

FSSC 22000 Certification in India

Complete Guide to Requirements, Certification Process & Audit Preparation

Introduction

Food safety is a critical requirement for businesses involved in manufacturing, processing, storage, packaging and distribution of food products. As food supply chains become more complex, organizations need a structured food safety management system to identify hazards, control risks and maintain consistent food safety practices.

[FSSC 22000 Certification](#) provides a globally recognized framework for managing food safety risks and demonstrating an organization's commitment to food safety throughout its operations.

This guide explains the basics of FSSC 22000 Certification in India, including its requirements, implementation process, documentation, audits and key benefits.

What is FSSC 22000 Certification?

FSSC 22000 is a food safety management system certification scheme designed for organizations across the food supply chain.

It combines the principles of a **Food Safety Management System (FSMS)** with sector-specific prerequisite programs and additional FSSC requirements.

The certification helps organizations establish systematic controls for identifying food safety hazards, managing risks and maintaining effective food safety processes.

FSSC 22000 is particularly useful for organizations that want to demonstrate their ability to consistently provide safe products and meet applicable customer, regulatory and food safety requirements.

Who Can Apply for FSSC 22000 Certification?

FSSC 22000 can be relevant to organizations operating in different parts of the food supply chain.

Depending on the applicable scheme category, it may be suitable for businesses involved in areas such as:

- Food manufacturing
- Food processing
- Packaging manufacturing
- Food storage and distribution
- Catering and food services
- Animal feed production
- Transportation and related food-chain activities
- Other eligible food-chain organizations

The applicable requirements depend on the organization's activities, products, processes and FSSC category.

FSSC 22000 CERTIFICATION

Build Trust. Ensure Safety. Grow Globally.

FSSC 22000 is a globally recognized food safety certification that combines ISO 22000, HACCP and additional requirements to ensure the highest standards in food safety management.

- Food Safety Management**
Effective control of food safety risks
- Legal & Regulatory Compliance**
Meet international food safety requirements
- Global Market Acceptance**
Enhance credibility and business opportunities
- Consumer Confidence**
Deliver safe and high-quality products

OUR EXPERTISE, YOUR COMPLIANCE

1. GAP ASSESSMENT
2. IMPLEMENTATION SUPPORT
3. DOCUMENTATION
4. TRAINING & AWARENESS
5. INTERNAL AUDIT
6. CERTIFICATION SUPPORT

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Key Components of FSSC 22000

FSSC 22000 is based on several important food safety management principles.

1. ISO 22000

ISO 22000 provides the core framework for establishing and maintaining a Food Safety Management System.

It addresses areas such as:

- Organizational context
- Leadership and responsibilities
- Planning

- Support and resources
- Operational controls
- Performance evaluation
- Improvement

2. Prerequisite Programs

Prerequisite Programs (PRPs) establish the basic conditions required for maintaining a hygienic and controlled food production environment.

Depending on the organization's sector, applicable PRP requirements may address areas such as:

- Cleaning and sanitation
- Personal hygiene
- Pest control
- Facility design
- Equipment maintenance
- Storage
- Transportation
- Waste management
- Cross-contamination prevention

3. FSSC Additional Requirements

FSSC 22000 also includes additional requirements that organizations must address as applicable to their operations.

These requirements help strengthen food safety controls and support effective management of risks throughout the food supply chain.

FSSC 22000 Certification Requirements

Organizations preparing for certification should establish and maintain appropriate processes and documented information.

Common areas that may need attention include:

- Food safety policy and objectives
- Food safety team and responsibilities
- Hazard analysis
- HACCP-based food safety controls
- Prerequisite programs
- Operational control procedures
- Traceability system
- Emergency preparedness and response

- Product specifications
- Supplier management
- Monitoring and measurement
- Internal audits
- Management review
- Corrective actions
- Continual improvement
- Applicable statutory and regulatory requirements

The exact requirements depend on the organization's scope, activities and applicable FSSC scheme category.

FSSC 22000 Documentation

Effective documentation helps an organization demonstrate that its food safety management system has been properly established and implemented.

Depending on the business, documentation may include:

- Food safety manual or system documentation
- Food safety policy
- Procedures and work instructions
- HACCP studies
- Hazard analysis records
- PRP documentation
- Cleaning and sanitation records
- Pest control records
- Training records
- Supplier evaluation records
- Traceability records
- Calibration records
- Internal audit reports
- Management review records
- Corrective action records
- Monitoring and verification records

Organizations should maintain documents and records according to their actual operations and applicable requirements.



FSSC 22000 Certification Process

Although the implementation process can vary between organizations, a typical certification journey involves several stages.

Step 1: Understand the Applicable Requirements

The organization first identifies the relevant FSSC 22000 requirements based on its business activities, products and supply-chain category.

Step 2: Gap Assessment

A gap assessment can help identify differences between the organization's existing food safety practices and the applicable FSSC 22000 requirements.

This allows the organization to prioritize areas requiring improvement.

Step 3: Develop the Food Safety Management System

The organization establishes the necessary processes, procedures, controls and documentation.

Step 4: Implementation

The documented system is implemented throughout relevant departments and operational areas.

Employees should understand their responsibilities and follow the established food safety procedures.

Step 5: Training and Awareness

Personnel involved in food safety activities should receive appropriate training and awareness based on their roles and responsibilities.

Step 6: Internal Audit

Internal audits are conducted to evaluate whether the management system has been effectively implemented and maintained.

