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CERTIFICATION REGULATION FOR FOOD SAFETY MANAGEMENT SYSTEMS ISO 22000/ FSSC 22000

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Amendments history

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		New edition 2nd	01/12/2017
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INTRODUCTION

1. EUROCERT EUROPEAN COMPANY OF AUDITS AND CERTIFICATIONS SA is a public limited company under private law, active at international level.

2. Its activities are:

- Quality Assurance Assessment and Certification according to ISO 9001
- Evaluation and Certification of Environmental Management Systems based on the EMAS Regulation and the ISO 14001 Standard
- The assessment and certification of ISO 22000, BRC, IFS, and GLOBALGAP-IFA agricultural products
- Checks on pressure vessels and lifting media
- Audits on behalf of ELOT
- Second Party Surveys Audits
- Sampling and cargo inspections (DRAFT SURVEYS)
- Design, control and approval of Plans and Studies
- Supervision, inspection, control, monitoring and testing of structures, repairs, repairs
- Inspection, testing, testing and certification of the condition of industrial installations and products, whether or not metallic, construction, repairs and repairs
- Training in Standards and Regulations.

3. EUROCERT has been formally recognized by the Ministry of Development as a competent body for the periodic re-testing of stationary pressure vessels and lifting machines through the following ministerial decision: No. 28992/627 (file no)

4. EUROCERT has been accredited by the National Accreditation Council (ESYD) based on the European Standard ISO/IEC 17021

5. EUROCERT is not involved in any way in the provision of consulting services for the organization and implementation of Quality Systems ISO 22000 / FSSC 22000 of the interested companies.

6. The independence of EUROCERT is ensured by its Statute, its Organizational Structure and the functioning of the Certification Committee.

7. All business cases are treated equally by EUROCERT and it cooperates with all cases solely aiming at the correct interpretation of the Quality Standards ISO 22000 / FSSC 22000 and the proper implementation of these and of this Regulation.

8. EUROCERT's food safety policy is for inspectors to request full implementation of GMP (Good Manufacturing Practice), relevant legislation and related directives of CODEX ALIMENTARIUS to ensure consumer health.

RECOMMENDED ABBREVIATIONS

EA: European Cooperation for Accreditations
PS.: System Compliance Certificate

OE.: Audit Team
M.E.: Registry of Certified Companies

ARTICLE 1: PURPOSE OF THE REGULATION

1.1 This document is written in the form of a Regulation in accordance with the internal procedures applied by EUROCERT that comply with the requirements of ISO/IEC 17021 and the corresponding guidelines of the EA. This Regulation establishes the obligations of companies as well as EUROCERT and the procedures for the granting, surveillance, extension, interruption, renewal and revocation of the ISO 22000 / FSSC 22000 System Compliance Certificate. Certification of an enterprise results in direct its registration in the Registry of Certified Businesses.

1.2 The Regulation has been approved by the Chairman of the Board of Directors of EUROCERT upon the positive recommendation of the Consultant for ISO 22000 and the FSSC 22000 and any modification should be approved by him.

1.3 The Certification Committee supervises the implementation of this Regulation. It is a Commission Independent from EUROCERT, representing representative companies interested in certification by product service sector I. The Certification Committee is represented at least by the Association of Greek Industrialists (with one member), ECO.ZO - Consumers Union - (with one member) and EUROCERT (with one member).

1.4 A treaty necessary to certify an enterprise is its System to comply with the requirements of this Regulation and the requirements of one of the National or International Reference Standards such as ISO 22000: 2018 and the FSSC 22000 or other equivalents.

1.5 The cases of application of each of these Standards refer to the respective "Scope" and "Scope" paragraphs of these Standards.

1.6 The award of the CP requires the assessment of the ISO 22000 or FSSC 22000 System of an enterprise, without this being a certification of the company's products, processes or methods of production and control. Therefore, the CP is not a Product Compliance Certificate and should not be confused with it or used as such.

1.7 Certified companies with regard to ISO 22000 may use the EUROCERT Logo as follows:

EURO CERT

CERTIFIED FOOD SAFETY
MANAGEMENT SYSTEM
ISO 22000:2018
Cert. No.: XXXX

For the FSSC 22000, the use of the logo is defined in Appendix A.
Where the scope of the CP does not cover all the activities of the company, then the logo should be accompanied by an indication identifying the precise activities certified.

The logo is the exclusive property of EUROCERT and is exclusively relevant to the business to which it has been granted and is not allowed to be transferred for any reason.

