

FSSC2 22000 vs.4.1 CERTIFICATION SCHEME

On July 2017 the version 4 of the FSSC 22000 Certification Scheme has been revised to the version 4.1 by the FSSC22000 Foundation.

Until latest 31.12.2017, all organizations certified according to FSSC 22000 must implement the new requirements of the Scheme FSSC22000 vs.4.1.

FSSC22000 vs.4.1 Certification Scheme- requirements for certification

1. The Scheme requirements consist of separate components that shall be audited as a single system.
 - ISO 22000 food safety management system requirements
 - Sector specific pre-requisite programs (PRPs) requirements (eg. ISO/ TS 22002-1: 2009 for Food Manufacturing; ISO/ TS 22002-4: 2013 for Food Packages and materials for food packaging
 - Additional Scheme requirements.
2. ISO 22000 requires in clause 7.2 that organizations shall select and implement specific PRPs for basic hygiene conditions. Organizations establishing, implementing and maintaining these PRPs shall consider other appropriate information and utilize it accordingly. Such information shall include:
 - a) regulatory requirements;
 - b) recognized sector or product group codes of practices and guidelines;
 - c) customer requirements.
3. In order to facilitate the successful implementation of the food safety management system, the conditions of the PRPs shall be:
 - specified,
 - documented,
 - aproved and
 - verified.
4. The additional Scheme requirements are:
 - 1) Management of services

The organization in the food chain shall ensure that all services that may have an impact on food safety:

- a) have specified requirements which are regularly reviewed,
- b) are described in documents to the extent needed to conduct hazard analysis,
- c) are managed in conformance with the requirements of technical specification for sector PRPs,



ORGANISM DE CERTIFICARE

ISO 9001 ISO 14001 OHSAS 18001 ISO 22000 ISO/IEC 27001 ISO 50001 Responsabilitate sociala
Conformitatea produselor

- d) are assessed and approved demonstrating compliance with specified requirements,
- e) are monitored to assure continued service provider approval status.

The services referred to in 1) above shall include at least:

- a) utilities, b) transport and storage, c) maintenance, d) cleaning and e) outsourced services.

The organization shall implement a system to assure that when analysis critical to the verification of food safety is undertaken, this is conducted by a competent laboratory that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025).

2) Product labelling

The standard shall ensure that the finished product is labelled according to the applicable food regulations in the country of intended sale.

3) Food defense

3.1) Threat assessment

The organization shall document, establish and maintain a documented procedure for food defense threat assessment that:

- a) identifies potential threats,
- b) develops preventive measures, and
- c) prioritises them against the threats.

To identify the threats, the organization shall assess the susceptibility of its products to potential food defense acts.

3.2) Control measures

The organization shall put in place appropriate control measures to reduce or eliminate the identified threats.

3.3) Plan

All policies, procedures and records are included in a food defense plan supported by the organization's Food Safety Management System for all its products.

The plan shall comply with applicable legislation.

4) Food Fraud prevention

4.1) Vulnerability assessment

The organization shall document, establish and maintain a documented procedure for food fraud vulnerability assessment that:

- a) identifies potential vulnerabilities,
- b) develops preventive measures, and
- c) prioritises them against the vulnerabilities



ORGANISM DE CERTIFICARE

ISO 9001 ISO 14001 OHSAS 18001 ISO 22000 ISO/IEC 27001 ISO 50001 Responsabilitate sociala
Conformitatea produselor

In order to identify the vulnerabilities, the organization shall assess the susceptibility of its products to potential acts of food fraud.

4.2) Control measures

The organization shall put in place appropriate control measures to reduce or eliminate the identified vulnerabilities.

4.3) Plan

All policies, procedures and records are included in a food fraud prevention plan supported by the organization's Food Safety Management System for all its products.

The plan shall comply with applicable legislation.

5) Logo use

Certified organizations are entitled to use the FSSC 22000 logo. The FSSC 22000 logo may be used on the organization's printed matter, website and other promotional material subject to the following design specifications:

Green: Pantone 348 U: CMYK = 82/24/76/8, RGB = 33/132/85, #17543b

Grey: 60% black: CMYK = 69/0/0/0, RGB = 135/135/135, #87888a

Use of the logo in black and white is permitted when all other text and images are in black and white.

In order to avoid any suggestion that the CB has certified or approved any product, process or service supplied by the certified organization the FSSC 22000 logo is not allowed to be used on:

- a product,
- its labelling,
- its packaging,
- in any other manner that implies FSSC 22000 approves a product, process or service.

6) Management of allergens

A documented allergen management procedure shall be in place that includes:

- a) risk assessment identifying potential allergen cross contamination;
- b) controls to reduce or eliminate the risk of cross contact;
- c) validation and verification of effective implementation.

All finished products intentionally or potentially containing allergenic materials are labeled according to the allergen labelling regulations in the country of manufacture and country of destination.

7) Environmental monitoring

The standard shall ensure that an environmental monitoring program is in place validating and verifying the microbiological hygiene of the site demonstrating the effectiveness of cleaning and sanitation programs which shall meet the verification requirements as described in ISO 22000.



ORGANISM DE CERTIFICARE

ISO 9001 ISO 14001 OHSAS 18001 ISO 22000 ISO/IEC 27001 ISO 50001 Responsabilitate sociala
Conformitatea produselor

8) Formulation of products (only for pet food for dogs and cats)

Compounded pet food for dogs and cats shall be formulated in a manner that is consistent with the intended use of the product.

Formulation procedures shall be in place to manage the use of ingredients that contain nutrients that can have adverse animal health impact.

9) Management of natural resources (for animal production only)

The organization (animal farm) shall:

- a) Identify the risks it exposes from animal production to both,
 - animal health, and
 - public health.
- b) Assess the hazards that expose these risks derived from on-farm used natural resources (e.g. water and soil, to include water for animals, water for irrigation, on farm feed production for own animals).
- c) Put in place appropriate protective and control measures to protect public and animal health.