



FSSC 22000 VERSION 6 UPDATE



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— FEES —



1000+
EMPLOYEES
WORLDWIDE



**AVERAGE
CUSTOMER
PARTNERSHIP**



**OPERATING
COUNTRIES**

OUR PURPOSE

IS TO HELP
CUSTOMERS
DELIVER PRODUCTS
THE WORLD CAN
TRUST

NQA is a world leading certification body with global operations.

NQA specialises in certification in **high technology** and engineering sectors.



AMERICA'S NO.1 Certification body in Aerospace sector	TOP 3 IN THE UK ISO 9001, ISO 14001, ISO 45001, ISO 27001	CHINA'S NO.1 Certification body in Automotive sector
GLOBAL NO.1 Certification body in telecommunications and Automotive sector	GLOBAL NO.3 Certification body in Aerospace sector	UK'S NO.2 Certification body in Aerospace sector

UK & BEYOND TRAINING SERVICES

ACCREDITED
COURSES



Virtual training

For delegates
around the world



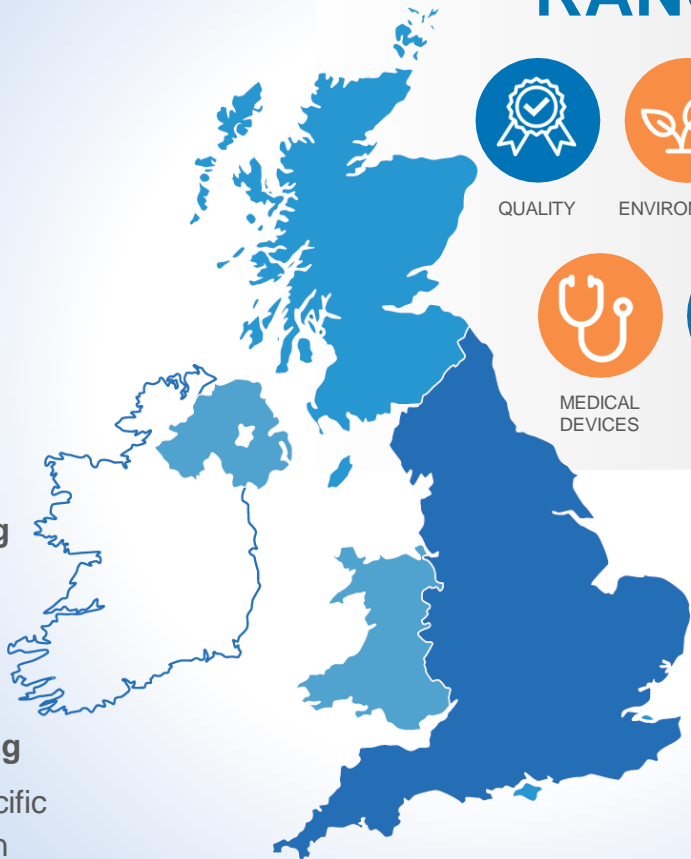
In-house training

At a specific UK
client location



Bespoke training

Virtual / at a specific
UK client location



RANGE OF COURSES



QUALITY



ENVIRONMENT



ENERGY



HEALTH AND
SAFETY



INFORMATION
SECURITY



FOOD
SAFETY



MEDICAL
DEVICES



BUSINESS
CONTINUITY



AEROSPACE



INTEGRATED
MANAGEMENT



SUSTAINABILITY

- **e-learning** Introduction
- **1-day** Introduction Courses
- **2-day** Implementation Courses
- **2-day** Internal Auditor – NQA or IRCA
- **5-day** Lead Auditor – NQA or IRCA



FOOD SAFETY MANAGEMENT TRAINING (ISO 22000, HACCP, FSSC, GMP)



Food Labelling & Legislation

Virtual - Tutor Led (Food Safety)

🕒 1 Day 📊 Level 1 – Introduction

£425.00

[Find out more](#)



HABC Level 2 Award in HACCP for Food Manufacturing (RQF)

In-House (Food Safety)

🕒 1 Day 📊 Level 1 – Introduction

£1595.00

[Find out more](#)



Understanding & Implementing TACCP & VACCP

Virtual - Tutor Led (Food Safety)

🕒 1 Day 📊 Level 1 – Introduction

£425.00

[Find out more](#)



Internal Auditor Training

Virtual - Tutor Led (Food Safety)

