Once you have decided that FSSC 22000 is right for your company, you will need to take steps to implement food safety management system processes to meet the requirements. The requirements of FSSC 22000 go beyond PRPs and HACCP, and incorporate processes to manage the system throughout the organization. This means planning, designing, documenting and implementing a comprehensive system of food safety management.

Most organizations take between six to nine months to complete implementation in their organization. Once the implementation is complete, a certification body such as NSF will come and perform a certification audit. If the auditor finds that the system is compliant with the standard and is being followed throughout the organization, your facility will be recommended for certification.

WHAT IS THE PROCESS?

Certification to FSSC 22000 generally takes an average of six to nine months, depending on a facility's level of readiness before undertaking GFSI. The process follows nine basic steps:

1. Apply to NSF for FSSC 22000 certification
2. Contract approval
3. OPTIONAL pre-audit/gap analysis to identify weaknesses or gaps before formal audit
4. Stage 1 audit: Readiness review in on-site audits that evaluate compliance of documented system with the requirements of FSSC 22000. (Findings in FSSC 22000 stage 1 audits don’t result in non-conformances (NCs) that require a formal response from the customer. Deficiencies are referred to as potential NCs and will be cited as NCs on the stage 2 audit if not corrected.)
5. Stage 2 audit: Records review and employee interviews in an audit to ensure the process is compliant with standards and consistent with written processes. At the end of this stage, audit findings are reported.
6. Technical review of the audit report
7. Facility addresses any non-conformances and provides corrective plans for minor non-conformances or corrective actions for major non-conformances.
8. NSF issues your facility the FSSC 22000 certificate.
FSSC 22000 certification is valid for three years, but certified companies must undergo a surveillance audit every year to maintain certification. FSSC 22000 also requires an unannounced audit once every certification cycle, during a surveillance audit.

**TRANSITIONING TO FSSC 22000**

When transitioning from ISO 22000 or a GFSI recognized scheme to FSSC 22000 certification, complete stage 1 and 2 audits are not required. Instead, the transition audit is based on the recertification scheme requirements.

In this case, the audit report will need to provide details of the previous audit including previous non-conformances, confirmation of the validity of the existing certificate and confirmation of compliance with all scheme requirements. Transition audit time calculations are based on the recertification scheme requirements.

A successful transition audit results in a new FSSC 22000 certificate that is valid for three years.

Customers transferring from another certification body need to provide their current certificate, audit reports and evidence of completed corrective actions back to their last recertification audit. NSF will be able to keep transfers on the same certification cycle they were on with their previous certification body.

**LOCAL UNDERSTANDING, GLOBAL REACH**

NSF’s **innovative** food safety audit and certification services; built upon a **world-class integrity** program, **customer focused approach**, and **technical & operational excellence**, deliver confidence and brand protection with a local understanding and global reach.

**HAVE ADDITIONAL QUESTIONS OR READY TO GET STARTED?**

Contact NSF and we can help answer your specific questions.

**E** foodsafetysolutions@nsf.org
**T** 1 877 893 1325
**www.nsf.org/info/gfsi**

**NSF INTERNATIONAL**

789 N. Dixboro Road, Ann Arbor, MI 48105 USA | **T** +1 734 769 0109 | **www.nsf.org**