ARTICLE 2: RELATIVE

2.1 ISO 22000:2018 - Food Safety Management
2.2 AGRO 1-1 Risk Analysis System and Critical Control Points.
2.3 ΔΠ13.44/E01 ISO 22000 Certification System
2.4 Regulation 1906/1990 / EEC
2.5 Regulation 1907/1990 / EEC
2.6 Regulation 2295/2003 / EU
2.7 ESYD KO-22000
2.8 ISO/DTS 22003.2 Food safety management system - Requirements for food safety management systems
2.9 ISO/IEC 17021 - International Standard - Conformity Assessment - Requirements for bodies providing audit and certification of management systems
2.10 ISO 19011, "Guidelines for Quality and / or Environmental Management Systems Auditing"
2.11 ISO 22004: 2005, Technical Specifications
2.12 FSSC 22000 v.6 April 2024
2.13 ISO 22002-1
2.14 ISO/TS 22003:2022

ARTICLE 3: DEFINITIONS

All terms and regulations used in this Regulation are in accordance with the Greek Standards ELOT EN ISO 8402 and ELOT EN 45020.

ARTICLE 4: GENERAL REQUIREMENTS

4.1 All companies of any size can apply for Certification to EUROCERT.
With regard to the FSSC 22000, businesses that can apply are those that have the following activities:

Cluster[a]	Category		Subcategory		Examples of included activities
Primary production	A	Farming or handling of animals	AI	Farming of animals for meat/milk/ eggs/honey	Raising animals (other than fish and aquaculture) used for meat production, egg production, milk production or honey production. Growing, keeping, trapping and hunting (slaughtering at point of hunting). Associated temporary packing without modification or processing of the product.
					Raising fish and seafood used for meat production.

	B	Farming or handling of plants	AII	Farming of fish and seafood	Growing, trapping and fishing (slaughtering at point of capture). Associated temporary packing without modification or processing of the product.
			BI	Farming – Handling of plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food. On farm storage of plants (other than grains and pulses), including horticultural products and hydrophytes for food.
			BII	Farming – Handling of grains and pulses	Growing and harvesting of grains and pulses for food. Handling grains and pulses. On farm storage of grains and pulses for food.
			BIII	Pre-process handling of plant products	Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration preparing for storage or processing, packing, repacking, staging, storing and loading.
Processing food for humans and animals	C	Food, ingredient and pet food processing	CO	Animal – Primary conversion	Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.
			CI	Processing of perishable animal products	Processing and packaging including fish, fish products, seafood, meat, eggs and dairy requiring chilled or frozen temperature control. Processing of pet food from animal products only.
			CII	Processing of perishable plant- based products	Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant- based meat and dairy substitutes. Processing pet food from plant products only.

			CIII	Processing of perishable animal and plant – Products (mixed products)	Processing and packaging including pizza, lasagne, sandwiches, dumplings and ready- to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption. Processing perishable pet food from mixed products
			CIV	Processing of ambient stable products	Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar and food-grade salt. Processing ambient stable pet food.
	D	Feed and animal food processing			Processing feed material intended for food and non-food producing animals not kept in households, e.g. meal from grain, oilseeds, by-products of food production. Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.
Catering/food service	E	Catering/food service			Open exposed food activities such as cooking, mixing and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, work places (school or factory cafeteria), including retail with on-site preparation (e.g. rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.
Retail, transport and storage	F	Trading, retail and e-commerce	FI	Retail/ wholesale	Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g. slicing, portioning, reheating.
			FII	Brokering/ trading	Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.
	G				Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained.

		Transport and storage services			Storage facilities and distribution vehicles for ambient stable food and feed. Relabeling/repackaging excluding open exposed product materials. Storage facilities and distribution vehicles for food packaging material.
Auxiliary services	H	Services			Services provisioned related to the safe production of food and feed including water supply, pest control, cleaning services and waste disposal.
Packaging material	I	Production of packaging material			Production of packaging material in contact with food, feed and animal food. May include packaging produced on-site for use in processing.
Auxiliary equipment	J	Equipment			Equipment for food, feed or packaging processing, vending machines, kitchen equipment, processing utensils, filters, hygienic design of equipment and facilities.
Bio/chemical	K	Chemical and bio-chemical			Production of food and feed processing aids, additives (e.g. flavourings, vitamins), gases and minerals. Production of bio-cultures and enzymes.

