

Control safety

FSSC 22000 remote audits datasheet

LRQA

In a world of fast-changing risk, we need more agile, responsive assurance solutions. The FSSC Foundation has confirmed that full remote audits are an accepted audit delivery method when sites cannot be accessed because of a serious event.

This means that organisations can continue to meet food safety standards and mitigate the impact that restrictive access to sites can often have, with fully remote audits (non GFSI recognised). Sites with FSSC 22000 certification that are due renewal audits, regular announced surveillance audits, transition audits and follow up activity for nonconformities, excluding critical nonconformities, can benefit.

Managing food safety risks is critical to ensuring that your organisation continuously meets international food industry requirements and maintains certification. By having the option to carry out your FSSC 22000 audit remotely, you reduce the risk of any reputational damage that could be caused by certification expiration and you continue to provide your clients with supplier assurance and trust in your organisation.

Giving you more flexibility

Managing food safety risks is critical to ensuring that your organisation continuously meets international food industry requirements and maintains certification.

By having the option to carry out your FSSC 22000 audit remotely, you reduce the risk of any reputational damage that could be caused by certification expiration and you continue to provide your clients with supplier assurance and trust in your organisation.

Remote auditing gives you more options when an on-site audit is not possible. It enables certification where GFSI benchmarked options are not currently available, and means you still receive the same excellent technical knowledge from your LRQA food auditor.

Using Information and Communications Technology (ICT), we can complete a thorough audit of your food safety management system (FSMS), meaning your certificate is accredited, and your company is still mentioned on the FSSC site.

Following a feasibility assessment, a full remote audit can take place entirely at another location by using ICT. And just like on-site audits, we assess your existing management system and business against the FSSC 22000 standard criteria, identifying any critical, high-risk or vulnerable areas to help you continually improve.



A few principles to consider

Carrying out your FSSC 22000 standard audit remotely demonstrates your continued commitment to food safety, even when circumstances mean traditional audit methods are not possible.

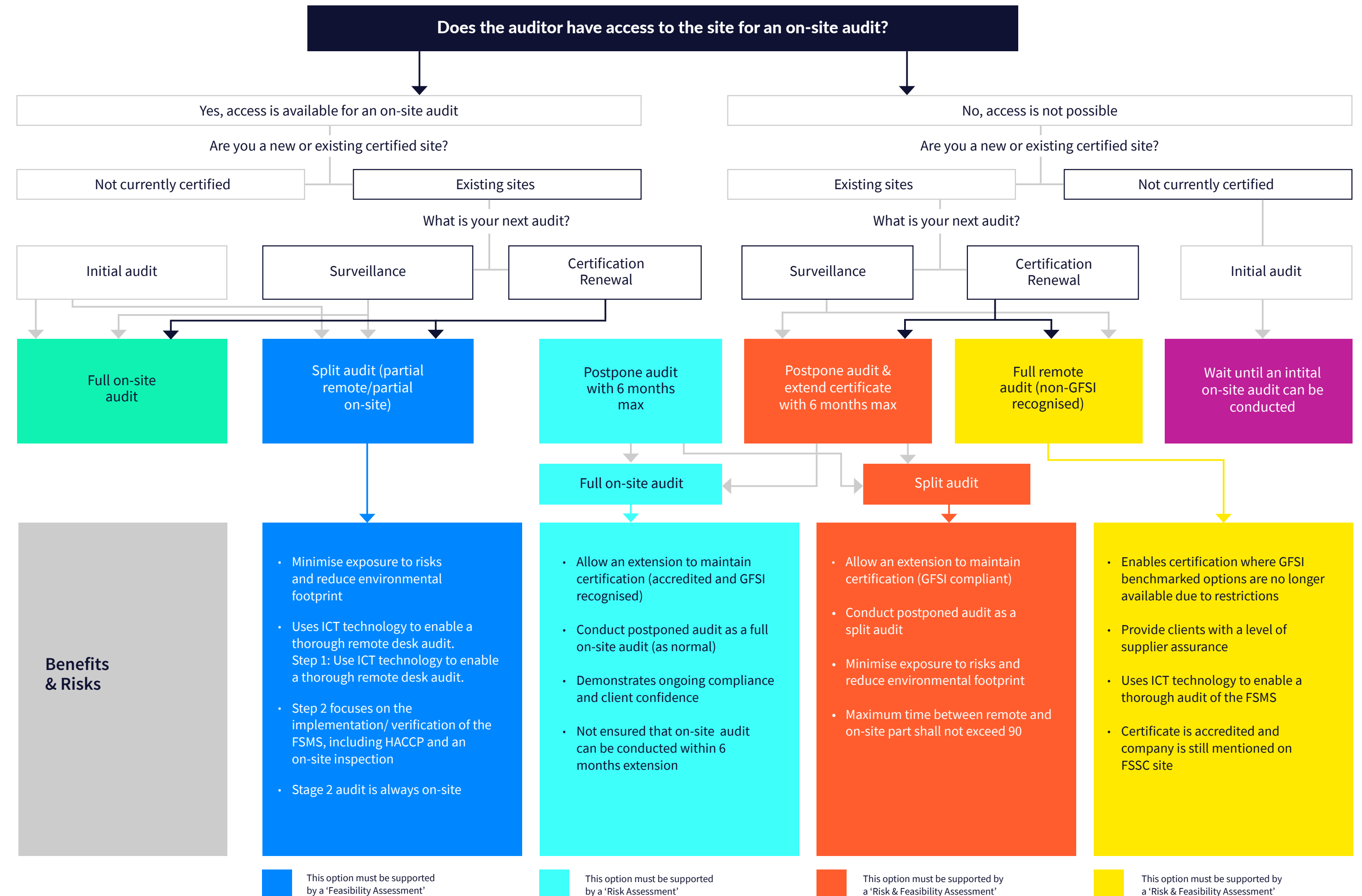
However, there are some principles that will determine whether you can carry out your audit fully remotely:

