

Comparison of GFSI-Standards:

FSSC 22000, IFS Food & BRCGS Food

Topic	FSSC 22000 version 5.1			IFS Food version 7	BRCGS Food issue 8
	ISO 22000:2018	ISO/TS 22002-1:2009	FSSC additional requirements		
Focus	Food safety	Pre-requisite programmes	Pre-requisite programmes	Quality, Food safety & pre-requisite programmes	
Context of the organisation	4.1 – 4.4	-	-	-	-
Risks & opportunities	6.1	-	-	-	-
Senior management responsibility, leadership & commitment & continual improvement	5.1, 9.1, 10.2	-	-	1	1.1
Culture improvement plans	-	-	-	-	1.1.2
Confidential reporting mechanism	-	-	-	-	1.1.6
Policy	5.2 & 6.2, 9.1	-	-	1.1	1.1.1
Corporate structure & responsibilities	5.3	-	-	1.2	1.2
Management review	9.3	-	-	1.4	1.1.4
Documentation requirements	7.5	-	-	2.1.1	3.1 & 3.2
Record keeping		-	-	2.1.2	3.3
HACCP system	8.5.1.4, 8.5.1.5, 8.5.2, 8.5.3, 8.5.4, 8.6	-	11	2.2.1	2
HACCP team		-		2.2.2	
HACCP analysis		-		2.2.3	
Human & other resources	7.1.1, 7.1.2, 7.1.5	-	-	3.1	1.1.7
Personnel hygiene	8.2.4 j	13.7, 13.8	-	3.2	7.2
Medical screening & health status		13.5, 13.6	14		7.3
Protective clothing		13.4	-		7.4
Training & instruction, competence & awareness	7.2, 7.3	-	-	3.3	7.1
Communication	7.4	-	-	-	-
Staff facilities	8.2.4 j	13.1 – 13.3	-	3.4	4.8
Contract agreement	-	-	-	4.1	-
Specifications	8.5.1.2, 8.5.1.3	-	-	4.2.1	3.6
Formula/recipes	-	-	8	4.2.2	-
Product development/product modification/modification of production processes & change management	6.3, 10.3	-	13	4.3	5.1, 5.2
Purchasing	7.1.6, 8.2.4 f	9	1	4.4	3.5
Product packaging	8.5.1.2	-	-	4.5	5.5
Factory location	8.2.4 a	4.1 – 4.3	-	4.6	4.1
Factory exterior	8.2.4 a	4.1	-	4.7	4.1
Plant layout & process flows	8.2.4 b	5.1, 5.2, 5.5, 5.6, 10.1, 10.2	-	4.8	4.3
Production & storage premises	8.2.4 a	4	-	4.9	4.4
Constructional requirements	7.1.3, 7.1.4, 8.2.4 a	4	-	4.9.1	4.4

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Walls	8.2.4 a	5.3	-	4.9.2	4.4.1
Floors & drains		5.3, 7.4	-	4.9.3	4.4.2, 4.4.3, 4.4.6
Ceilings/overheads		5.3	-	4.9.4	4.4.4, 4.4.5
Windows & other openings		5.3	-	4.9.5	4.4.7
Doors & gates		5.3	-	4.9.6	4.4.8
Lighting		6.6	-	4.9.7	4.4.9
Air conditioning/ventilation		5.3, 6.4	-	4.9.8	4.4.10
Water	8.2.4 c	6.1, 6.2, 6.3	-	4.9.9	4.5
Compressed air & gases		6.5	-	4.9.10	4.5
Cleaning & disinfection & environmental monitoring	8.2.4 i	8.5, 11.1 – 11.5	7	4.10	4.9.1, 4.11, 4.11.7, 4.11.8
Waste management	8.2.4 d	7.1 – 7.3	-	4.11	4.12, 4.13
Foreign material risk mitigation	8.2.4 l	10.4	-	4.12	4.9.2, 4.9.3, 4.9.4, 4.9.5, 4.9.6, 4.10
Pest monitoring & control	8.2.4 d	12.1 – 12.6	-	4.13	4.14
Storage facilities	8.2.4 g	5.7, 16	10	4.14	4.15
Dispatch & Transport		16	9	4.15	4.16
Maintenance & repair	8.2.4 e	8.6	-	4.16	4.7
Equipment		5.4, 8.1, 8.2, 8.3	-	4.17	4.6
Traceability	8.3	-	-	4.18	3.9
Allergen risk mitigation	8.2.4 h	10.3	6	4.19	5.3
Food fraud, product authenticity, claims & chain of custody	-	-	4	4.20	5.4
Internal audits	9.2	-	15	5.1	3.4
Site factory inspections	8.8	-	12	5.2	
Process & working environment validation & control, including rework management	8.1, 8.5.3	14	-	5.3	6.1
Labelling & pack control, product information, consumer awareness	8.2.4 k	17	2	4.5.3	6.2
Calibration, adjustment & checking of measuring & monitoring devices	8.7	8.4	-	5.4	6.4
Quantity control monitoring	-	-	-	5.5	6.3
Product & process analyses	8.8	-	12	5.6	5.6
Product release	8.9.4	-	-	5.7	5.7
Management of complaints from authorities & customers	7.4.2	-	-	5.8	3.10
Management of incidents, emergency preparedness, product withdrawal, product recall	8.4, 8.9.5	15	-	5.9	3.11
Management of non-conformities & non-conforming products	8.9.1, 8.9.2, 8.9.4	-	-	5.10	3.8
Corrective & preventive actions	8.9.3, 10.1	-	-	5.11	3.7
Food defence plan, site security	-	18	3	6	4.2
Logo use	-	-	5	Protocol	Protocol