

FSMS Accreditation Related Issues

ISO 22003 Clauses

- **Clause 5 General requirements.**
- **Clause 6 Structural requirements**
- **Clause 7 Resource requirements**
- **Clause 8 Information requirements**
- **Clause 9 Process requirements**
- **Clause 10 Management system requirements for certification bodies**

Clause 7

Resource Requirements

Technical Areas within Category Codes

- Clause 7.1.1 ISO 22003/Clause 7.1.1 ISO 17021

“ The Certification Body shall determine the competence required for each technical area (as relevant for the specific certification scheme), and for each function in the certification activity”

BCB 115G - GUIDANCE ON THE APPLICATION OF NABCB CRITERIA (BASED ON ISO /TS 22003)

- Clause 7.1 of ISO/TS 22003:2007 refers to ISO/IEC 17021:2006 and 'technical area'. "Examples of sectors" in Table A.1 of ISO/TS 22003 shall be the starting point for defining "technical areas". CBs should demonstrate the basis / policies on which further classification is done

Annex A

Classification of food chain categories

Category codes	Categories	Examples of sectors
A	Farming 1 (Animals)	animals; fish; egg production; milk production; beekeeping; fishing; hunting; trapping
B	Farming 2 (Plants)	fruits; vegetables; grain; spices; horticultural products
C	Processing 1 (Perishable animal products) including all activities after farming, e.g. slaughtering	meat, poultry, eggs, dairy and fish products
D	Processing 2 (Perishable vegetal products)	fresh fruits and fresh juices; preserved fruits; fresh vegetables; preserved vegetables
E	Processing 3 (Products with long shelf life at ambient temperature)	canned products; biscuits; snacks; oil; drinking water; beverages; pasta; flour; sugar; salt
F	Feed production	animal feed; fish feed
G	Catering	hotels; restaurants
H	Distribution	retail outlets; shops; wholesalers
I	Services	water supply; cleaning; sewage; waste disposal; development of product, process and equipment; veterinary services
J	Transport and storage	transport and storage
K	Equipment manufacturing	process equipment; vending machines
L	(Bio)chemical manufacturing	additives; vitamins; pesticides; drugs; fertilizers; cleaning agents; biocultures
M	Packaging material manufacturing	packaging material

Clause 7.2.2 of ISO 22003

Contract review Personnel

- Knowledge corresponding to a secondary education.
- Training in HACCP, Hazard assessment & analysis and FSM principles & PRPs & ISO 22000.
- Demonstrate the ability to apply knowledge and skills :
 - Classification of applicants in food chain categories and sectors;
 - Assessment of applicant products, processes and practices;
 - Deployment of FSMS auditor competences and requirements;
 - Determination of audit time (see Annex B) and duration requirements;
 - Certification body's policies and procedures related to contract review.

Clause 7.2.2 of ISO 22003

Personnel granting certification

- The certification body shall ensure that the personnel who take the decision on granting certification have the same education, food safety training, audit training and work experience as required for an auditor in one category (see Annex A).

Clause 7.2.2 of ISO 22003

Personnel granting certification

- Demonstrate the ability to apply knowledge and skills in the following areas:
 - a) current principles of HACCP;
 - b) understanding of PRPs;
 - c) identification of food safety hazards;
 - d) implementation and management of food safety hazards, CCPs and ability to assess effectiveness of selected control measures;
 - e) corrections and corrective actions to be taken with regards to food safety matters;
 - f) assessment of potential food safety hazards linked to the food supply chain;
 - g) laws and regulations relevant to food safety to be able to conduct an effective audit of the FSMS;
 - h) products, processes and practices;
 - i) relevant food safety management systems requirements;
 - j) relevant standards;

Clause 7.2.4 of ISO 22003 Auditors

■ Clause 7.2.4.1 Education

“The certification body shall also ensure that auditors have the knowledge corresponding to a post-secondary education that includes courses in the food chain industry category in which they conduct FSMS audits.”

Clause 7.2.4 of ISO 22003 Auditors

■ EXAMPLES – Education

- a) For the food industry (Categories C, D, E, F, G and H in Table A.1): food microbiology, food processing fundamentals and food chemistry including food analysis.
- b) For farming (plants) (Category B in Table A.1): crop production.
- c) For farming (animals) (Categories A and F in Table A.1): animal production.
- d) For packaging/food machine/engineering industry (Categories I to M in Table A.1): science/engineering courses related to the discipline.

