



CERTIFICATION BODY

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CERTIFICATION SCHEME FSSC 22000 vs.5.1/ 20120

Updates December 2020

Foundation FSSC 22000 has been published in November 2020 the subversion 5.1 of FSSC 22000 certification scheme.

The main factors that initiated the development of this version have been:

- Incorporating the GFSI benchmarking requirements version 2020.1
- Strengthening the licensing process and the Integrity Program
- Minor editorial changes or amendments to the V5 Scheme requirements

All FSSC 22000 V5.1 documents can be downloaded for free from the FSSC 22000 website www.fssc22000.com

General information

The Scheme is based on the publicly available standards/technical specifications:

- ISO 22000 requirements for any organization in the food chain;
- ISO 9001 requirements (where FSSC 22000-Quality is required);
- **Relevant prerequisite programs (PRPs)** based on technical specifications for the sector (e.g., ISO/TS 22002-x; PAS xyz); and
- **FSSC 22000 v5.1 Additional Requirements** as determined by our stakeholders.

OWNERSHIP AND GOVERNANCE

The Foundation FSSC 22000 (hereafter the Foundation) retains the ownership and the copyright of all Scheme related documentation and also holds the agreements for all involved Certification Bodies, Accreditation Bodies and Training Organizations. The Foundation's Statutes contain additional provisions and requirements regarding the ownership of and governance over the Foundation and the Scheme. These Statutes are publicly available in the Register of the Chamber of Commerce in Gorinchem, the Netherlands, under number 64112403. Such additional provisions and requirements are part of the Scheme in as far as they may relate to the rights and obligations of direct and indirect stakeholders in the Scheme.

LANGUAGE English is the official and valid version of the Scheme.



NATURE OF THE SCHEME

The Scheme provides an independent ISO-based Scheme for third party auditing and certification. The Scheme:

- a) Incorporates ISO standards, sector specific technical specifications for PRPs, market driven additional requirements as well as statutory and regulatory requirements;
- b) Is recognized by the Global Food Safety Initiative;
- c) Allows the integration with other management system standards such as those for quality, environmental, health and safety etc.;
- d) Is governed by a non-profit Foundation and managed by an independent Board of Stakeholders;
- e) Increases transparency throughout the food supply chain;
- f) Offers a “FSSC 22000 Register of certified organizations” which is publicly accessible.

REQUIREMENTS FOR ORGANIZATIONS TO BE EVALUATED FOR CERTIFICATION FSSC 22000

GENERAL

Organizations shall develop, implement and maintain all the requirements outlined below and will be audited by a licensed Certification Body in order to receive a valid certificate.

The audit requirements for FSSC 22000 certification consist of:

- 1) ISO 22000:2018 food safety management system requirements;
- 2) Sector specific prerequisite program (PRPs) requirements (ISO/TS 22002-x series or other specified PRP standard) and;
- 3) FSSC 22000 Additional requirements.

The audit requirements for FSSC 22000-Quality certification consist of:

- 1) ISO 22000:2018 food safety management system requirements;
- 2) ISO 9001:2015 quality management system requirements;
- 3) Sector specific prerequisite program (PRPs) requirements (ISO/TS 22002-x series or other specified PRP standard) and;
- 4) FSSC 22000 Additional requirements.

The Board of Stakeholders (BoS) Decision list is a document which contains decisions applicable to FSSC 22000 Scheme. The decisions overrule or provide further clarification on existing Scheme rules and have to be implemented and applied within the

defined transition period. The decision list is dynamic and can be adjusted by the BoS when deemed necessary.

CHANGES OF FSSC 22000 V5.1 ADDITIONAL REQUIREMENTS

FSSC 22000 V5.1 Additional requirements

2.5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS

a) In addition to clause **7.1.6 of ISO 22000:2018**, the organization shall ensure that where laboratory analysis services are used for the verification and/or validation of food safety, these shall be conducted by a competent laboratory (including both internal and external laboratories as applicable) that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025).

b) For food chain categories **C, D, I, G and K**, the following additional requirement applies to **ISO 22000:2018 clause 7.1.6**: The organization shall have a documented procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated.

c) In addition to **ISO/TS 22002-1:2009 clause 9.2**, the organization shall have a policy for the procurement of animals, fish and seafood that are subject to control of prohibited substances (e.g. pharmaceuticals, veterinary medicines, heavy metals and pesticides);

d) For food chain categories **C, D, I, G and K**, the following additional requirement applies to **ISO/TS 22002-1 clause 9.2; ISO/TS 22002-4 clause 4.6 and ISO/TS 22002-5 clause 4**: The organization shall establish, implement and maintain a review process for product specifications to ensure continued compliance with food safety, legal and customer requirements.

