



FSSC 22000 – FOOD SAFETY SYSTEM CERTIFICATION

FSSC 22000 is the latest certification scheme for food manufacturers. It incorporates HACCP (Hazard Analysis of Critical Control Points) principles and implementation plans, and creates an effective framework for food safety management, communication along the food supply chain, and control of food safety hazards. The scheme is based on the integration of ISO 22000:2005 Food Safety Management Systems standard and Publicly Available Specification (PAS) 220. Supported by the Confederation of the Food and Drink Industries of the European Union (CIAA), FSSC 22000 has been fully approved by the Global Food Safety Initiative (GFSI).

✓ WHAT ORGANIZATIONS FALL UNDER THE FSSC 22000 UMBRELLA?

The FSSC 22000 standard was drafted to serve the needs of not just food producers and manufacturers, but virtually every other organization that participates within the food supply chain. The result is a set of standards that work consistently – worldwide – to assure the safety of the food supply. Operations covered by FSSC 22000 include:

PRIMARY FOOD PRODUCTION

- Crop production
- Feed production
- Primary food processing
- Secondary food processing
- Wholesaling and distribution
- Food retailing

RELATED OPERATIONS

- Pesticide, fertilizer, and veterinary pharmaceutical production
- Ingredients and additives production
- Transportation and storage
- Equipment production
- Cleaner/sanitizer production
- Packaging materials production
- Service providers

✓ Why Choose FSSC 22000?

Adopting the FSSC 22000 standard can provide your operations with competitive efficiencies on a worldwide basis. With registration to FSSC 22000, you get:

- A single, globally-accepted standard that is recognized in many countries,
- Uniform food safety procedures that are applicable worldwide,
- Improved communication with your trading partners by means of using one auditing platform,
- Better understanding and implementation of HACCP principles, helping identify, evaluate, and control hazards related to food safety throughout the food production or supply chain,
- A driver for continuous improvement, due to ISO's known management system approach,
- Improved food safety hazard control, and
- A uniformly auditable standard.



QMI – SAI Global's on-site supplier assessments can help you manage risk.

Ask how we can customize a program for you.

At QMI – SAI Global, our Agri-Food Group is not only focused on evaluating your business processes against rigorous ISO and industry relevant standards, but we also understand how compliance—together with best practices and your brand standards—can reduce risk, improve the efficiency, economy, quality, and profitability of your operations.

Our qualified and industry-specific experts deliver the following leading programs, to help drive continual improvement within your business processes:

- SQF 1000, 2000
- BRC
- FSSC 22000
- IFS
- HACCP
- GlobalGAP
- CanadaGAP
- GMA-SAFE
- Good Manufacturing Practices (GMP's)
- EFSIS Safe & Legal
- Canadian Celiac Association (PAVENA & CCA/Gluten Free)
- PACsecure
- Organic (USDA National Organic Program)
- U.S. Customs & Border Protection, (C-TPAT)
- ISO 22000
- ISO 14001
- OHSAS 18001
- ISO 9001

At QMI – SAI Global, the goal is to continually advance business excellence by providing organizations with the right knowledge and experience that together with a diligent focus—deliver a predictable return on investment.

QMI – SAI Global Agri-Food Group – a Complete Solution

Look to QMI – SAI Global for a completely integrated solution for your needs in safety, security, sustainability and operation performance, including:

- Industry Training (on-site, online and classroom)
- Risk-based supply chain management solutions
- Custom assessments & audits
- Certification / Registration audits

Expert Technical Assistance

QMI – SAI Global differentiates itself from the competition by employing full-time technical experts as Product Managers. Rely on the industry experience of our food Product Managers to discuss your needs and evaluate the very best solution for your organization.



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Rev 04/2011

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