

## CHARACTERISTICS AND SPECIFICS OF FSSC 22000 APPLYING IN THE MEAT INDUSTRY

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### Abstract

FSSC 22000 is an effective management system for food safety and quality of processes and products that has been accepted by the Global Food Safety Initiative (GFSI). It encompasses the requirements of the ISO 22000:2005 Food Safety Management Standard - requirements for any organization in the food chain, and ISO/TS 22002-1:2009 Prerequisite programs on food safety. Insufficiently defined requirements of prerequisite programs of the ISO 22000:2005 have been fully compensated by this system. Moreover, it has a special significance for the realization of cooperation between the supplier/manufacturer and leading international retail chains since food safety presents a priority in their business.

The aim of this paper is to present experience in the implementation of FSSC 22000 so as to highlight characteristics and specifics of its application in the meat industry. The emphasis has been placed on the control of the operational prerequisite programs and critical control points, preparedness and responsibility in emergency situations, trends in the results of auditing and non-conformities management, through the experience of the subject, consultants and auditors in the food business. The application of the system in the honey industry is particularly evident in the systematic infrastructure management whose requirements are included in legislation, EU regulations and normative documents, the implementation of standard sanitation operating procedures, control of raw materials, production processes and finished products defined by control plans, and the insurance of traceability for the purposes of product recall. This ultimately results in realization of the food safety objectives and the system certification by an accredited organization.

The result of the application of FSSC 22000 is reflected in the improvement of food quality and safety with simultaneously integrating other management systems and reducing operating costs. The system presents fulfillment and continuous improvement of the regulatory requirements and demands of customers and consumers.

**Key words:** FSSC 22000, ISO 22000:2005, GFSI, ISO/TS 22002-1:2009, Meat industry.