Important Notice – FSSC 22000 Requirements During COVID-19

SAI Global is committed to keeping our clients and colleagues healthy and safe and continues to closely monitor the COVID-19 (Coronavirus) outbreak. During these challenging times, we continue to communicate with Accreditation Bodies and Scheme Owners to understand how we may service our certified clients with flexibility and help to protect your certification.

For clients certified to FSSC, SAI Global is committed to supporting sites and assessing the maintenance of their FSSC 22000 certifications throughout the current COVID 19 serious event and provide the following important information.

We are writing to remind you of your obligations under the FSSC 22000 Scheme Requirements:

• Version 4.1 Part 3 Section 8;

• Version 5 Part 5.10 serious events

> *"THE ORGANIZATION SHALL INFORM THE CB ABOUT SERIOUS EVENTS THAT IMPACT FOOD SAFETY AND/OR THE INTEGRITY OF THE CERTIFICATION."*

It is expected that sites will have assessed the impact of the COVID-19 event on their sites, activated their crisis management processes and put in place controls to manage any risks.

We ask that you carefully consider this requirement and if your site is still producing and has been impacted in its ability to produce safe food or maintain its food safety certification requirements that you inform SAI Global of this per FSSC 22000 requirement above.

Some aspects to consider are as follows:

FOOD SAFETY IMPACT

• Maintenance of key services and supplies such as pest control, supply or control of ingredients, laboratory services, transport and distribution etc as applicable;

• Resources and work force capability.

INTEGRITY OF CERTIFICATION

• Maintenance of support activities such as internal audits, GMP and verification systems, Pre-Requisite Program Requirements, management review, corrective action, etc;

• Upgrading system requirements to FSSC 22000 Version 5;

• Updating and maintaining the HACCP plan and Food Safety Management System.

If you are operating with no significant impact on your operations and systems and have put controls in place for any impact from the current pandemic on your site operations then there is no need to contact us; however if your site(s) operations have been significantly impacted in food safety capability and /or the integrity of the certification please contact SAI Global for a further review. Please note that any additional reviews will be a chargeable activity.

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