2.5.2 PRODUCT LABELLING

In addition to clause 8.5.1.3 of ISO 22000:2018, the organization shall ensure that finished products are labelled according to all applicable statutory and regulatory requirements in the country of intended sale, including allergen and customer specific requirements.

Where product is unlabeled, all relevant product information shall be made available to ensure the safe use of the food by the customer or consumer.



2.5.3 FOOD DEFENSE

2.5.3.1 THREAT ASSESSMENT

The organization shall have a documented procedure in place to:

- a) Conduct a threat assessment to identify and assess potential threats;
- b) Develop and implement mitigation measures for significant threats.

2.5.3.2 PLAN

- a) The organization shall have a documented food defense plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization.
- b) The food defense plan shall be supported by the organization's FSMS.
- c) The plan shall comply with applicable legislation and be kept up-to-date.

2.5.4 FOOD FRAUD MITIGATION

2.5.4.1 VULNERABILITY ASSESSMENT

The organization shall have a documented procedure in place to:

- a) Conduct a food fraud vulnerability assessment to identify and assess potential vulnerabilities;
- b) Develop and implement mitigation measures for significant vulnerabilities.

2.5.4.2 PLAN

- a) The organization shall have a documented food fraud mitigation plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization.
- b) The food fraud mitigation plan shall be supported by the organization's FSMS.
- c) The plan shall comply with the applicable legislation and be kept up-to-date.

2.5.5 LOGO USE

- a) Certified organizations, Certification Bodies and Training Organizations shall use the FSSC 22000 logo only for marketing activities such as organization's printed matter, website and another promotional material.
- b) In case of using the logo the organization shall comply with the following specifications:
Color PMS CMYK RGB # Green 348 U 82/25/76/7 33/132/85 218455 Grey 60% black 0/0/0/60 135/136/138 87888a Use of the logo in black and white is permitted when all other text and images are in black and white.
- c) The certified organization is not allowed to use the FSSC 22000 logo, any statement or make reference to its certified status on:



- i. a product;
- ii. its labelling;
- iii. its packaging (primary, secondary or any other form);
- iv. in any other manner that implies FSSC 22000 approves a product, process or service.

2.5.6 MANAGEMENT OF ALLERGENS (FOOD CHAIN CATEGORIES C, E, FI, G, I & K)

The organization shall have a documented allergen management plan that includes:

- a) Risk assessment covering all potential sources of allergen cross-contamination and;
- b) Control measures to reduce or eliminate the risk of cross-contamination.

2.5.7 ENVIRONMENTAL MONITORING (FOOD CHAIN CATEGORIES C, I & K)

The organization shall have in place:

- a) Risk-based environmental monitoring program;
- b) Documented procedure for the evaluation of the effectiveness of all controls on preventing contamination from the manufacturing environment and this shall include, at a minimum, the evaluation of microbiological and allergen controls present;
- c) Data of the monitoring activities including regular trend analysis.

2.5.8 FORMULATION OF PRODUCTS (FOOD CHAIN CATEGORY D)

The organization shall have in place procedures to manage the use of ingredients that contain nutrients that can have adverse animal health impact.

2.5.9 TRANSPORT AND DELIVERY (FOOD CHAIN CATEGORY FI)

The organization shall ensure that product is transported and delivered under conditions which minimize the potential for contamination.

2.5.10 STORAGE AND WAREHOUSING (ALL FOOD CHAIN CATEGORIES)

- a) The organization shall establish, implement and maintain a procedure and specified stock rotation system that includes FEFO principles in conjunction with the FIFO requirements.
- b) In addition to ISO/TS 22002-1:2009 clause 16.2, the organization shall have specified requirements in place that define post-slaughter time and temperature in relation with chilling or freezing of the products.