For FSSC

Category	Subcategory	Description	Example of included activities and products	Normative Documents
B	BIII	Pre-process handling of plant products	Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration, preparing for storage or processing, packing, repacking, staging, storing, and loading.	ISO 22000:2018 ISO/TS 22002-1:2009 FSSC 22000 Additional requirements
C	C0	Animal – Primary conversion	Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.	ISO 22000:2018, ISO/TS 22002-1:2009 FSSC 22000 Additional requirements

	CI	Processing of perishable animal products	Processing and packaging including fish, fish products, seafood, meat, eggs, and dairy requiring chilled or frozen temperature control.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
			Processing pet food from animal products only.	
C	CII	Processing of perishable plant-based products	Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat, and dairy substitutes.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
			Processing pet food from plant products only.	
	CIII	Processing of perishable animal and plant products (mixed products)	Processing and packaging including pizza, lasagna, sandwiches, dumplings, and ready-to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
			Processing perishable pet food from mixed products.	
	CIV	Processing of ambient stable products	Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, and food-grade salt. Processing ambient stable pet food.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
	D	Processing of feed and animal food	Processing feed material intended for food and non-food producing animals not kept in households, e.g., meal from grain, oilseeds, by- products of food production. Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.	ISO 22000:2018, ISO/TS 22002-6:2016, FSSC 22000 Additional requirements
E	E	Catering / food service	Open exposed food activities such as cooking, mixing, and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, workplaces (school or factory cafeteria), including retail with on- site preparation (e.g.,	ISO 22000:2018, ISO/TS 22002-2:2013, FSSC 22000 Additional requirements

			rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.	
F	FI	Retail /Wholesale/ E-commerce	Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g., slicing, portioning, reheating.	ISO 22000:2018, BSI/PAS 221:2013, FSSC 22000 Additional requirements
F	FII	Brokering /Trading /E-commerce	Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.	ISO 22000:2018, FSSC 22000 Additional requirements
G	G	Transport and storage services	Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained. Storage facilities and distribution vehicles for ambient stable food and feed. Relabelling/repackaging excluding open exposed product materials. Storage facilities and distribution vehicles for food packaging material.	ISO 22000:2018, ISO/TS 22002-5:2019, FSSC 22000 Additional requirements
I	I	Production of packaging material.	Production of packaging material in contact with food, feed, and animal food. May include packaging produced on-site for use in processing.	ISO 22000:2018, ISO/TS 22002-4:2013, FSSC 22000 Additional requirements
K	K	Production of Bio/chemicals	Production of food and feed processing aids, additives (e.g., flavorings, vitamins), gases and minerals. Production of bio-cultures and enzymes.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements

This complements the previous fields of animal breeding, food preparation, food packaging and packaging materials and the manufacture of food and animal feed.
4.1 All Applications are evaluated, but in order to be accepted and to start the Evaluation and Certification process, the following must be met:

A. The company should have and have submitted the Quality Manual
B. Have applied the ISO 22000 / FSSC 22000 System for at least two months
C. Have paid the Initial Cost

4.3 The company, when required by current legislation (National and Community), must have incorporated into the ISO 22000 / FSSC 22000 system requirements arising from it.

4.4 Both EUROCERT Management and its staff (permanent and external) handle all information that is in their possession during certification procedures as highly confidential and respect professional secrecy.

4.5 The company must be aware that all forms issued by EUROCERT remain the property of the latter and may not be reproduced and distributed to third parties without the written permission of EUROCERT.

4.6 The firm should be aware that during the inspection it must accept the Accreditation Bodies (ESYD), members of the FSSC 22000 and a member of the Certification Committee.

4.7 CB PORTAL

a) When requested by the certified organization, CBs shall actively provide the Certified Organization access to the associated Organization Profile, Audit and Certification data registered in the CB Portal using the available functionality.
b) CBs shall ensure that Certified Organization access is only granted to authorised individual(s).

ARTICLE 5: SUBMISSION AND EXERCISE OF THE REQUEST FOR EVALUATION AND CERTIFICATION

5.1 The company must submit the Application to EUROCERT according to the Specific Application Form together with the Quality Assurance Manual describing its organization and its quality policy as well as the control procedures in place.

At the same time, it is a prerequisite for the company to sign and submit to EUROCERT the tender / contract form (QP13.1/E09). The contract specifies: a) the Standards under which the Food Safety System was evaluated and certified; b) the fact that the BP does not in any way substitute the Mark or the Certificate of Compliance (Quality) of the products, (c) the fact that the use of the Certificate is limited solely to the undertaking to which it was granted and to the procedures and areas covered by it and that the granting of its right of use does not in any way substitute for the liability of the undertaking to (d) the cost of certification. The contract has been valid for three years and may be renewed.

5.2 The Application must be fully completed.

5.3 Each Application submitted concerns only one sector of activity of the company, according to the Table of Certification Areas of the company that is carried out by the company in a specific space and is subject to a clearly defined administration.