Clause 7.2.4 of ISO 22003 Auditors

■ 7.2.4.4 Work experience

- For a first qualification of an auditor in one or more categories, the certification body shall ensure that the auditor has a minimum of five years of full-time work experience in the food-chain-related industry, including at least two years of work in quality assurance or food safety functions within food production or manufacturing, retailing, inspection or enforcement, or the equivalent.
- The number of years of total work experience may be reduced by one year if the auditor has completed appropriate post-secondary education.

Clause 7.2.4 of ISO 22003

Auditors

- **7.2.4.5 Audit experience**
- For a first qualification, the certification body shall ensure that within the last three years the auditor has performed at least twelve FSMS audit days in at least four organizations under the leadership of a qualified auditor.
- For extension to a new category, the certification body shall demonstrate that the auditor has the required competences through relevant education as required in 7.2.4.1, food-safety-related training in the new category :
 - six months of work experience in the new category
 - four FSMS audits under the supervision of a qualified auditor in the new category

Evaluation and demonstration related requirements

- Clause 7.1.1 ISO 22003/Clause 7.1.1 ISO 17021

“It shall determine the means for the demonstration of competence prior to carrying out specific functions”

Evaluation and demonstration related requirements

- **ISO 22003 elements :**
- **7.2.4.6.1** The competences of auditors shall be recorded [see 5.5 c) of ISO 19011:2002] for each category and sector (see Annex A). The certification body shall provide evidence of a successful evaluation.
- **7.2.4.6.2** The certification body shall ensure that auditors demonstrate the ability to apply knowledge and skills in the following areas.
 - Audit techniques, Applicable laws & regulations, Food safety specific areas, etc.

Clause 9 Process Requirements

- Clause 9.1.1 of ISO 22003 - The certification body shall precisely define the scope of certification in terms of levels of the food chain (e.g. primary production, food processing, packaging material production), category (ies) and sectors according to Annex A. The certification body shall not exclude part of the processes, sectors, products or services from the scope of certification when those processes, sectors, products or services have an influence on the food safety of the end products.

Clause 9 Process Requirements

- Clause 9.1.2 of ISO 22003 The certification body shall have a process for choosing the audit day, time and season so that the audit team has the opportunity of auditing the organization operating on a representative number of product lines, categories and sectors covered by the scope.

Clause 9 Process Requirements

- **Reporting requirements for FSMS**

- **Clause 9.1.7 of ISO 22003**

“The report shall include references to PRPs used by the organization, HACCP methodology used, comments on the HACCP team, and other issues relevant to the FSMS.”

Reporting Requirements

- **Objectives of Stage 1 audit (CI 9.2.3.1.2 ISO 22003)**

The objectives of the stage 1 audit are to provide a focus for planning the stage 2 audit by gaining an understanding of the FSMS in the context of the organization's food safety hazard identification, analysis, HACCP plan and PRPs, policy and objectives, and, in particular, the organization's state of preparedness for audit by reviewing the extent to which

- a) the organization has identified PRPs that are appropriate to the business (e.g. regulatory and statutory requirements),
- b) the FSMS includes adequate processes and methods for the identification and assessment of the organization's food safety hazards, and subsequent selection and categorization of control measures (combinations),

Reporting Requirement

■ Objectives of Stage 1 audit (CI 9.2.3.1.2 ISO 22003)

- c) food safety legislation is in place for the relevant sector (s) of the organization,
- d) the FSMS is designed to achieve the organization's food safety policy,
- e) the FSMS implementation program justifies proceeding to the audit (stage 2),
- f) the validation, verification and improvement programs conform to the requirements of the FSMS standard,
- g) the FSMS documents and arrangements are in place to communicate internally and with relevant suppliers, customers and interested parties, and
- h) additional documentation needs to be reviewed and/or what knowledge needs to be obtained in advance.

Reporting Requirement

■ Clause 9.2.3.2 Stage 2 audit – Objectives of assessment

- a) information and evidence about conformity to all requirements of the applicable management system standard or other normative document;
- b) performance monitoring, measuring, reporting and reviewing against key performance objectives & targets .
- c) the client's management system and performance as regards legal compliance;
- d) operational control of the client's processes;
- e) internal auditing and management review;
- f) management responsibility for the client's policies;
- g) links between the normative requirements, policy, performance objectives and targets, any applicable legal requirements, responsibilities, competence of personnel, operations, procedures, performance data and internal audit findings and conclusions.