



FSSC 22000 Scheme

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FSSC 22000 requirements reflect industry best practice and are made up of a series of separate components audited as a single system. These components include:

- ISO 22000 Food Safety Management System – requirements for any organization in the food chain
- Industry-specific ISO and PAS Pre-requisite Programs (PRPs) – ISO/TS 22002 series or other specified by the Foundation

Benefits of FSSC 22000

- Provides a systematic methodology to effectively identify and manage food safety risks
- ISO-based certification model can be used across the whole food supply chain
- Recognized by the GFSI
- Flexibility allowing you to determine how your business will meet the scheme requirements for the structure and documentation of your food safety management system
- Facilitates internal benchmarking and management through consistent application across multiple/ international sites
- Promotes the review of and continual improvement of your food safety management system
- Shows your commitment to food safety, providing confidence to your customers
- Improved employee engagement, increasing awareness of food risks and promotion of safety

Find out more at bsigroup.com/en-NZ/

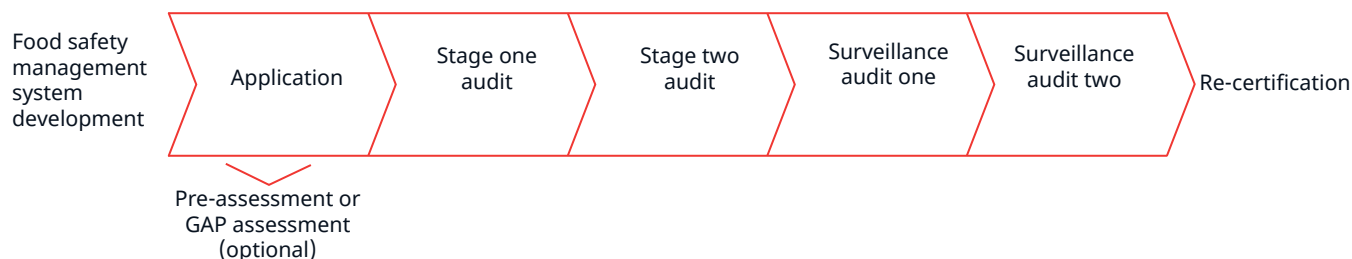
Version update

FSSC published version 6 of FSSC 22000 on 31 March 2023 and audits for this version will start on 01 April 2024. You can find more information about this new version on our website.



The journey to certification

Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers or protecting consumers, certifying to the FSSC 22000 Scheme can drive meaningful change in your organization. From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey.



Achievable

Taking a risk-based, systems approach to achieving certification, many food organizations in supply chain have sought and maintained certification to ISO 22000, with certification to the FSSC 22000 scheme the next logical step towards best practice food safety certification.

Cost effective

Industry recognized and accepted certification reduces the need for and expense of duplicate audits. Audits are completed by BSI-trained and approved auditors to enable an internationally accepted standard to be audited at local rates.

Supported by customers

Many food industry organisations support the FSSC 22000 scheme as industry best practice for food safety and actively seek this GFSI certification as a pre-requisite to their supplier approval process.

Training courses for FSSC 22000

Our tutors provide the knowledge and skills you need to effectively develop, implement, and maintain the FSSC 22000 scheme. Our food safety training courses are regularly revised and updated to reflect current industry expectations and our delivery techniques will make sure that you fully understand the intent and application of the criteria for the FSSC 22000 Scheme. Courses include:

- Understanding FSSC 22000
- FSSC 22000 Implementation
- FSSC 22000 Internal Auditor
- FSSC 22000 Lead Auditor
- More courses to support implementing requirements



Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.