



Food Safety System Certification (FSCC) 22000 Checklist

Management Responsibility

Addresses commitment, leadership, and resource allocation related to food safety.

Food Safety Policy Statement

Write something...

Management Review Frequency

- ☐ Monthly
- ☐ Quarterly
- ☐ Semi-Annually
- ☐ Annually

Number of Management Review Participants

Enter a number...

Date of Last Management Review

Enter date...

Summary of Key Decisions and Action Items from Last Management Review

Write something...


Evidence of Resource Allocation (e.g., budget, personnel)

- ☐ Documented Budget
- ☐ Staffing Plan
- ☐ Both
- ☐ Other (Specify)

Description of Food Safety Roles and Responsibilities (e.g., Food Safety Manager, Quality Control)

Write something...

Upload Proof of Management Training/Competency

 Upload File

Planning and Risk Analysis

Covers hazard identification, risk assessment, and prerequisite programs (PRPs).

Describe the methodology used for hazard identification (e.g., brainstorming, HACCP team meetings).

Write something...

What hazard identification techniques are employed?

- ☐ What-If
- ☐ FMEA
- ☐ Checklist
- ☐ HACCP Team Review
- ☐ Other (Specify)

Number of team members participating in the HACCP team.

Enter a number...

Date of the last Hazard Analysis Review.

Enter date...

Describe the risk assessment criteria used (likelihood and severity).

Write something...

Is a Risk Prioritization Matrix used? (Yes/No)

- ☐ Yes
- ☐ No

Upload the documented Hazard Analysis and Risk Assessment.

 Upload File

Describe the process for validating the Hazard Analysis and Risk Assessment.

Write something...

Frequency of review for the HACCP plan (e.g., annually, bi-annually)

- ☐ Annually
- ☐ Bi-annually
- ☐ Other (Specify)

Name and position of the person responsible for maintaining the HACCP plan.

Write something...

Science-Based Prerequisite Programs (PRPs)

Detailed verification of PRPs relating to building, equipment, personnel, cleaning, pest control etc.

Water Quality - pH Level

Enter a number...

Water Quality - Microbial Count (CFU/mL)

Enter a number...

Pest Control Program Type (e.g., IPM, Chemical)

- ☐ IPM
- ☐ Chemical
- ☐ Integrated Approach

Cleaning & Sanitation Frequency (Select all that apply)

- ☐ Daily
- ☐ Weekly
- ☐ Monthly
- ☐ As Needed

Last Pest Control Service Date

Enter date...

Describe Equipment Cleaning Procedures

Write something...

Upload Recent Pest Control Service Report

 Upload File

Waste Management System Type

- ☐ On-site disposal
- ☐ Off-site disposal
- ☐ Recycling

Cleaning Chemical Name

Write something...

Control of Operations

Focuses on critical control points (CCPs), monitoring, and corrective actions within the manufacturing process.

CCP 1: Temperature Monitoring Frequency (hours)

Enter a number...

CCP 2: Time of CCP Monitoring (e.g., 14:00)

CCP 3: pH Measurement (units)

Enter a number...

CCP 4: Method of Verification of Cooking Process?

- ☐ Temperature Probe
- ☐ Visual Inspection
- ☐ Time-Based Criteria

CCP 2: Description of Corrective Action Procedures

Write something...


Last Validation Date of CCP 1

Enter date...

CCP 4: What critical limits are monitored?

- ☐ Temperature
- ☐ pH
- ☐ Moisture Content
- ☐ Time

CCP 1: Upload Recent Monitoring Records (PDF/Excel)

 Upload File

Product Realization

Covers purchasing, receiving, storage, production, and packaging of food products.

Detailed Description of Manufacturing Process Flow

Write something...


Batch Size / Production Volume per Run

Enter a number...

Raw Material Sourcing Strategy (Approved Suppliers only, etc.)

- ☐ Approved Supplier List Only
- ☐ Approved Supplier List with Periodic Audits
- ☐ Approved Supplier List with Contracts
- ☐ Other (Specify in Long Text)

Supplier Approval Documentation (Latest)

 Upload File

Date of Last Raw Material Receiving Inspection

Enter date...