2.5.11 HAZARD CONTROL AND MEASURES FOR PREVENTING CROSS-CONTAMINATION (FOOD CHAIN CATEGORIES C & I)

a) For food chain category I, the following additional requirement applies to ISO 22000:2018 clause 8.5.1.3:

- The organization shall have specified requirements in place in case packaging is used to impart or provide a functional effect on food (e.g. shelf life extension).

b) For food chain category CI, the following requirement apply in addition to ISO/TS 22002- 1:2009 clause 10.1:

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

2.5.12 PRP VERIFICATION (FOOD CHAIN CATEGORIES C, D, G, I & K)

For food chain categories C, D, G, I and K, the following additional requirement applies to ISO22000: 2018 clause 8.8.1:

- The organization shall establish, implement and maintain routine (e.g. monthly) site inspections/PRP checks to verify that the site (internal and external), production environment and processing equipment are maintained in a suitable condition to ensure food safety. The frequency and content of the site inspections/PRP checks shall be based on risk with defined sampling criteria and linked to the relevant technical specification.

2.5.13 PRODUCT DEVELOPMENT (FOOD CHAIN CATEGORIES C, D, E, F, I & K)

A product design and development procedure shall be established, implemented and maintained for new products and changes to product or manufacturing processes to ensure safe and legal products are produced. This shall include the following:

- a) Evaluation of the impact of the change on the FSMS taking into account any new food safety hazards (incl. allergens) introduced and updating the hazard analysis accordingly
- b) Consideration of the impact on the process flow for the new product and existing products and processes
- c) Resource and training needs
- d) Equipment and maintenance requirements
- e) The need to conduct production and shelf-life trials to validate product formulation and processes are capable of producing a safe product and meet customer requirements

2.5.14 HEALTH STATUS (FOOD CHAIN CATEGORY D)

In addition to ISO/TS 22002-6 clause 4.10.1, the organization shall have a procedure to ensure that the health of personnel does not have an adverse effect on the feed production operations. Subject to legal restrictions in the country of operation, employees shall undergo a medical screening prior to employment in feed contact operations, unless documented hazards or medical assessment indicates otherwise. Additional medical examinations, where permitted, shall be carried out as required and at intervals defined by the organization.

2.5.15 REQUIREMENTS FOR ORGANIZATIONS WITH MULTI-SITE CERTIFICATION (FOOD CHAIN CATEGORY A, E, FI & G)**2.5.15.1 – Central function**

a) The management of the central function shall ensure that sufficient resources are available and that roles, responsibilities and requirements are clearly defined for management, internal auditors, technical personnel reviewing internal audits and other key personnel involved in the FSMS.

2.5.15.2 - Internal Audit Requirements

a) An internal audit procedure and program shall be established by the central function covering the management system, central function and all sites. Internal auditors shall be independent from the areas they audit and be assigned by the central function to ensure impartiality at site level.

b) The management system, centralised function and all sites shall be audited at least annually or more frequently based on a risk assessment.

c) Internal auditors shall meet at least the following requirements and this shall be assessed by the CB annually as part of the audit:

Work experience: 2 years' full time work experience in the food industry including at least 1 year in the organization.

Education: completion of a higher education course or in the absence of a formal course, have at least 5 years work experience in the food production or manufacturing, transport and storage, retailing, inspection or enforcement areas.



Training:

- i. For FSSC 22000 internal audits, the lead auditor shall have successfully completed a FSMS, QMS or FSSC 22000 Lead Auditor Course of 40 hours.
- ii. Other auditors in the internal audit team shall have successfully completed an internal auditor course of 16 hours covering audit principles, practices and techniques. The training may be provided by the qualified internal Lead Auditor or through an external training provider.
- iii. FSSC scheme training covering at least ISO 22000, the relevant prerequisite programs based on the technical specification for the sector (e.g. ISO/TS 22002-x; PAS-xyz) and the FSSC additional requirements – minimum 8 hours.

d) Internal audit reports shall be subject to a technical review by the central function, including addressing the non-conformities resulting from the internal audit. Technical reviewers shall be impartial, have the ability to interpret and apply the FSSC normative documents (at least ISO 22000, the relevant ISO/TS 22002-x; PAS-xyz and the FSSC additional requirements) and have knowledge of the organizations processes and systems. e) Internal auditors and technical reviewers shall be subject to annual performance monitoring and calibration. Any follow-up actions identified shall be suitably actioned in a timely and appropriate manner by the Central function.

