



# 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.

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: 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

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 subsidiaries 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 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 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, operational prerequisite programmes and the HACCP Plan must be established.

## OTHER RELEVANT STANDARDS

ISO 9001, Annex to CAC/RCP 1-1969 (Rev. 4 - 2003), Guideline EU 2016/C 278/01, ISO/TS 22002-1/-2/-4/-5 (Prerequisite Programmes on Food Safety - Food Manufacturing/Catering/Food Packaging Manufacturing/Transport and storage), IFS Standards, BRCGS Standards

## QUALITY AUSTRIA – WHO WE ARE

We are the leading Austrian contact for the Integrated Management System, based on quality, environmental and OH&S (occupational health and safety) management, and the topic of business excellence. Our main focuses are system and product certification, training and personal certification. We are accredited by the Federal Ministry for Digital and Economic Affairs (BMDW) for system, product as well as personal certification and have many international registrations and accreditations. Furthermore, we present the Austrian Excellence Award together with the BMDW and award the Austria Quality Seal.

Additionally, we organize several forums and conferences and have issued numerous publications. We participate actively in standardization bodies and international networks such as EOQ, IQNet and EFQM. We cooperate with some 50 partner and member organizations worldwide and thus ensure the facilitation of global know-how.

Having more than 1.000 auditors, trainers, assessors and technical experts all over the world, we ensure the successful implementation of standards and regulations within the organizations and provide sector and product specific knowledge with a very high focus on practical relevance. More than 10.000 customers in approx. 30 countries and over 6.000 annual participants in our trainings benefit from the long-standing expertise of our organization. We adapt our offer according to our clients' needs and support them in achieving their long-term goals!



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