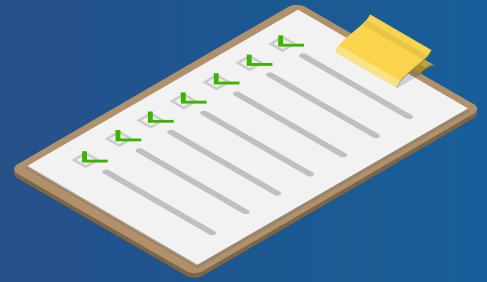


CHECKLIST

GFSI Compliance

Getting Started With FSSC



Food Safety System Certification (FSSC) 22000 is an independently managed, nonprofit food certification scheme for food safety management systems. Acknowledged by the Global Food Safety Initiative (GFSI) for the manufacture and processing of foods and food packaging materials, FSSC 22000 retains the flexibility to adapt to market demands.

The FSSC scheme is designed for the audit and certification of the food safety systems of organizations in the food supply chain that process or manufacture:

- Perishable animal products (i.e., meat, poultry, eggs, dairy, and fish products).
- Perishable vegetable products (i.e., fresh fruits and fresh juices, preserved fruits, fresh vegetables, preserved vegetables).
- Products with a long shelf life at ambient temperatures (i.e., canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt).
- (Bio)chemical products for food manufacturing (i.e., vitamin additives and bio-cultures), excluding technical and technological aids.
- Food packaging material manufacturing.
- Animal feed.

The path to FSSC begins here.

1. Obtain a copy of the FSSC scheme requirements here: <https://www.fssc22000.com/>
2. Complete a self-assessment to determine compliance requirements: See Part 1, Section 3 of the scheme documents for more information.
3. Select an FSSC-licensed certification body.
4. Initial audit stage one: This includes an evaluation of Food Safety Modernization Act (FSMA) documentation, scope, resources, and preparedness for the next step.
5. Initial audit stage two: Evaluation of the food safety management system (FSMS).
6. Closing meeting and confirmation of any nonconformities.

Were there nonconformities?

If yes, then you'll need to address the initial audit inspection corrections and corrective actions. After you address those, the certification body will assess the corrections and corrective actions through documented evidence or they will revisit the audit. The auditor will verify your success in addressing the issues, closing the case.

You'll then follow the same process as those without nonconformities.

If no, you'll proceed to:

- Independent certification review.
- Certification decision (made by a chosen certification body).
- Ongoing surveillance audits.

What to expect from post-certification surveillance audits

Once you've earned your FSSC Certification, you still have to maintain it. To do that, you need to participate in annual surveillance audits.

After the surveillance audit, the inspector will draft a report detailing the findings and noting any nonconformities.

If there are no nonconformities, you'll continue with annual surveillance audits without any further action.

What happens if the auditor finds a nonconformity?

If the nonconformity is minor, you must:

- Submit a correction and corrective action plan for verification. The auditor will confirm corrective actions during the next visit.
- If you don't submit the correction and corrective action, you could be subject to suspension or certification withdrawal.

If the nonconformity is more serious, you must:

- Submit a correction and corrective action plan for the auditor to verify during a revisit or through documented evidence. If the correction and corrective action plan are acceptable, you'll be able to continue with annual surveillance visits.
- If the auditor decides the correction and corrective action plans are ineffective, you could be subject to either suspension or certification withdrawal.

Companies must recertify every three years.

TraceGains can help streamline and automate the certification process.

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