5.4 As soon as the Application has been submitted, the evaluation process begins, during which the content of the Application is checked as well as the attached documentation. Particular attention is paid to the examination of the Quality Manual ISO 22000 / FSSC 22000 which should comply with the requirements of the reference standards. If necessary, other documents may be requested for consideration. If the Application is accepted, the inspection team will be formed to carry out the inspection of the company. If the Application is not accepted, the Company is informed in writing.

5.5 Organizations operating in more than one facility.

It is called the Organization that operates in more than one establishment, having a designated Central Operation (called Headquarters, without necessarily being the central management of the Organization), where specific activities of the Food Safety Management System (SDMS) are planned,) and a network in which such activities are fully implemented.

Examples of such Organizations are:

- Organizations operating with the Franchise system
- Production units with sales network
- Service companies with multiple points where similar services are offered
- Companies with many Branches.

The above concerns exclusively food safety and not administrative activities.
In these cases, a Certificate of Conformity may be granted if the following conditions are met:

a) all points operate under a centrally controlled and managed SDS as referred to in ISO 22000: 2005 or equivalent;
b) all points have similar processes or activities
c) An Internal Audit has been carried out every year before the Certification
d) (d) After certification, at least one Internal Audit should be conducted at each point during the Certification (3 years)
e) (e) the findings at each separate point will be considered as indicative of the SDS and the Corrective Actions will be properly implemented

Multiple Points of Activity Organizations can only be applied for the categories: Animal Breeding, Plant Cultivation, Catering, Distribution and Transport and Storage and for Organizations with more than 20 points that work with similar processes.

The above applies to Initial Evaluation, Surveillance and Reassessment

5.6 EUROCERT sends an inspection program describing the inspection team's recommendation, the time and place of the inspection as well as the certification template. The company must accept the program or ask for it to be amended in writing. The non-written response within five (5) days is considered a silent acceptance.

5.7 The initial management program of the management system consists of two (2) stages. The first step is the pre-evaluation of the system and if all deviations from the benchmark are lifted if they occur then it follows the second stage of the system evaluation.

5.8 The Audit Team (OE) consists of one or more Inspectors, permanent or external, approved by the EUROCERT Board of Directors and, where appropriate, by technical experts. The Group is set up in such a way that it is able to assess the suitability and adequacy of the ISO 22000 / FSSC 22000 of the company to be certified, i.e. to have the general perception and knowledge corresponding to each technological, industrial and business sector based on Categories of ISO/TS 22003.

5.9 The assessment criteria of EUROCERT's ISO 22000 and FSSC 22000 inspectors are in accordance with the Guideline for the accreditation of ISO 22000 Certification Bodies of ESYD, ISO/TS 22003, FSSC 22000 and in accordance with the AB10.1 procedure.

5.10 Technical experts may come from Public Services, Legal Entities, NGOs, Educational Institutions, Technological / Research Centers, Enterprises, etc. When it is not possible to find the appropriate experts, the business is informed. In any case, the composition and dates of the inspection shall be communicated to the undertaking and their confirmation shall be sought.

A pre-evaluation inspection is being carried out to prepare the OE. the regular evaluation program. In the context of the pre-evaluation (step 1), the following are considered:

A. the documentation of the system

B. the location where the client is active and the peculiarities of the client and discussions with the company's staff in order to assess the maturity of the system for the start of Stage 2
C. (C) the client's situation with regard to system requirements, with emphasis on recognition of performance or basic parameters, processes, objectives and application of the system
D. (D) Collection of the necessary information on the scope of the system, the processes and location of the customer's facilities and the relevant regulatory and legal provisions
E. (E) An assessment of the adequacy of the resources for the evaluation stage and the agreement of the conditions for the evaluation
F. (F) Providing the appropriate information for scheduling the assessment of the management system and activities at the customer's premises
G. An assessment of whether the internal inspections and management review are planned and executed and that the level of implementation of the system documents the maturity of the system for the start of the evaluation
H. In the event that during the pre-assessment the inspection team finds that there are no deviations from the requirements of the standard then the assessment can be immediately followed.

The evaluation (step 2) shall include at least the following:

A. Information and documentation for full compliance with the requirements of the standard or other regulatory provisions
B. Performance monitoring, metrics, reports and review of key goals and objectives
C. The system and performance of the system in relation to compliance with legislation
D. Customer application process control
E. Internal inspections and management review
F. management's responsibility for customer policy
G. correlation between regulatory requirements, policy, performance objectives and objectives, applicable legal requirements, responsibilities, staff capacity, functions, procedures, performance data, findings and conclusions of internal inspections.

Part of the pre-evaluation and the whole evaluation takes place at the premises of the company. Determining the date of the evaluation takes into account the time taken by the firm to solve the issues that arose as a result of the pre-evaluation.

