MBAA Task Force for Food Safety in the Brewing Industry
Introduction to FSSC 22000

What is FSSC 22000?
FSSC 22000 is a food safety management program for members of the food supply chain that was developed by the Foundation of Food Safety Certification. It details the rules that a business must follow in order help ensure the safety of their product. FSSC 22000 is a package which is made up of the following sets of documents:

1. ISO 22000:2005 – the International Organization of Standardization (ISO) standard which details the requirements for a food safety management system which includes compliance to food safety and management system requirements within a business in the food supply chain.
2. ISO/TS 22002-1 – the ISO Technical Specification (TS) which details the Good Manufacturing Practices (GMPs) a food manufacturing facility must have in place. The FSSC 22000 program addresses other food industry scopes by substituting in the appropriate TS/Publicly Available Standard (PAS) document (e.g., PAS 223 addresses GMPs for food packaging manufacture).
3. ISO 22003 – the ISO TS which details the requirements for certification bodies and for food safety management system auditors
4. FSSC 22000 scheme documents parts 0, I, II, III, IV, V – the documents developed by the Foundation in order to fully meet the requirements for GFSI recognition.

A food manufacturer uses the FSSC documents (ISO 22000, ISO 22002-1 and scheme documents 0 and II) to develop and implement a program that meets their needs and then contracts a third party audit company (a certification body) to verify through audits that the program as documented and implemented meets the requirements of the FSSC 22000 program and will assure the production of a safe and legal product. If the audit verification is successful, the facility is then "certified" for 3 years by the certification body, but must be visited by a qualified FSSC 22000 auditor at least once a year and pass their initial and surveillance/recertification audits in order to maintain their certification. There is only one level of certification to the FSSC 22000 program. Getting a critical non-conformity will lead to a failure either preventing initial certification or put an existing certification into withdrawal. Nonconformities are defined in the scheme document (part 0) and classified as critical, major or minor. A critical nonconformity is issued when food safety is directly impacted during the audit or when legality and/or certification integrity are at stake. A major is issued when there is doubt the management system is capable of achieving the intended results (e.g., a systematic failure). A minor is issued when there is a discrepancy/issue is identified that will not affect the ability of the management system to achieve the intended results (e.g., a missing record, a one-off).

How Does the FSSC 22000 program apply to Breweries or the Beer supply chain?
The FSSC 22000 program is designed to be very general and does not address the specific details for beer or spirit manufacture. Any entity which manufactures beer, spirits or ingredients which are used to manufacture beer or spirits can implement and be certified to FSSC 22000. None of the FSSC 22000 programs currently apply to brew pubs. A searchable database of FSSC-certified sites is publicly available through the FSSC 22000 website.

Can I get help with understanding and implementing FSSC 22000 in North America?
There is an official network of FSSC 22000 training centers in North America who deliver training on this standard. You can see a complete list of these training centers on the FSSC 22000 website by clicking HERE.

Where can I get more information about FSSC 22000?
Information about FSSC 22000 is available on the FSSC 22000 website. The ISO 22000 and 22002-1 documents must be purchased through the ISO website. The FSSC 22000 program documents (Parts O, I, II, III, and IV) are available for free on the FSSC 22000 website.