***FSMS- Food Safety Management System**



Requirements for upgrade process of FSSC V5 certified organization to FSSC 22000 V 5.1

2.2.3 Audits and certificates

- It is not possible to conduct **upgrade surveillance audits** directly from V4.1 to V5.1.
- **Initial certification audits (Stage 1 + Stage 2):** both the Stage 1 and Stage 2 audit shall be conducted to Version 5.1 when the audit takes place from 1 April 2021 onwards OR conduct the Stage 1 to Version 5 (when conducted before 1 April 2021) and Stage 2 to Version 5.1 when conducted on or after 1 April 2021.
- **Recertification audits** may be conducted directly from Version 4.1 to Version 5.1 where the recertification audit takes place on or after 1 April 2021 as a result of a certificate validity extension due to Corona. In these cases, the first surveillance audit shall also be conducted in 2021 to meet the calendar year and certification requirements.
- An **upgrade audit is a full audit against the new FSSC 22000 V5.1** requirements and may be conducted unannounced where needed in order to meet the 3-yearly unannounced audit requirements.
- **The table below provides for different V5.1 upgrade scenarios including unannounced audit (UA) requirements and where 2020 audits are postponed into 2021 as a result of COVID-19.**



Scenarios Audit Program - including update to FSSC V5.1 and unannounced audits

| 2018 | 2019 | 2020 | 2021 | 2022 |
|-----------------|-------------------|--|--|---|
| V4.1 Upgrade S1 | V4.1 S2 UA | V5 Recert | a) V5 S1 in Q1 2021 OR b) V5.1 Upgrade S1 if on or after 1 April 2021 | a) V5.1 Upgrade S2 UA in Q1 2022 b) V5.1 S2 UA within calendar year |
| V4.1 Upgrade S1 | V4.1 S2 UA | V5 Recert postponed to 2021 due to COVID-19 (validity extension) | a) V5 Recert in Q1 2021 OR b) V5.1 Recert if on or after 1 April 2021 and within extension window AND in both cases (a+b) V5.1 S1 within calendar year | V5.1 S2 UA within calendar year |
| V4.1 Upgrade S2 | V4.1 Recert | V5 Upgrade S1 | a) V5 S2 UA in Q1 2021 OR b) V5.1 Upgrade S2 UA if on or after 1 April 2021 | a) V5.1 Recert in Q1 2022 b) V5.1 Recert before certificate expiry |
| V4.1 Upgrade S2 | V4.1 Recert | V5 Upgrade S1 postponed to Q1 2021 due to COVID-19 | V5 S1 in Q1 2021 AND V5.1 S2 UA within the calendar year | V5.1 Recert |
| V4.1 Recert | V4.1 S1 Announced | V5 Upgrade S2 | V5.1 Recert | V5.1 S1 UA within calendar year |
| V4.1 Recert | V4.1 S1 Announced | V5 upgrade S2 postponed to Q1 2021 due to COVID-19 | V5 Upgrade S2 in Q1 2021 AND V5.1 Recert within the validity window | V5.1 S1 UA within calendar year |
| V4.1 Recert | V4.1 S1 UA | V5 Upgrade S2 | a) V5 Recert in Q1 2021 OR b) V5.1 Recert if on or after 1 April 2021 | a) V5.1 Upgrade S1 UA in Q1 of 2022 b) V5.1 S1 UA within calendar year |
| V4.1 Recert | V4.1 S1 UA | V5 Upgrade S2 postponed to Q1 2021 due to COVID-19 | V5 Upgrade S2 in Q1 2021 AND V5.1 Recert within the validity window | V5.1 S1 UA within calendar year |

Fees FSSC/ 2021

Total fee per uploaded audit report in the FSSC Portal: € 150, - (one hundred fifty euro).

They are paid by the Certified Organization (collected through the CB). The CB shall inform their Certified Organizations accordingly.



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BoS Decision list/ December 2019- December 2020

Decisions included in FSSC 22000 V5.1 certification scheme

Updates December 2020

#24 FSSC 22000 Version 5.1

A new sub-version of the Scheme, FSSC 22000 Version 5.1 has been approved by the Board of Stakeholders

Mandatory

Applicable 01 April 2021

#25 Requirements for Version 5.1 Upgrade Process

The 5.1 Upgrade Paper has been approved, setting out the requirements for CBs, Abs, and Training Organizations on how to transition organizations to Version 5.1 of the Scheme.