🕒 1 Day 📊 Level 1 – Introduction

£425.00

[Find out more](#)



HABC Level 3 Award in Allergen Management for Catering (RQF) Course

Virtual - Tutor Led (Food Safety)

£1595.00

[Find out more](#)



HABC Level 3 Award in HACCP for Food Manufacturing (RQF)

Virtual - Tutor Led (Food Safety)

£425.00

[Find out more](#)





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KEY INFO

- **60-minute webinar**
- **Questions in the chat box**
- **Q&A at the end**
- **Recording of webinar circulated shortly**

AGENDA

Maria Constable

Food Certification Manager - ISO 22000 & FSSC 22000

Maria has worked in the certification industry for 18+ years, specialising in food safety for the food chain (from farm to fork) and working with many standard owners, clients and stakeholders.

Her role as Food Certification Manager oversees the accreditation and certification of NQA's Food Safety Management Systems Standards globally while ensuring technical knowledge and changes within the industry are communicated to clients, stakeholders and NQA auditors.

WHAT WILL YOU LEARN?

- What is FSSC 22000?
- Background of changes with timeline
- Food chain categories
- Audit duration
- Updated FSSC requirements
- New FSSC requirements



What is FSSC 22000?

FSSC 22000 offers a certification scheme for the **auditing and certification of Food Safety Management Systems** to ensure the provision of safe food, feed, and packaging to the consumer goods industry.

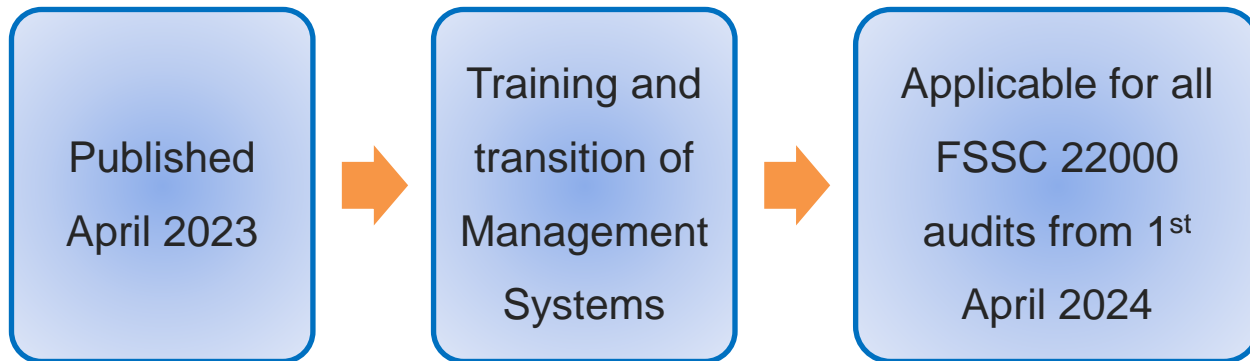


FSSC 22000 VERSION 6 BACKGROUND OF CHANGES WITH TIMELINE

Background of update

- Regular review to ensure relevance and iron out anything which needed further interpretation
- Inclusion of ISO22003-1:2022 updates

Timeline



FSSC22000 Version 6 has now been published and is available to download on their website.

Main changes

- Incorporation of updated **ISO22003-1:2022** requirements
 - **Food Chain Categories**
 - **Audit Duration**
- FSSC additional requirements have been **updated**

New requirements added:

- Food Safety Culture
- Quality Control
- Hazard Control
- Product Design & Development
- Equipment Management
- Food Loss and Waste
- Communication Requirements