Time Raw Material Receiving Inspection Completed

Inspection Points During Production

- ☐ Visual Inspection
- ☐ Temperature Check
- ☐ Metal Detection
- ☐ Weight Verification
- ☐ pH Measurement

Record of Non-Conformances and Corrective Actions during Production

Write something...

Packaging Material Verification Method

- ☐ Visual Inspection
- ☐ Certificate of Analysis
- ☐ Supplier Declaration of Conformity

Validation, Verification, and Improvement

Addresses validation of critical control points, verification of the food safety system, and continual improvement.

Last Validation Review Date

Enter date...

Summary of Last Validation Review Findings

Write something...

Number of Internal Audits Conducted This Year

Enter a number...


Internal Audit Findings - Overall Rating

- ☐ Excellent
- ☐ Satisfactory
- ☐ Needs Improvement
- ☐ Unacceptable

Areas Requiring Improvement Identified During Internal Audits

- ☐ PRPs
- ☐ CCP Monitoring
- ☐ Record Keeping
- ☐ Training Effectiveness
- ☐ Supplier Approval

Latest Validation Protocol (e.g., CCP Validation)

 Upload File

Time of Last Corrective Action Review

Description of Corrective Actions Implemented Based on Audit/Validation Findings

Write something...

Effectiveness of Corrective Actions – Assessment

- ☐ Fully Effective
- ☐ Partially Effective
- ☐ Not Effective

Documentation and Records

Ensuring proper documentation and record keeping for traceability and verification.

Document Control Procedures

 Upload File

Record Keeping Policy Description

Write something...

Number of Document Revisions Maintained

Enter a number...

Last Document Review Date

Enter date...

Document Approval Status

- ☐ Approved
- ☐ Pending Approval
- ☐ Rejected

Description of Record Retention Schedule

Write something...

Verification of Record Availability

☐ Yes

☐ No

Last Record Retention Schedule Review Date

Enter date...

Traceability and Recall

Ensuring system for traceability and an effective recall plan.

Recall Plan Description

Write something...

Maximum Time to Initiate Recall (hours)

Enter a number...

Recall Team Leader

☐ Production Manager

☐ Quality Assurance Manager

☐ Operations Manager

☐ Other (Specify)

Recall Communication Channels

- ☐ Email
- ☐ Phone
- ☐ Website
- ☐ Social Media
- ☐ Press Release

Last Recall Plan Review Date

Enter date...

Summary of Recall Simulation Exercise

Write something...

Recall Plan Document

 Upload File

Method for Lot/Batch Coding

- ☐ Sequential Numbering
- ☐ Date and Time Stamp
- ☐ Other (Specify)

Personnel Management

Covers training, hygiene, and employee responsibilities related to food safety.

Number of Food Safety Trained Personnel

Enter a number...

Frequency of Food Safety Training (Minimum)

- ☐ Annually
- ☐ Bi-Annually
- ☐ As Needed
- ☐ Other (Specify)

Describe Personnel Hygiene Practices

Write something...

What hygiene training is provided to personnel?

- ☐ Handwashing
- ☐ PPE Usage
- ☐ Personal Cleanliness
- ☐ Illness Reporting

Date of Last Personnel Hygiene Training

Enter date...

Name of Person Responsible for Personnel Training

Write something...

Describe procedure for reporting food safety concerns by personnel.

Write something...

Signature of Person Confirming Personnel Training Records are Maintained

Infrastructure and Equipment Maintenance

Focuses on the condition and maintenance of buildings, equipment and utilities to prevent contamination.

Frequency of Building Pest Control Inspections

Enter a number...

Frequency of Equipment Calibration (e.g., thermometers)

Enter a number...

Last Building Sanitation Audit Date

Enter date...

Description of Maintenance Program for Ventilation Systems

Write something...

Equipment Surfaces – Material Type (Select all that apply)

- ☐ Stainless Steel
- ☐ Plastic (Food Grade)
- ☐ Glass
- ☐ Other (Specify)

Condition of Floors (Select one)

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

Details of corrective actions taken for any infrastructure/equipment deficiencies identified

Write something...

Upload a copy of Preventive Maintenance Schedules

 Upload File