Mandatory

Applicable 01 April 2021

#26 IP Sanction Policy

An update version of the Integrity Program Sanction Policy has been approved

Mandatory

Applicable 01 December 2020- for certification bodies

#27 Accreditation Bodies requirements for COVID-19

An update version of the AB Requirements for dealing with the COVID-19 pandemic has been approved

Mandatory

Applicable 01 December 2020- for accreditation bodies

#28 Guidance document on Transport Tank Cleaning

A new Guidance document has been developed in conjunction with an industry working group to provide support for our FSSC 22000 certified organizations on how to include and control transport tank cleaning in their food safety management system.

Voluntary

Applicable 01 December 2020

#29 CB requirements for COVID-19

An updated version of the CB Requirements for dealing with the COVID -19 pandemic has been approved.

Mandatory

Applicable 15 December 2020- for certification bodies



Updates October 2020- requirements for certification bodies

#19 The requirement to complete the GFSI Knowledge Exam as part of auditor approval is no longer compulsory as of May 2020

Mandatory

#20 Annex 9

A new Annex has been published with requirements for CBs on the use of ICT (Information and Communication Technology). Utilizing the ICT Audit Approach is voluntary and shall be agreed between the CB and the certified organization. When the ICT Audit Approach is utilized, the requirements in Annex 9 are mandatory.

Mandatory

Cerinta aplicabila organismelor de certificare

#21 V5 upgrade process

A General Concession is being granted to extend the official timeline for completing the V5 upgrade audits to 30 March 2021. This is the subject to the certified organization receiving and agreeing to two FSSC 22000 audits in 2021 to re-align the cycle. CB shall send a list of FSSC 22000 audits moved into 2021 to the Foundation by 31.12.2020

Mandatory

Cerinta aplicabila organismelor de certificare

#22 Annex 9

An update of Annex 9- Requirements for CBs on the use of ICT (Information and Communication Technology) has been published

Mandatory

Immediate applicable

#23 Full remote audit

A new Addendum has been published with requirements for conducting full audits in case of serious event. This voluntary Addendum may be used subject to mutual agreement between the CB and the certified organization and results in accredited FSSC 22000 certification that is currently not recognized by the GFSI. Where the full remote audit option is used, the requirements in the Addendum are mandatory.

Voluntary / Mandatory

Immediate applicable



Updates May 2020

#15 COVID 19

The Novel Coronavirus (COVID-19) Certification Body (CB) position paper has been revised meeting the latest **GFSI requirements which do not allow remote audit activities**. In any case, CBs shall risk assess all affected FSSC 22000 certified organizations according to the Serious event requirements in Part 3; 5.10. The risk assessment has to consider the requirements as set out in the Corona Position Paper for CBs and be uploaded to the **FSSC portal**. The deadline for completion of these risk assessments is 1 July 2020.

Mandatory

This requirement is applicable immediately

#16 Due to the Novel Coronavirus (COVID-19) pandemic, a set of mandatory requirements have been agreed under which Training Organizations (TOs) are allowed to deliver existing FSSC 22000 courses.

Mandatory

This requirement is applicable immediately

The requirement applies to organizations that provide training

#17 A new E-learning Annex 8 has been agreed with requirements for the delivery of FSSC 22000 approved courses by licensed Training Organizations

Mandatory

Apply from July 14, 2020

The requirement applies to organizations that provide training

#18 Nonconformities shall always be written to the most relevant scheme requirement linked to the specific audit criteria in ISO 22000:2018; the specified PRP standard or the FSSC Additional Requirement.

Mandatory

Apply from July 14, 2020

The requirement applies to audit teams.



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Updates February- March 2020

#9 Transport and storage (Category G)

Food chain category G applies to third-party logistic service providers who physically store and/or transport food, feed or food/feed packaging materials but in most cases do not take ownership of the product.

This requirement is applicable immediately

The requirement was presented in the CERTIND communication from March 2020

#10 ISO/TS 22002-4:2013

In the PRP standard for Food packaging manufacturing (ISO/TS 22002-4:2013), the word “should” in clause 4.13.2, must be replaced by “shall” making this a mandatory requirement.