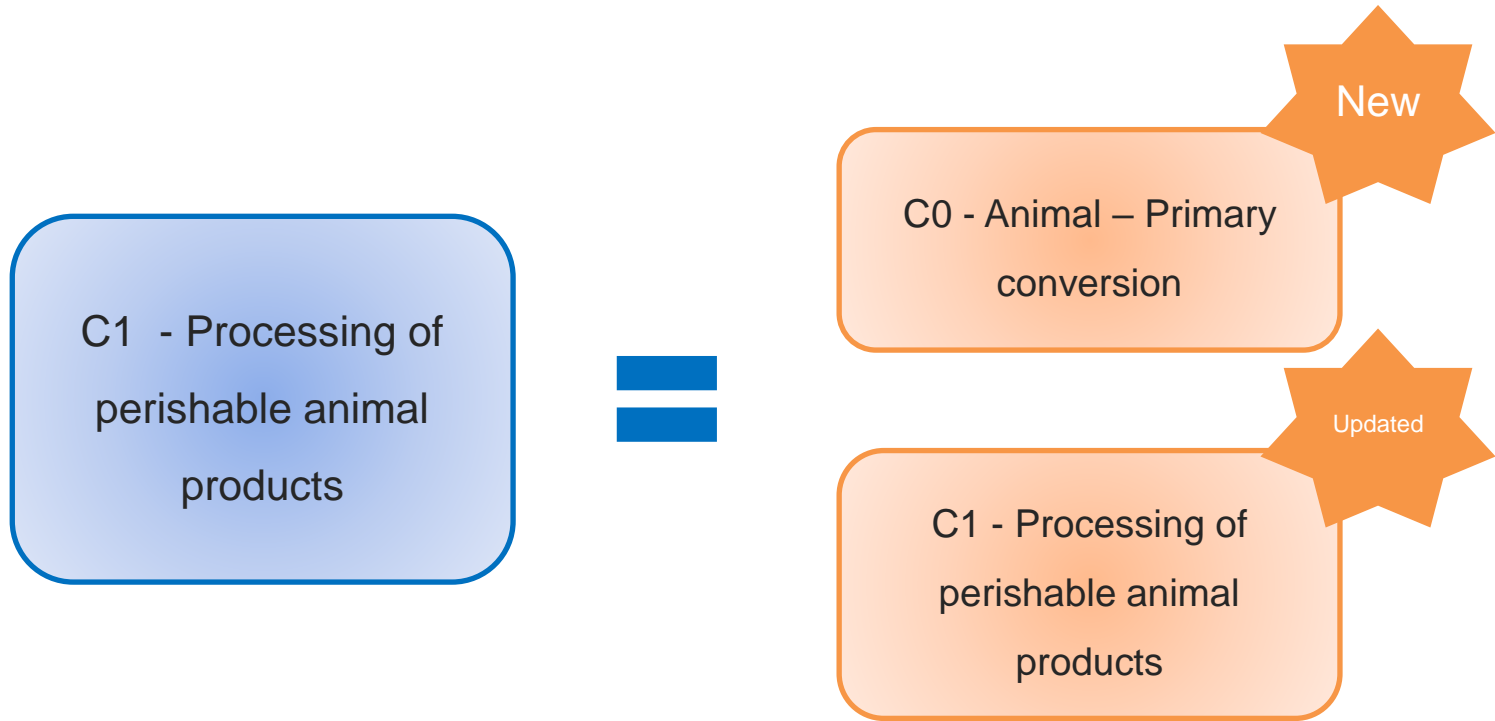
 **FSSC 22000**



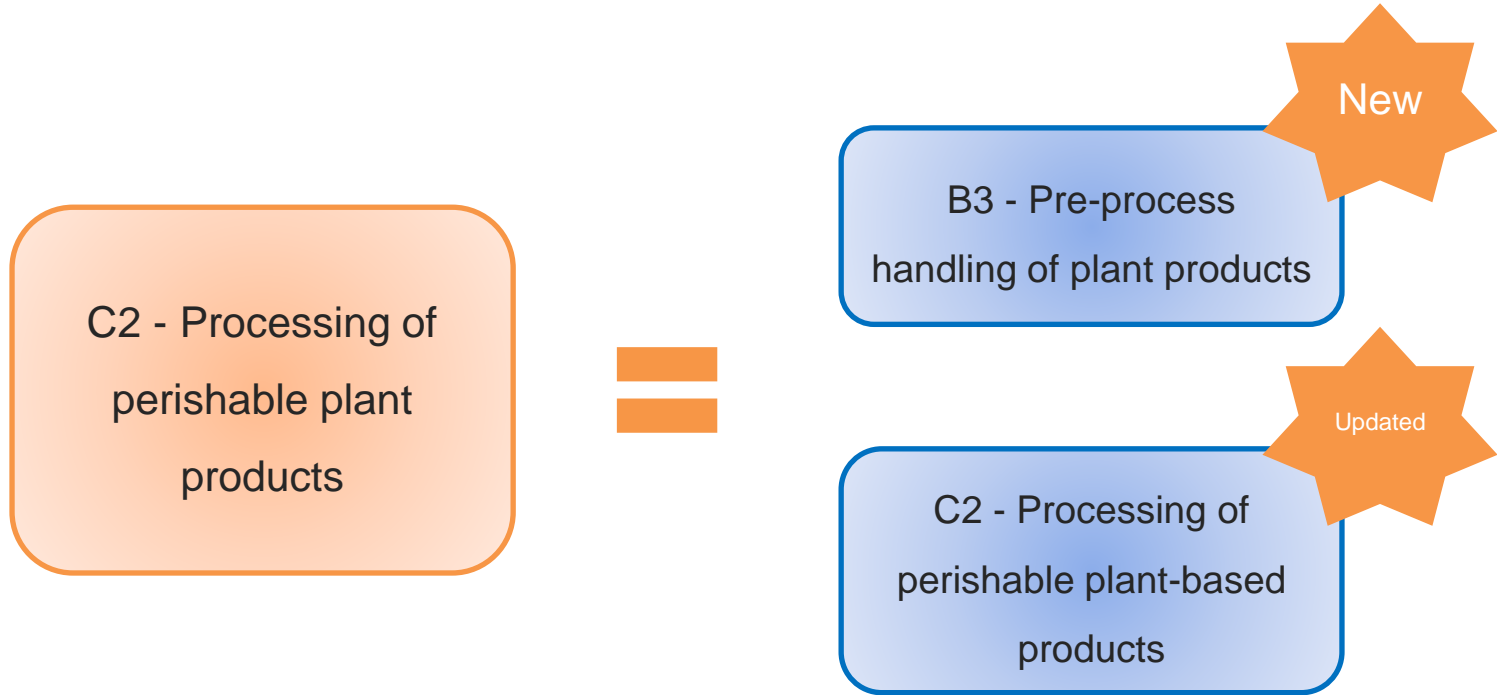
FSSC 22000 SCHEME

VERSION 6.0 | APRIL 2023

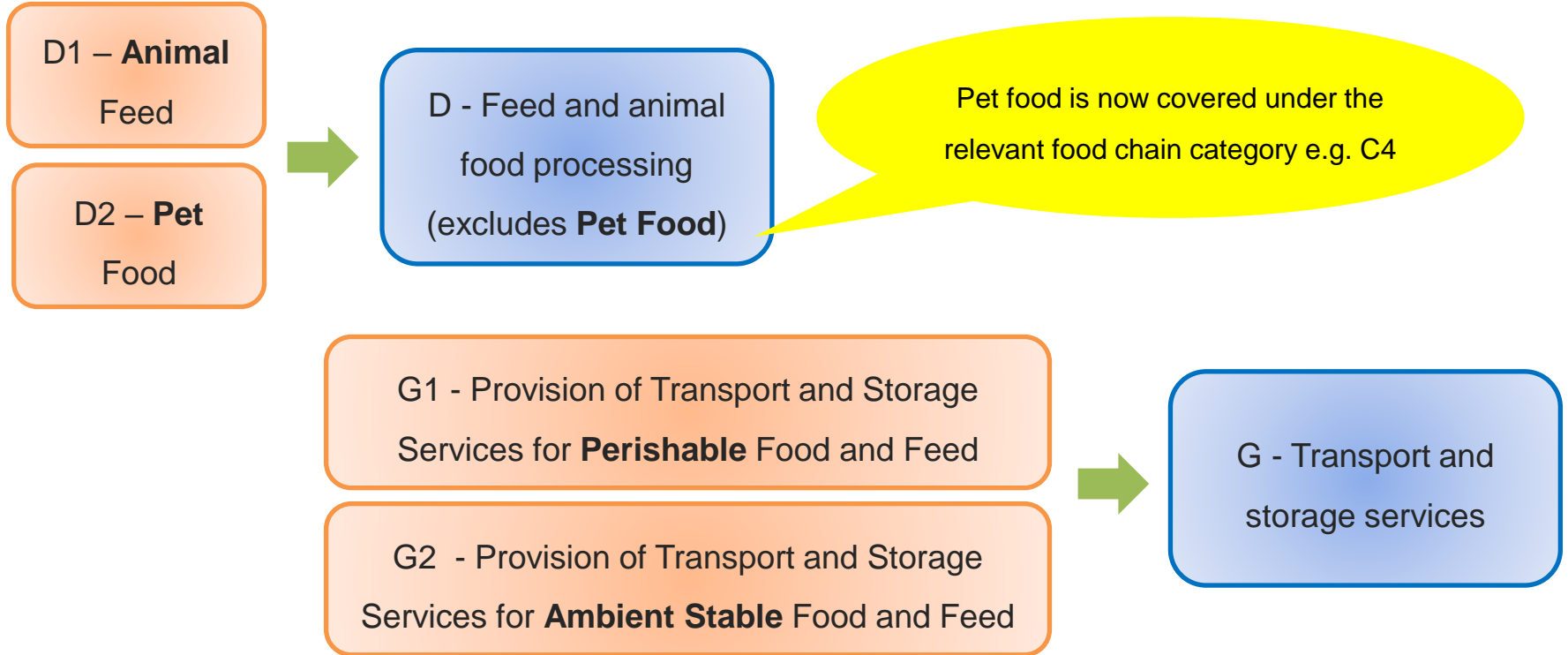
FOOD CHAIN CATEGORIES



FOOD CHAIN CATEGORIES

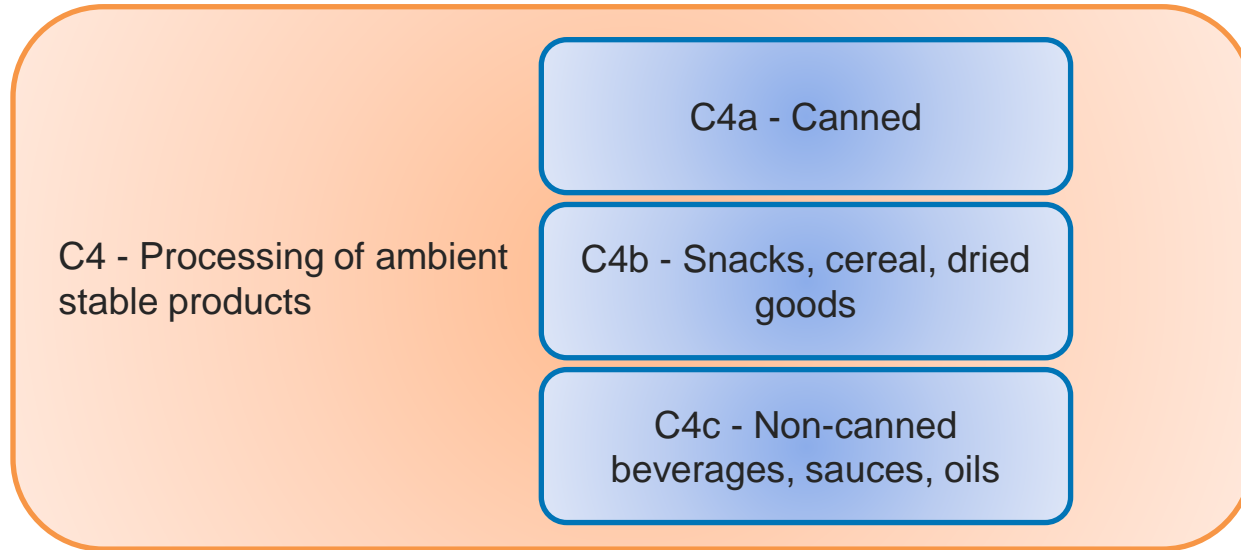


FOOD CHAIN CATEGORIES



FOOD CHAIN CATEGORIES

C4 has been further split, as follows:



Audit Duration

The method used to calculate audit duration has been updated. The updated method is to be used by all certification bodies.

The calculation takes into account:

Food chain category,
Number of HACCP studies,
Employee numbers

+ any other factors which need to be considered, such as inclusion of off-site storage locations, the language to be used and if an interpreter is needed, onsite complex laboratory testing etc.

It is also now a mandated requirement that audit preparation and report writing time is allocated to the auditor (at least 1.25 days per audit for FSSC)

This audit duration is applicable for ISO22000 and additional time added for the FSSC elements

2.5.1 - Management of services and purchased materials

2.5.2 – Product labeling and printed materials

2.5.3.2 – Food defense plan

2.5.4.2 – Food fraud plan

2.5.6 – Management of allergens

2.5.7 – Environmental monitoring

2.5.10 – Transport, storage and warehousing

2.5.11 – Hazard control and measures for preventing cross-contamination

2.5.13 – Product design and development

2.5.1 MANAGEMENT OF SERVICES & PURCHASED MATERIALS

Addition for category I relating to the use of recycled packaging as a raw material, ensuring that the finished packaging materials meet legal and customer requirements.



