

How to become Certified

- Obtain a copy of the Standard and review it to familiarize yourself with the requirements for certification.

Stage 1 Learn

- Carry out a gap analysis to identify the parts of the Standard which are not adequately covered
- Obtain consultancy if needed



Stage 2 Plan

- Review pre-requisite programs
- Prepare procedures
- Undertake internal audits



Stage 3 Preparation

- View the list of Certification Bodies at www.fssc22000.com
- Select a suitable Certification Body for you
- Arrange a pre-assessment visit (*optional but recommended) and implement any corrective actions identified



Stage 4 Audit & Certification

- Schedule an audit with your chosen Certification Body
- Ensure you have made adequate preparations and that senior management staff are available
- Your Certification Body will conduct your audit in 2 parts (Stage 1 and Stage 2)
- Receive audit report from Certification Body
- Carry out corrective actions within the allowed time (if necessary)
- Achieve Certification



Stage 5 Maintenance

- Maintain commitment to meet requirements and continuously improve your system
- Schedule surveillance audits annually and re-certify during your 3rd year

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FSSC 22000

Food Safety System Certification 22000



**Your partner in
food safety certification**



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About FSSC 22000

FSSC 22000 is a complete food safety management system certification scheme based on existing standards for certification: ISO 22000, PAS 220:2008 (a prerequisite program on food safety for food manufacturing).

FSSC 22000 certification is accredited under the standard ISO guide 17021. Manufacturers that are already certified against ISO 22000 will only need an additional review against technical specifications for sector PRPs to meet this certification scheme. Organizations that want to integrate quality in their management systems follow the requirements of ISO 9001.

It is developed for the certification of food safety systems of organizations in the food chain that process or manufacture animal products, perishable vegetable based products, products with a long shelf life, (other) food ingredients like additives, vitamins, bio-cultures and food packaging material manufacturing.

The FSSC 22000 certification scheme has been given full recognition by the Global Food Safety Initiative Board of Directors. GFSI promotes common acceptance of GFSI recognized standards by retailers worldwide in order to improve the cost efficiency of food safety audits for food suppliers.



FSSC 22000, Frequently Asked Questions

What are the benefits of FSSC 22000 Certification?

Certification enables manufacturers to focus their Food Safety efforts on scientific and technical advances, and their audit resources on improvement rather than compliance.

As the scheme is based on an ISO standard: 1) it has truly worldwide credibility; and 2) it provides a common language, improving communication across the supply chain.

Why do big companies support FSSC 2000?

Because FSSC 22000 is ISO 17021 based, it allows provision for site sampling, therefore not requiring that all sites are visited with each audit. This allows for cost savings to the large multi-site company.

How do we get started?

We highly recommend that you initiate a relationship with your certification body prior to completing the implementation of your system. This will help you plan for the certification process in terms of budgeting and scheduling. As part of the planning process, we also highly recommend a pre-assessment, both to assess your preparedness and to increase your overall chances of passing your initial certification audit the first time.

How does my company become certified?

You must select a certification body that has accreditation against ISO 17021 and the relevant AB must have an IAF/MLA signatory. The audit team assigned by your certification body will perform a stage 1 and stage 2 audit and after analysis and review of the findings an audit report on the assessment will be issued. When all non-conformities have been answered and accepted, and an Executive Committee approval is obtained, then a certificate will be issued with a validity of three years (every year a surveillance audit will be done in the following two years to maintain certification).

PJR, Your Certification Partner

PJR knows certification. For nearly two decades, we have provided certification services across standards and across continents. Here in the US, PJR was the #1 reporting Certification Body in North America in 2011.

While our range of certification services is diverse and our global reach is wide, we're proud of our client centered customer service.

- Our dedicated Project Managers welcome the opportunity to answer all of your questions as they provide you with a customized certification service plan and pricing – all free of charge.
- Once you select us as your certification partner, we continue to make the experience easier for you by providing a single point of contact for scheduling and any customer service concerns throughout the certification process.
- We offer our client-base free seminars, webinars, in-person training, and informational newsletters on a variety of topics.

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