5.11. Examines the documentation and the status of the facility and submits a report classifying all the findings as observations. The company is competent for the assessment review (stage 2) after the findings are removed. Clarified by the UK that the company's regular assessment will not only rely on the findings of the pre-evaluation and will conduct an inspection throughout the Food Safety Management System.

5.12 When using external partners n EUROCERT takes the appropriate measures to ensure their impartiality, confidentiality and objectivity. In any case, the company has the right to request the replacement of a member of the Audit Team.

5.13 The company must allow inspectors access to its premises, dispose of all documents and quality records relating to the Quality System ISO 22000 / FSSC 22000, provide appropriate space for the meetings of the Organizing Committee, facilitate the inspectors in their work by providing them with all the documents or documents they deem necessary and making available to the company's staff explanations, explanations and guided tours. Also ensure that they will be present during the inspection

at the company's inspected premises, its legal representative and the appropriate responsible personnel.

5.14 The Auditor examines whether the company's procedures comply with the requirements of the reference standards, whether they are properly and fully implemented and whether the Quality System ISO 22000 / FSSC 22000 is appropriate and effective to meet its objectives and policy business.

5.15 In the event of deviations from the prescribed requirements, non-conformities and observations are recorded.
Regarding the food safety management system FSSC 22000 non-conformities are classified into Minor, Major and Critical

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:

1) the organization shall provide the CB with objective evidence of the correction, evidence of an investigation into causative factors, exposed risks and the proposed corrective action plan (CAP);
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 calendar days after the last day of the audit. Exceeding this timeframe shall result in a suspension of the certificate;
3) corrective action(s) (CA) shall be implemented by the organization within the timeframe agreed with the CB;
4) effectiveness of implementation of the corrective action plan shall be reviewed, at the latest, at the next scheduled on-site audit. Failure to address a minor nonconformity from the previous audit could lead to a major nonconformity being raised at the next scheduled audit.

Major nonconformity

A major nonconformity shall be issued when the finding affects the capability of the management system to achieve the intended results:
1) the organization shall provide the CB with objective evidence of an investigation into causative factors, exposed risks and evidence of effective implementation;
2) the CB shall review the corrective action plan and conduct an on-site follow-up audit to verify the implementation of the CA to close the major nonconformity. In cases where documentary evidence is sufficient to close out the major nonconformity, the CB may decide to perform a desk review. This follow-up shall be done within 28 calendar days from the last day of the audit;
3) the major nonconformity shall be closed by the CB within 28 calendar days from the last day of the audit. When the major cannot be closed in this timeframe, the certificate shall be suspended;
4) where completion of corrective actions might take more time, the CAP shall include any temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented.

Critical nonconformity

A critical nonconformity is issued when a direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake:
1) when a critical nonconformity is issued at a certified site the certificate shall be immediately

suspended within 3 working days of being issued, for a maximum period of six (6) months;
2) when a critical nonconformity is issued during an audit, the organization shall provide the CB with objective evidence of an investigation into causative factors, exposed risks and the proposed CAP. This shall be provided to the CB within 14 calendar days after the audit;
3) a separate audit shall be conducted by the CB between six (6) weeks to six (6) month after the regular audit to verify the effective implementation of the corrective actions. This audit shall be a full on-site audit (with a minimum on-site duration of one day). After a successful follow-up audit, the certificate and the current audit cycle will be restored and the next audit shall take place as originally planned (the follow-up audit is additional and does not replace an annual audit). This audit shall be documented and the report uploaded;
4) the certificate shall be withdrawn when the critical nonconformity is not effectively resolved within the six (6) month timeframe;
5) in case of a certification audit (initial), the full certification audit shall be repeated.

5.16 EUROCERT does not issue an ISO 22000 certificate unless all non-conformities have been eliminated. The finding that non-conformances are eliminated is carried out by means of a special inspection in the case of application of the system or by the submission of relevant documentation by the person concerned.

In the case of the FSSC-22000 system, EUROCERT SA issues a certificate only if all the main T / Cs have been eliminated and the project for the implementation of the SMPs has been accepted.

The Chief Operating Officer, based on the results of the inspection and after verification of the corrective actions by the Inspection Team, decides whether or not to grant the Certificate of Compliance.

Licenses will be issued within 30 days of the end of the inspection (if no noncompliance has been recorded), or the satisfactory removal of the recorded N / A.

5.15 The Certification Committee validates the decisions of the Chief Executive Officer. The Certification Committee, if it refuses to validate, performs a Special Inspection under the responsibility of EUROCERT to examine the Commission's observations. Should Article 9 of this Regulation be found to be non-compliant. The cost of the special inspection is borne by EUROCERT.

