

1. The table below is only a summary of changes from FSSC 22000 version 5 to version 5.1.
2. Version 5.1 is applicable from 01 April 2021 for all organisation with FSSC 22000 food safety certification.
3. It is important to refer to the FSSC 22000 additional requirements Part 2 for detailed requirements for further information and guidance or implementation.

***New requirements are indicated in THIS COLOUR in this document.**

Additional requirements	Topic		Summary of main changes
	FSSC 22000 version 5	FSSC 22000 version 5.1	
1.	Management of Services	Management of Services and purchased materials	<ul style="list-style-type: none"> • This requirement should be read in conjunction with ISO 22000: 2018 clause 7.1.6 and 8.5.1.3. • A procedure for emergency procurement is required. • A policy for animal procurement is required (only where relevant). • A review process for product specifications must be implemented.
2.	Product labelling	Product labelling	<ul style="list-style-type: none"> • Requirement was extended to include allergen and customer-specific requirements on labels. • For unlabelled products, information must be available for safe use by customers and/or consumers (e.g. fresh fruit and bulk products).
3-9	Requirements 3-9		No changes were made to Clauses 3-9
10.	NEW REQUIREMENT	Storage and warehousing (all categories)	<ul style="list-style-type: none"> • The requirement should be read in conjunction with ISO/TS 22002-1:2009 clause 16. • FIFO/or FEFO stock rotation requirements must be defined and followed. • Post-slaughter time, temperature, chilling and freezing regimes must be specified (where relevant).
11.	NEW REQUIREMENT	Hazard control and measures for preventing cross-contamination (Categories C & I)	<ul style="list-style-type: none"> • This requirement should be read in conjunction with ISO 22000:2018 clause 8.5.1.3 and ISO/TS 22002-1 clause 9.3 and 10.1. • Specifications are required for functional packaging (if used). • Inspection processes must be defined and implemented at lairage and/or evisceration where animals are received.

12.	NEW REQUIREMENT	PRP verification (Categories C, D, G, I & K)	<ul style="list-style-type: none"> This requirement should be read in conjunction with ISO 22000:2018 clause 8.8.1. Routine verification plans related to PRPs must be defined and implemented.
13.	NEW REQUIREMENT	Product development (Categories C, D, E, F, I & K)	<ul style="list-style-type: none"> This requirement should be read in conjunction with ISO 22000:2018 clause 6.3, 7.4.2, 7.4.3, and 7.2, 7.3, 8.5 and ISO/TS 22002-1 clause 8. Change management evidence is required related to new products and all the relevant systems that have to be updated as a result of the change, including hazard analysis, training of staff, maintenance records, amongst others.
14.	NEW REQUIREMENT	Health status (Category D)	<ul style="list-style-type: none"> The requirement should be read in conjunction with ISO/TS 22002-1 clause 13. A procedure for medicals is required and the implementation thereof, based on legal requirements.
15.	NEW REQUIREMENT	Requirements for Organisation with multi-site certification (categories A, E, F1 & G)	<ul style="list-style-type: none"> Availability of resources in case of central function is required, related to management, internal auditing, technical personnel reviewing internal audits and other key staff involved in the FSMS. The second part of this requirement can be read in conjunction with ISO 22000:2018 clause 9.2. An external audit programme is required for central functions with specific requirements for work experience, training and education of internal auditors.
N/A	NEW REQUIREMENT	FOOD SAFETY CULTURE	<p>Evidence of senior management's commitment to establish, implement and maintain and continuously improve a food safety management system.</p> <p>This shall include elements of food safety culture, at a minimum consisting of:</p> <ul style="list-style-type: none"> Communication Training Feedback from employees and Performance Measurement on food safety related activities.
<p align="center">How to connect with us:</p> <p align="center">Visit our website: www.foodsafetyexcel.co.za Follow us on Facebook: https://www.facebook.com/foodsafetyexcel Email us at ✉ chrisna@foodsafetyexcel.co.za or admin@foodsafetyexcel.co.za</p>			<p align="center">Contact us for any of the following WORKSHOPS:</p> <ol style="list-style-type: none"> FSSC 22000 V 5.1 TRANSITION TRAINING (HALF DAY) FSSC 22000 V 5.1 AWARENESS FOR MANAGEMENT TRAINING (HALF DAY) FSSC 22000 V 5.1 AWARENESS TRAINING (1 DAY) FSSC 22000 V 5.1 AWARENESS FOR THE FOOD SAFETY TEAM TRAINING (1 DAY) FSSC 22000 V 5.1 IMPLEMENTATION (4 DAYS) Food Safety Culture Sessions <p>*All workshops are presented on-site, virtual workshops and at a public venue.</p>