2.5.2 – PRODUCT LABELING & PRINTED MATERIALS

Where a claim (e.g. allergen, nutritional, method of production, chain of custody, raw material status, etc.) is made on the product label or packaging, the organisation shall maintain evidence of validation to support the claim.

For food chain category I (packaging or packaging materials), procedures shall be established and implemented to ensure that the printed material meets applicable customer and legal requirements.



2.5.3.2 FOOD DEFENSE PLAN

Addition specific to food chain category F2 (Food broker/trader), who shall ensure that their supplier's also have a food fraud plan in place.



2.5.4.2 FOOD FRAUD PLAN

Addition specific to food chain category F2 (Food broker/trader), who shall ensure that their suppliers have a food fraud mitigation plan in place



2.5.6 MANAGEMENT OF ALLERGENS

This applies
to all food
chain
categories

All organisations shall have a documented allergen management plan:

- a) A list of the allergens handled on site
- b) Risk assessment covering potential sources of allergen cross-contamination
- c) Identification and implementation of control measures to reduce or eliminate the risk of cross-contamination
- d) Validation and verification of these control measures
- e) Precautionary or warning labels shall only be used when the outcome of a risk assessment identifies allergen cross-contamination as a risk to the consumer. The use of such warning labels does not exempt the organisation from implementing the necessary controls or undertaking verification testing
- f) All personnel shall receive allergen awareness training relevant and specific to their area of work
- g) The allergen management plan shall be reviewed at least annually, following changes, product recalls, withdrawals, when trends in industry show contamination of similar products relating to allergens
- h) For category D (animal feed), where there is no allergen related legislation in country of sale, this requirement may be indicated as “not applicable”

This requirement has been significantly expanded

2.5.7 ENVIRONMENTAL MONITORING

This requirement has been expanded to add the need to review at least annually for continued effectiveness and when the following triggers occur:

- i. Significant changes relating to products, processes or legislation
- ii. When no positive testing results have been obtained over an extended period of time
- iii. Trend in out of specification microbiological results, related to both intermediate and finished products
- iv. A repeat detection of pathogens during routine environmental monitoring
- v. When there are incidents relating to other products produced by the organisation

We find that this requirement is often
wrongly interpreted

Swabbing / testing / monitoring is a
requirement

2.5.10 TRANSPORT, STORAGE & WAREHOUSING

For food chain category F1 (retail/wholesale), the organisation shall ensure that product is transported and delivered under conditions which minimise the potential for contamination.

When tankers are used for transportation of final product, organisations shall have a risk-based plan to address tank cleaning. It shall consider potential sources of cross-contamination, control measures and cleaning validation.

Measures shall be in place to assess the cleanliness of the tanker at the point of reception prior to loading.

For organisations receiving raw material in tankers the following shall be included in the supplier agreement as a minimum to ensure product safety and prevent cross-contamination: tank cleaning validation, restrictions linked to prior use and applicable control measures relevant to the product being transported.



2.5.11 HAZARD CONTROL & MEASURES FOR PREVENTING CROSS-CONTAMINATION

Previously only specified for category I, this requirement is now relevant to B3 and C1,2,3,4:

The organisation shall have specific requirements in place where packaging is used to impart or provide a functional effect on food (e.g. shelf-life extension).

New requirement for category D (animal feed), the organisation shall have procedures in place to manage the use of ingredients that can have an adverse effect on animal health.

For all food chain categories excluding F2 (broker/trader), the organisation shall have a risk assessment in place to determine the need and type of detection equipment used for detection of foreign matter. A documented procedure shall be in place for the management and use of such equipment and the organisation shall have controls in place for the management of all breakages linked to physical contamination (e.g. metal, hard plastic).

2.5.13 PRODUCT DESIGN & DEVELOPMENT

Addition:

Where a ready-to-cook product is produced, the cooking instructions shall be validated to ensure food safety is maintained.