5.17 EUROCERT is not liable if claims arise from non-compliance with applicable legislation. In the event that such claims arise, the firm is required to inform EUROCERT immediately and in writing.

5.18 In addition, the Company must immediately inform EUROCERT in writing about withdrawals of products, consumer complaints about safety issues, and audit findings from state bodies (General State Laboratory, Veterinary Service, EFET) as well as the results of inspections of its facilities by the State Competent Bodies. EUROCERT reserves the right, if deemed necessary, to carry out a special inspection in accordance with §4.4 of EUROCERT's Financial Framework 13.16.

5.19 EUROCERT also reserves the right to undertake a special inspection in cases where it receives complaints or complaints from third parties for its client on safety issues

ARTICLE 6: CERTIFICATION AND REGISTRATION IN THE REGISTER

6.1 Once the estimated amount has been paid, which sets out the company's data, its scope, the production units, the reference standard and its period of validity.

6.2 The ISO 22000 / FSSC 22000 Certificate of Conformity certifies that the company has installed, maintains and applies an ISO 22000 System/FSSC 22000 that complies with the requirements of one of the standards ELOT EN ISO 22000, FSSC 22000, AGRO 1-1 and that it has the organizational structures, means, and trained staff to ensure a consistent quality level of the Products and / or Services it offers. However, it does not replace the Certificate of Compliance (ISO 22000 / FSSC 22000) with that of the Product Compliance Certificate.
For FSSC certificates, the maximum certificate validity period is 3 years from the date of initial certification decision, with subsequent 3-year cycles.

6.3 If a company has several branches, then the number of branches inspected is in accordance with Annex 1 of ISO 22003 and the guidance with more than one location of the FSSC 22000.

6.4 Following the granting of the PA, the enterprise is registered in the Register of Certified Operations (MPO). The MA includes the name of the business, the category or type of Products and / or services covered by the scope of the Certificate, the standard under which the assessment and certification was carried out, and other information where appropriate may be required.

In the case of granting an FSSC-22000 certificate, the relevant database is also kept under the responsibility of the Secretariat. The certificate shall be in English and correspond with the certificate in the portal and the details on the public register. It is possible to include a translation of the scope statement following the English statement on the certificate.

ARTICLE 7: SURVEILLANCE AND RENEWAL

7.1 During the period of validity of the certificate, EUROCERT supervises the full and continuous implementation of the certified company's ISO 22000 / FSSC 22000 System to ensure continued compliance with the reference standard and this Regulation.

7.2 Surveillance is carried out by conducting annual Surveillance Surveys. FSSC Surveillance audits shall be conducted within the calendar year as per the requirements of ISO/IEC 17021-1. The audit shall be conducted over a continuous number of days in accordance with the audit duration calculated. Where the ICT Audit Approach is utilized, the requirements of Annex 9 apply.

7.3 During the Surveillance Inspection, at least the following shall be audited:

- internal audits and review by management
- actions to restore MVs recorded during the previous inspection
- actions to deal with customer complaints
- the effectiveness of the system in achieving the objectives set
- the results of actions aimed at continuous improvement
- continuous operational control
- changes in the processes and organizational structure of the business
- the use of the certificate and the logo

After the successful completion of the Surveillance Audit, the Surveillance Attestation is issued (QP13.44/E16.2).

7.4 The certified firm must notify in writing within 3 days when there are changes to its organizational structure or documentation (changes in the organizational structure, change of representative for quality issues, change of location, extension of activities or cessation of production, change in the main machinery and equipment etc.) that could change the structure and procedures that were in place during the last inspection.

EUROCERT performs extraordinary inspections (Special Inspections) if the following conditions are met:

- if there is a written complaint that the certificate is being misused or a customer complaint is made
- if there are reasons to verify major noncompliance
- if the company requests the extension or change of the scope of the certificate by requesting it
- if required by the Certification Committee of EUROCERT, by the ESYD
- if there is an emergency (explosion, fire, etc.) that affects the application of the system
- if there is a complaint from competent state bodies (e.g., veterinary, health, etc.)

7.6 The business two months before the expiration of the certificate may request its non-renewal.

7.7 If not, the Repetitive Review Inspection shall always be carried out before the end of the validity period of the certificate. The process followed during the renewal is the same as that of the initial inspection. Full documentation and application control is performed at the company's premises.

7.8 For the FSSC the initial inspection shall be carried out after an update. One of the two subsequent surveillance checks will be carried out without notice and it is up to the certification body, not the company to choose which one. Both the initial stages (1 and 2) of the certification audit cannot be replaced by an unannounced check.

