESS OF BECOMING FSSC 22000 COMPLIANT BY:

- | Conducting an initial gap analysis.
- | Helping you establish policies and objectives.
- | Identifying documentation requirements..
- | Coordinating document preparation, reviews, approvals, and issuance.
- | Managing implementation schedules, trainings, follow-up actions.
- | Aiding your selection of a Registrar with the appropriate industry experience.
- | Achieving successful accreditation.

In addition to consulting (onsite and online), we provide the following trainings:

- | **FSSC 22000** Overview Training.
- | **FSSC 22000** Training
- | **FSSC 22000** Internal Auditor training
- | **FSSC 22000** Implementation training

Steps to Establishing an Effective FSSC 22000:

- | Identify, evaluate, and control the food safety hazards that are anticipated, in order to avoid harming the consumer directly or indirectly.
- | Disseminate appropriate information through the food chain regarding safety issues related to the product.
- | Ensure the entire organization is informed and aligned with the development, implementation, and updating of the food safety management system.
- | Periodically evaluate and update the food safety management system according to actual activities and the most recent information on food safety hazards.



A man in a dark suit stands with his back to the camera, hands on his hips, looking at a wall covered in arrows. Most arrows are grey and point downwards. One arrow in the center is yellow and points upwards.

We Measure our **Success** by **Customer Success**..

And our Customers Make us Feel Very Successful..

The development, implementation, and certification of a food safety management system is a continuous journey, and the independent audits represent one element of the total assessment process.

With a team of highly qualified and motivated consultants and trainers having vast industrial experience, we partner with organizations across the world to implement and achieve **FSSC 22000**.

Our consulting approach is highly professional, time bound and effective, resulting in ease of implementation, and adds value to the business processes of the client organization.

Contact us at info@iso-consultants.com to get your organization **FSSC 22000** Accredited.