

FSMS – Steps to Certification



1. First Steps



2. Application



3. Certification



4. Maintenance



5. Recognition

Purchase Standards

ISO 22000

- ISO 22000

FSSC

- ISO 22000
- ISO/TS 22002-1
- FSSC PART II Requirements for Certification

Undertake training

It's vital your team have a good understanding of your chosen Standard. Explore different training courses and find the one best suited to your team.

Implement the Standard

Apply the Standard within your business, ensuring you have management commitment and the required resources for successful implementation.

Contact FoodChain ID Certification

Get in touch with us via our [contact page](#) and an advisor will be in touch

Review/accept proposal and book your audit dates

Our Client Services Team will contact you to arrange a convenient date for your Stage 1 Audit.

Pre-assessment (optional)

A pre-assessment allows you to prepare for your Stage 1 Audit as the gaps identified by our auditor have no formal bearing on the audit itself.

Self-evaluation (gap-analysis)

Fill out a self-evaluation questionnaire and pass back to us prior to Stage 1 Audit.

Stage 1 Audit - Readiness review required for each site

The Stage 1 Audit provides the organisation opportunity to identify and discuss areas for improvement and address queries regarding the process. The auditor reviews your FSMS documents and readiness to ensure the management system meets the requirements of the chosen Standard.

Stage 2 Audit - Certification audit

A detailed, full system assessment to verify that the requirements of the Standard are fully implemented and effectively complied with.

Certification

Upon successful completion of Stage 1 & 2 Audits, your business will gain certification.

Surveillance audits

Annual surveillance audits are conducted between Re-certification Audits to ensure the business is maintaining expected performance. For FSSC 22000 one of the two surveillance audits will be conducted as an unannounced audit.

Re-certification audit

A comprehensive audit process is required to re-certify (every three years)

Organisation development

Equip your team to use the outputs of the implemented system to improve food safety, performance and efficiency by deploying process enhancements. Establish training & development plans, commit to building your people, capability and organisation culture.

Marketing

Press release, website banner, client communications, logo usage, social media

Sales optimisation

Ensure your team are briefed and ready to talk to your customers about your success.

Shareholder and stakeholder awareness

Visibility in board reports, press releases, articles and general communication to stakeholders

FOODCHAIN ID[®]
CERTIFICATION



A FoodChain ID company