Surveillance is a full-time surveillance test during which the controller performs at least 50% of the time in the production area, assessing the implementation of preventive measures including CCP, PRP and OPRP.

ARTICLE 8: EXTENSION OF CERTIFICATION

8.1 In order to extend the scope or change the level of the certificate, the firm will have to submit an Application and the relevant documentation to EUROCERT. Depending on the case, either a Home Inspection is carried out or the Home Inspection is carried out together with the annual Surveillance Inspection.

8.2 The handling of the case follows Article 6 and a new Certificate is issued.

ARTICLE 9: DISCLAIMER, CANCELLATION AND WITHDRAWAL OF CERTIFICATION

9.1 An enterprise may request to renounce the use of the Certificate by written notice at least 6 months in advance. In this case, it returns the original certificates and discontinues the use of the EUROCERT logo.

9.2 EUROCERT reserves the right to make a certificate available if:

- The customer is systematically unable to meet the requirements of the standard, certification and contract
- The customer is prevented from conducting the inspections for a period set by EUROCERT
- The customer has voluntarily requested a cessation of certification
- The Certification Committee requires recall following non-observance of this procedure

In this case, the customer shall be allowed a period of not more than 6 months to comply with the requirements of the standard.

9.3 If the efficiency of the Quality System ISO 22000 / FSSC 22000 is not directly affected in the above cases, the recall is temporary. However, if immediate corrective actions are not taken, the recall becomes final.

9.4 After the recall, the company is required to discontinue each use and advertising of the certificate and logo within a maximum of one week and return the original Certificate.

9.5 In the event of a final recall, the enterprise is deleted from the MIP and the deletion is announced in the press, while in the case of the temporary one a mark is made in the MPE.

9.6 The Company undertakes to discontinue the use of the Logo if the validity of the Certificate expires.

9.7 The company is required to seek the agreement of EUROCERT on how to use the Logo in documents or printed matter or promotional material.

9.8 In the event of a client being involved in legal proceedings with the authorities or in the event of a recall of his products, EUROCERT shall be informed promptly and shall initiate a relevant procedure.

The relevant information is requested from the client and, if necessary, a special inspection is carried out in order to have a complete understanding of the situation.

The results of the Special Review are evaluated by the Certification Directorate and a decision is made on the measures to be taken by the Customer.

9.9 Certificate suspension, withdrawal or scope reduction

1) Suspension: the CB shall immediately suspend certification when a critical nonconformity is issued and/or there is evidence that their client is either unable or unwilling to establish and maintain conformity with Scheme requirements

2) Withdrawal: the CB shall withdraw a certificate when:
   a) the status of suspension cannot be lifted within six (6) months;
   b) the organization ceases its FSSC 22000 certification activities;
   c) any other situation where the integrity of the certificate or audit process is severely compromised.

3) Scope reduction: When the CB has evidence that their client holds a certificate whose scope exceeds their capability or capacity to meet scheme requirements, the CB shall reduce the certification scope accordingly. The CB shall not exclude activities, processes, products or services from the scope of

certification when those activities, processes, products or services can have an influence on the food safety of the end products as defined in the scope of certification.

Action upon suspension, withdrawal or scope reduction

1) In case of suspension or withdrawal, the organizations' management system certification is invalid. The CB shall complete the following actions within 3 working days after the certification decision has been made:

a) immediately change the status of the certified organization in the Portal and its own Register of certified organizations and shall take any other measures it deems appropriate;
b) inform the organization in writing of the suspension or withdrawal decision within three (3) days after the decision was made;
c) instruct the organization to take appropriate steps in order to inform its interested parties.
d) In case of scope reduction, the organizations' management system certification is invalid beyond the revised certification scope statement. The CB shall complete the following actions within 3 working days after the certification decision has been made:
e) immediately change the scope of the certified organization in the FSSC 22000 database and its own Register of certified organizations and shall take any other measures it deems appropriate;
f) inform the organization in writing of the scope change within three (3) days after the decision of change;
g) instruct the organization to take appropriate steps in order to inform its interested parties.

ARTICLE 10: CHANGES OF REVISIONS

10.1 In the event of changes or changes in both the reporting standards and the certification process, EUROCERT shall promptly and in writing inform the undertaking that has the right to either revoke the Certificate or continue its use. In the latter case, it will need to adapt the ISO 22000 or FSSC 22000 System to the new data within a specified time limit set by the Certification Body. Verification of the company's adjustment to the new requirements will be determined by a Special Audit that will be done and the business will have to bear the cost.