NEW FSSC REQUIREMENTS

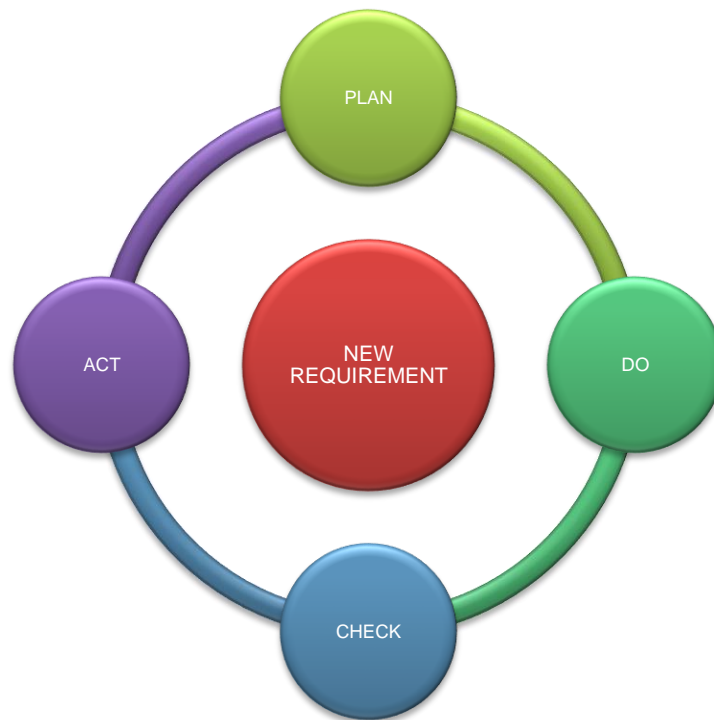
2.5.8 – Food safety and quality culture

2.5.9 – Quality control

2.5.15 – Equipment management

2.5.16 – Food loss and waste

2.5.17 – Communication requirements



2.5.8 FOOD SAFETY & QUALITY CULTURE

All food chain
categories

The organisation shall have a food safety culture plan

Leadership shall establish, implement and maintain food safety and quality culture objectives as part of the management system. The following shall be addressed as a minimum:

- Communication
- Training
- Employee feedback and engagement
- Performance measurement of defined activities covering all areas of the organisation impacting on food safety and quality

2.5.9 QUALITY CONTROL

In addition to ISO 22000 clauses 5.2 and 6.2, the organisation shall establish and implement a quality policy and quality objectives, including:

- ✓ Quality parameters for finished product
- ✓ Product quality added to inputs to management review and internal audits
- ✓ Quality control parameters established and implemented to ensure meeting customer and legal requirements, including calibration and verification of the equipment used for quality control
- ✓ Line start-up and change-over procedures establishes and implemented to ensure products, including packaging and labelling, meet applicable customer and legal requirements. Including controls in place to ensure labelling and packaging from previous run have been removed from the line

All food chain
categories



2.5.15 EQUIPMENT MANAGEMENT

All food chain
categories

In addition to clause 8.2.4 of ISO 22000:

Have a documented purchase specification in place, which addresses hygienic design, legal and customer requirements, and the intended use of the equipment including product handled. **The supplier shall provide evidence of meeting the purchase specification prior to installation**

Establish and implement a risk-based change management process for new equipment and/or changes to existing equipment, which shall be adequately documented including evidence of successful commissioning. Possible effects on existing systems shall be assessed and control measures determined and implemented



2.5.16 FOOD LOSS AND WASTE

All food chain
categories

- Have a documented policy and objectives detailing the strategy to reduce food loss and waste
- Have controls in place to manage products donated to ensure that the products are safe for consumption
- Manage surplus or by-products intended as animal feed to prevent contamination
- These processes shall comply with legislation, be maintained and not have negative impact on food safety



2.5.17 COMMUNICATION REQUIREMENTS

The organisation shall inform the certification body **within 3 working days** of the commencement of the events / situations listed below as part of their emergency preparedness and response process:

- Serious events that impact the FSMS, legality and/or integrity of the certification including situations that pose a threat to food safety, or certification integrity as a result of a force majeure, natural or man-made disasters (e.g. war, strike, terrorism, crime, flood, earthquake, malicious technology hacking etc.)
- Public recalls, withdrawals, calamities, outbreaks
- Actions imposed by regulatory authorities
- Legal proceedings
- Fraudulent activities

All food chain categories

This was previously part of
scheme rules

SUMMARY

FSSC 22000 version
6 published April 2023

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graph LR; A[FSSC 22000 version 6 published April 2023] --> B[Certified organisations need to implement the new requirements and review existing management system for the updated requirements]; B --> C[All FSSC 22000 audits will be to version 6 from 1st April 2024];
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All FSSC 22000
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version 6 from 1st
April 2024



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Q&A



THANK YOU

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