This requirement is applicable immediately

The requirement was presented in the CERTIND communication from March 2020

#11 Modified requirement of the FSSC 22000 Certification Scheme (for closing the minor nonconformity)

6.2.1 Minor nonconformity

A minor nonconformity shall be issued when the finding does not affect the capability of the management system to achieve the intended results:

2) the CB shall review the corrective action plan and the evidence of correction and approve it when acceptable. The CB approval shall be completed **within 28 days after the last day of the audit. Exceeding this timeframe by the organization shall result in a suspension of the certificate;**

8. Portal data and documentation

For all audit types, the required data and documentation shall be entered in the Portal **at the latest 28 calendar days after the certification decision with a maximum of 2 months after the last day of the audit.**

Applicable with 01 June 2020

The requirement was presented in the CERTIND communication from March 2020

#12 Qualification requirements of auditors

This requirement applicable for the certification bodies

#13 FSMA- GAP analysis

A revised FSMA GAP Assessment and Addendum has been developed based on FSSC 2000 Scheme version 5.

This requirement is voluntary

The requirement was presented in the CERTIND communication from March 2020



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#14 COVID 19

Due to the Novel Coronavirus (COVID-19) pandemic, a set of mandatory requirements have been agreed under which certification bodies and accreditation bodies are to manage audits, certification and accreditation.

This requirement is applicable immediately

The requirement was presented in the CERTIND communication from March 2020

Updates December 2019

#1 Transition to FSSC 22000 V5 Certification Scheme

This requirement is applicable for the certification bodies

#2. A new ISO 22000 Guidance document has been developed for our licensed partners

• This document provides guidance on the interpretation of the two major changes in the standard:

- Alignment on ISO High Level Structure which brings new structure and new management system requirements in relation to risk-based thinking at organizational level.
- Elevation of OPRPs closer to CCPs into the 'Hazard control plan' replacing the HACCP plan, with clarification of the requirement for the categorization and management of both two types of hazard control measures.

The application of this guide is voluntary.

The guide proposed by the FSSC Foundation 22000 was presented in the CERTIND communication of January 2020.

#3. For food chain categories C, D, I, G and K, the following additional GFSI requirement applies:

• in addition to ISO 22000:2018 clause 7.1.6, the organization shall have a procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated.

This requirement has been maintained; it also exists for FSSC 22000 V4.1

#4. For food chain category I, the following additional GFSI requirement applies:

• in addition to ISO 22000:2018 clause 8.5.1.3, the organization shall have specified requirements in place in case packaging is used to impart or provide a functional effect on food (e.g. shelf life extension)

This requirement has been maintained; it also exists for FSSC 22000 V4.1

The requirement was presented in the CERTIND communication from January 2020

#5. For food chain category CI, the following additional GFSI requirements apply:

- in addition to ISO/TS 22002-1:2009 clause 9.2, the organization shall have a policy for the procurement of animals, fish and seafood which are subject to control of prohibited substances (e.g. pharmaceuticals, veterinary medicines, heavy metals and pesticides)
- in addition to ISO/TS 22002-1:2009 clause 10.1, the organization shall have specified requirements for an inspection process at lairage and/or at evisceration to ensure animals are fit for human consumption;
- in addition to ISO/TS 22002-1:2009 clause 16.2, the organization shall have specified requirements in place that define post-slaughter time and temperature in relation with chilling or freezing of the products.

This requirement has been maintained; it also exists for FSSC 22000 V4.1

The requirement was presented in the CERTIND communication from January 2020

#6 For food chain category G (provision of transport and storage services), the current prerequisite programs standard NEN/NTA 8059:2016 shall be replaced by the newly published ISO/TS 22002-5:2019 based on a gap assessment.

•The current PRP standard NEN/NTA 8059:2016 shall be replaced by the newly published ISO/TS 22002-5:2019

•No additional Scheme requirements based on Gap assessment with NEN/NTA 8059:2016

•Minor changes

o Terminology aligned with ISO, scope clarified, content similar

o Shift from food defence to safeguarding of food

- Requirements are limited to basic measures not requiring any particular systematic threat/vulnerability assessment
- They cover any kind of intentional act, not only acts to cause harm but also those for economic gain

Proposed transition 1 year i.e. effective 1 January 2021

The requirement was presented in the CERTIND communication from January 2020

#7 Assignment of subcategories

This requirement applicable for the certification bodies

#8 Update of the FSSC 22000 certificate

This requirement applicable for the certification bodies

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CERTIND