



## **FSSC 22000** ADDITIONAL REQUIREMENTS AS PER **01-01-2019**

The FSSC Standard consists of ISO22000:2005, Technical Specifications (TS) for prerequisite programs for various food chain categories and the FSSC ('additional') requirements. The combination of these three parts complies with the GFSI benchmark.

To continue to meet this benchmark, a number of required adaptations in the FSSC ('additional') requirements were identified. These adaptations were confirmed as 'mandatory decisions' by the Board of Stakeholders for FSSC. Compliance with the new requirements will be assessed during the next audit, either surveillance or recertification.

Note: although the new requirements will be part of version 5 of the FSSC Standard, this next audit will not be the transfer audit to the new version. Transfer audits will commence in 2020 and you will be timely informed about the relevant changes and transfer protocol.

# CHANGED/ADDED REQUIREMENTS

## Verification of closing minor nonconformities

For minor NCs issued during any new audit, evidence of **correction** shall be sent by the organisation to SGS for verification and approval latest 3 months after the audit. Note: the implementation and effectiveness of the **corrective** measure will be, as currently, assessed during the next audit.

*Annex III part IV.*

## Product release procedure

The organisation shall have a product release procedure in place.

*ISO 22000:2005 [7.10.3] for food chain categories C, I, G and K.*

## Supplier approval in case of emergency

In case of an emergency, the organisation shall assess a non-approved supplier and the product/service shall meet the specification.

*FSSC additional requirement [2.1.4.1] for food chain categories C, I, G and K.*

## Test of incident management procedure

The organisation shall have an incident management procedure in place that is regularly tested.

*ISO 22000:2005 [5.7] for food chain categories C, D, I, G and K.*

## Traceability of final products

The organisation shall have specified traceability requirements in place for unique identification of its final products.

*ISO 22000:2005 [7.9] for food chain categories C, I and K.*

## Procurement of animals, fish and seafood

The organisation shall have a policy in place for the procurement of animals, fish and seafood which are subject to control of prohibited substances such as pharmaceuticals, veterinary medicines, heavy metals and pesticides.

*ISO/TS22002-1:2009 [9.2] for food chain categories CI.*

## Animal inspection process

The organisation shall have specified requirements for an inspection process at lairage and/or evisceration to ensure animals are fit for human consumption.

*ISO/TS22002-1:2009 [10.1] for food chain categories CI.*

## Slaughter time and temperature

The organisation shall have specified requirements in place that define post-slaughter time and temperature in relation with chilling or freezing of the products.

*ISO/TS22002-1:2009 [16.2] for food chain categories CI.*

## Use of feed ingredients

The organisation shall properly manage the use of ingredients that contain substances that can be deleterious to certain classes of animals.

*FSSC additional requirement [2.1.4.8.2] for food chain categories DII.*

## Packaging with a functional effect on food

The organisation shall have specified requirements in place in case packaging is used to impart or provide a functional effect on food, such as shelf life extension, shall, where known, be effective within its own specified criteria.

*ISO/TS22002-4:2013 [4.14] for food chain category I.*

## Materials transported in the same vehicle

The organisation shall have addressed the potential for contamination from other materials carried on the same vehicle.

*ISO/TS22002-4:2013 [4.7] for food chain category I.*

## Medical screening

The organisation shall have a medical screening procedure in place when permitted by law.

*ISO/TS22002-4:2013 [4.10.5] for food chain category I.*

## Food contact and claims

The organisation shall have specified requirements in place when recycled material, plant based material or functional additives are used; there shall be sufficient data to ensure safe food contact and documentation of claims.

*ISO/TS22002-4:2013 [4.6.3] for food chain category I.*

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