

A Feasibility Plan for Implementing Food Safety System Certification (FSSC) 22000 Standard, By Gap Analyzing of Existing Hazard Analysis and Critical Control Point (HACCP) System and FSSC 22000 Standard

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Food safety is a scientific discipline describing handling, preparation, and storage of food to prevent foodborne illness. Food can transmit disease from person to person as well as serve as a growth medium for microorganisms. Over the years, many regional and customized food safety standards have evolved to enhance food safety and address the issues raised by manufacturers, suppliers, retailers and consumers. In 2005, ISO 22000 international food safety standard was developed and it specifies the requirements for a food safety management system. Latest standard for food safety is Food Safety System Certification (FSSC 22000) and it is slightly differ from ISO 22000 food safety standard. This study was carried out to identify the gap between implementing HACCP system and FSSC 22000 standard and check the feasibility to fill the gap in Gills food products (Pvt) Ltd. To analyze the gap, solution selection matrix theory was applied. According to that, the most effective solutions were selected from a suggested list of solutions. 37 solutions were suggested to overcome the requirements in the proposed standard. Then, solutions were ranked from 1 to 37 according to the frequency, implementing feasibility and economic feasibility parameters. Total score was calculated by adding up scores of those three parameters. By considering total scores, solutions were ranked and those scores were considered as effectiveness of solutions. Finally, using the effectiveness value, most effective 25 solutions were selected to implement because it fulfills 96% of requirements. Other than not-established requirements, some solutions were added to solution list to improve already established requirements according to company need. Therefore, solutions were suggested not only for applying FSSC standard, but also improve the company condition to ensure food safety and be capable to apply other standards in future.

Keywords: Food safety, HACCP, FSSC 22000, Gap analyzing, Solution selection matrix