10.2 New information or changes to the requirements of the FSSC 22000 system are communicated by the Certifying Body to the parties involved, such as certificate holders and Inspectors (Inspectors and Experts), within 2 months.

ARTICLE 11: APPEALS

11.1 The company can appeal against decisions of EUROCERT members, in written, within thirty days from the notification of the decision. Appeals will be examined and the conclusion, positive or negative, will be given in written and fully documented within three months from receiving the appeal.

11.2 Every difference that arises will be solved from an arbitral tribunal, according to relative provisions of the Civil Procedure Code. The decision of the tribunal is final, not lodged in further appeals and directly executed.

ARTICLE 12: ECONOMIC CONDITIONS

12.1 Prior to granting the Certificate, the company should have paid the total cost of the inspection.

12.2 Initial costs are paid together with the application.

12.3 After the certificate is issued and from the next certification year, the company will have to pay the total annual cost immediately prior to the surveillance inspection, which includes the annual cost and the cost of the surveillance inspection.

12.4 The above inspection costs are those agreed with the company.

ANNEX A

Using the FSSC 22000 logo

1. A certified firm may use the FSSC 22000 logo only in conjunction with the certification mark of the accredited certification body on the premises, forms, documents and the website, in accordance with the terms and conditions of the certification body for use of its own certification mark.

2. The FSSC 22000 logo must be reproduced in the specified colors and in a size that clearly distinguishes all logo features.

3. When using the FSSC 22000 logo from EUROCERT or the certified business, its size should not be different from the size of the EUROCERT mark.

4. The FSSC 22000 logo shall not be used by EUROCERT in any document, web site or other such material disclosed unless it is wholly or partly related to certification activities accredited for the FSSC 22000. This does not prevent an accredited accreditation body according to FSC 22000 from including the accreditation mark on its preprinted letterhead.

5. Neither the FSSC 22000 logo nor the EUROCERT logo and the ESYD logo should be used on the product by a certified company, on the label or on the packaging or in such a way as to indicate that EUROCERT has certified or approved any product or service of a certified installation or in any other misleading way.

6. EUROCERT must auditee the use of the FSSC 22000 logo by certified customers during each surveillance and re-certification inspection. Any non-compliance associated with the use of the logo requires corrective actions to ensure the proper use of the logo in the issued documents, as well as corrective actions for future use.

ANNEX B

Contract details for FSSC 22000 clients

A certification contract which is in place between EUROCERT and the organization applying for certification, detailing the scope of the certification, and referring to all relevant Scheme requirements.
The organization before signing the contract should be aware of:

1) Ownership of the certificate and the audit report content shall be held by the CB;
2) Conditions under which the certification contract can be terminated;
3) Conditions under which the certificate can be used by the certified organization;
4) Terms of confidentiality in relation to information gathered by the CB during the certification process;
5) The certified organization allows the CB to share information relating to the certification and auditing process with the Foundation, their Accreditation Body, the IAF, GFSI and governmental authorities when required;
6) The certified organization allows the CB and Foundation FSSC to share information regarding their certification status with external parties;
7) Procedures for nonconformity management;
8) Procedures for complaints and appeals;
9) Inclusion of information on the certified status of the organization on the FSSC 22000 website and in the Assurance Platform;
10) Cooperation in, and acceptance of witness assessments by the CB, AB and/or the Foundation when requested;
11) Communication obligations of certified organizations to the CB within 3 working days related to the following:
    a) Any significant changes that affect the compliance with the Scheme requirements and obtain advice of the CB in cases where there is doubt over the significance of a change;
    b) Serious events that impact the FSMS, legality and/or the integrity of the certification, including situations that pose a threat to food safety or certification integrity as a result of Force majeure, natural or man-made disasters (e.g., war, strike, terrorism, crime, flood, earthquake, malicious computer hacking, etc.);
    c) Serious situations where the integrity of the certification is at risk and/or where the Foundation can be brought into disrepute. These include, but are not limited to:
        - Public food safety events (e.g., public recalls, withdrawals, calamities, food safety outbreaks, etc.);
        - Actions imposed by regulatory authorities as a result of a food safety issue(s), where additional monitoring or forced shutdown of production is required;
        - Legal proceedings, prosecutions, malpractice, and negligence; And Fraudulent activities and corruption.
    d) Changes to organization name, contact address and site details;
    e) Changes to organization (e.g., legal, commercial, organizational status or ownership) and management (e.g., key managerial, decision-making, or technical staff);
    f) Major changes to the food safety management system, scope of operations and product categories covered by the certified management system (e.g. new products, new processing lines, etc.);
    g) Any other change that renders the information on the certificate inaccurate.