Any identified nonconformities should be addressed through appropriate corrective actions.

Step 7: Management Review

Top management reviews the performance and effectiveness of the food safety management system and determines necessary improvements.

Step 8: Certification Audit

An eligible certification body conducts the required certification audit.

The audit evaluates whether the organization's food safety management system meets the applicable FSSC 22000 requirements.

Step 9: Corrective Actions

If nonconformities are identified, the organization may need to implement corrective actions and provide appropriate evidence.

Step 10: Certification

After successful completion of the certification process and closure of applicable findings, certification can be issued by the certification body in accordance with the applicable scheme requirements.

Preparing for an FSSC 22000 Audit

Proper preparation can help an organization approach its certification audit more effectively.

Review Documentation

Ensure that required procedures, records and documented information are maintained and current.

Verify Implementation

Having documents alone is not enough. Employees should actually follow the processes described in the organization's food safety management system.

Conduct Internal Audits

Internal audits can identify potential gaps before the external certification audit.

Check Records

Review important records such as:

- Cleaning records
- Pest control records
- Training records
- Temperature monitoring
- Calibration
- Supplier evaluations
- Traceability exercises
- Corrective actions
- Internal audits

Review Corrective Actions

Previous nonconformities and corrective actions should be properly documented and verified for effectiveness.

Train Employees

Employees should understand food safety responsibilities relevant to their positions and be able to demonstrate awareness during an audit.

Common Areas That May Lead to Nonconformities

Organizations may face findings when food safety controls are not properly implemented or documented.

Common areas requiring attention include:

- Incomplete records
- Poor document control
- Inadequate employee training

- Weak traceability systems
- Insufficient supplier controls
- Inconsistent cleaning practices
- Pest-control gaps
- Inadequate calibration
- Poor corrective-action management
- Incomplete internal audits
- Weak management review
- Failure to maintain effective food safety controls

Organizations should evaluate these areas regularly rather than waiting until the certification audit.

Benefits of FSSC 22000 Certification

FSSC 22000 Certification can provide several benefits to eligible organizations.

Improved Food Safety Management

A structured management system helps organizations systematically identify and control food safety hazards.

Better Customer Confidence

Certification can demonstrate an organization's commitment to food safety and management-system practices.

Supply-Chain Opportunities

Some customers, retailers and business partners may require recognized food safety certifications from suppliers.

Improved Internal Processes

Implementation can help organizations establish clearer responsibilities, procedures and monitoring systems.

Risk Reduction

Systematic hazard identification and control can help organizations manage food safety risks more effectively.

Continual Improvement

The management-system approach supports ongoing evaluation, corrective action and improvement.

FSSC 22000 vs ISO 22000

ISO 22000 and FSSC 22000 are closely related but should not be treated as exactly the same certification.

ISO 22000 provides the core Food Safety Management System framework.

FSSC 22000 builds on ISO 22000 and incorporates applicable prerequisite programs and additional FSSC requirements.

Organizations should determine which certification is appropriate based on their products, activities, customer requirements and business objectives.

Why Professional FSSC 22000 Support Can Help

Implementing a food safety management system can involve multiple departments, documents, operational controls and records.

Professional consultancy support may help organizations with areas such as:

- Initial gap assessment
- Documentation support
- Food safety system implementation
- HACCP-related assistance
- Employee training
- Internal audit support
- Corrective-action guidance
- Certification audit preparation

The level of support required depends on the organization's existing food safety management system and operational maturity.

FSSC 22000 Certification in India with Legal4Sure

Organizations looking for assistance with FSSC 22000 Certification in India can seek professional guidance for implementing and preparing their food safety management system.

Legal4Sure provides certification and compliance-related support for businesses seeking to improve their certification readiness.

Learn more about FSSC 22000 Certification services:

<https://legal4sure.in/fssc-22000-certification/>

For additional certification and compliance services, visit:

<https://legal4sure.in/>

FSSC 22000 Audit Preparation Checklist

Before an external certification audit, organizations can review the following checklist:

- ☐ Applicable FSSC 22000 requirements identified
- ☐ Food safety policy established
- ☐ Food safety objectives defined
- ☐ Food safety team assigned
- ☐ Hazard analysis completed
- ☐ HACCP controls implemented
- ☐ PRPs implemented
- ☐ Required procedures documented
- ☐ Employee training completed
- ☐ Traceability system tested
- ☐ Supplier controls implemented
- ☐ Cleaning and sanitation records maintained
- ☐ Pest-control records maintained
- ☐ Calibration records maintained
- ☐ Internal audit completed
- ☐ Management review completed
- ☐ Corrective actions addressed
- ☐ Required records available for audit

Conclusion

FSSC 22000 Certification provides a structured approach for organizations seeking to manage food safety throughout their operations and supply chains.

Successful implementation requires more than preparing documents. Organizations should establish appropriate food safety controls, implement them effectively, train employees, maintain records, conduct internal audits and continually improve the management system.

Businesses in India preparing for FSSC 22000 Certification can evaluate their current systems, identify gaps and take appropriate steps toward certification.

Learn More

Legal4Sure – FSSC 22000 Certification India

<https://legal4sure.in/fssc-22000-certification/>

Website: <https://legal4sure.in/>

Note: FSSC 22000 requirements can change and may vary according to the applicable scheme category and version. Organizations should refer to the current official FSSC 22000 scheme requirements and their certification body's requirements when preparing for certification.