- The site you plan to audit remotely must be a previously certified site.
- The FSSC 22000 full remote option is an accredited, non-GFSI recognised, voluntary option that can only be used when access to your site is not possible as a direct result of a serious event
- Your certified body needs to carry out a risk and feasibility assessment to ensure that you have the grounds to carry out the audit remotely.
- For a full remote audit to be completed, your site must be open and operational, with production taking place.
- The certified body carrying out the audit must follow the requirements of IAF MD4.

Carrying out your audit remotely has many benefits – it is safe and secure, it can save on cost, and it reduces risk for people travelling to hazardous or hard to reach locations.

Following the process outlined below will help you consider if a remote audit is suitable for your organisation.

What are your audit options to maintain client confidence?



Keeping your data safe

Through a range of digital devices and secure platforms, remote audits maintain the high standards of onsite audits and can be co-witnessed by stakeholders who can also interact with auditors via a live stream, offering further flexibility for your business and ensuring certification can be completed safely and securely.

Creating FSSC 22000 compliant opportunities

Maintaining the globally recognised FSSC 22000 certification not only provides you with a framework for managing food safety responsibilities, based on existing standards (ISO 22000, technical specifications for sector Pre-Requisite Programmes (PRPs), and the additional FSSC requirements), it also demonstrates to your clients and your broader supply chain that your FSMS can provide safe food for consumers, and sets you apart from your competitors.

At LRQA we understand that organisations are continually facing rising food safety standards, environmental and social client demands, and tougher stakeholder and government requirements.

That is why we help you focus on what matters to your organisation by adding value through the right assurance services, to help your growth and profitability, and build confidence in your brand.

Why choose LRQA?

In a world of fast-changing risk, we need more agile, responsive assurance solutions. That's why LRQA is committed to being the leading digital assurance provider.

Remote auditing of your management systems offers more flexibility and less disruption, with no compromise on outcomes. Our global network of trusted experts connect with your site and team members remotely to deliver your audit - reducing your time, travel and impact on the environment.

LRQA experts bring with them a clear understanding of your specific challenges and requirements – then deploy deep knowledge of compliance, brand assurance and everything in between to help you meet them. Working together with farms, fisheries, food manufacturers, restaurants, hotels and global retailers, we help manage food safety and sustainability risks throughout your supply chain and build credibility with stakeholders around the globe. We have exceptionally high standards when it comes to the competence, qualifications and experience of our auditors and they are closely monitored by us and FSSC, which ensures the audit standards are stringently maintained.

**Find out more about
LRQA's FSSC 22000 services**



Fresh thinking

About LRQA:

Bringing together unrivalled expertise in certification, brand assurance and training, LRQA is one of the world's leading providers of food safety and assurance solutions. Working together with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers, we help manage food safety and sustainability risks throughout supply chains and have become a leading global assurance provider.

We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.

Get in touch

Visit www.lrqa.com/uk for more information, email enquiries.uk@lrqa.com or call **+44 (0)121 817 4000**



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