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Press Release

TÜV SÜD Provides Information on Standard Revision

June 17, 2026

FSSC 22000 Version 7: Certified companies must update their food safety management systems

Munich. FSSC 22000 Version 7 is now in effect. This means new certification requirements apply to companies in the food industry and related areas of the supply chain. The focus is on updated preventive control programs (PRPs) based on the ISO 22002:2025 series, as well as adjustments to current GFSI benchmarking requirements. In addition, the structure and classification of food chain categories have been clarified. TÜV SÜD provides details.

FSSC 22000 is a globally recognized certification for a comprehensive food and feed safety management system. The standard comprises the requirements of ISO 22000, the general and sector-specific preventive programs of the ISO/TS 22002-X series (e.g., for food processing, catering, retail, or transportation), as well as the additional requirements of the FSSC. FSSC is recognized by the Global Food Safety Initiative (GFSI) as a food safety standard and enjoys high acceptance in international trade as well as in the food processing industry.

“With FSSC 22000 Version 7, the requirements for companies are more clearly structured and better aligned with current expectations. This helps companies update their management system in a targeted manner and implement it in an auditable way,” says Dr. Andreas Daxenberger, Product Line Manager Food&Feed at TÜV SÜD. “For example, the criteria for preventing product contamination have been clarified.”

What specifically changes in the management system with Version 7

Version 7 integrates the restructured and substantively revised ISO 22002:2025 series for preventive programs (PRPs), which was published last year. ISO/TS 22002-100 describes the general preventive programs for hygiene and food safety for all sectors, e.g., food processing, catering, retail, or transportation, with regard to infrastructure, personal hygiene, pest control, cleaning, and disinfection. The sector-specific supplements are outlined in the detailed standards, e.g., for food processing in ISO/TS 22002-1, which includes specific requirements

for drinking water, the prevention of foreign objects, the minimization of allergen carryover, and microbiological quality.

FSSC 22000 Version 7 has also been updated to align with the latest GFSI benchmarking requirements. This applies to certification procedures, such as the calculation of audit duration, regulations regarding certificate and audit validity periods, and auditor qualifications. In addition, the scopes of the food chain categories have been defined more clearly, which simplifies the assignment of activities and locations within the scope of certification.

6 Steps to FSSC 22000 Version 7

Organizations currently certified to Version 6 will be granted a 12-month transition period starting from the date of publication of Version 7, i.e., May 1, 2026. During the transition period, audits may be conducted according to either version; the final deadline for audits based on the old version is April 30, 2027. Given the already necessary good hygiene practices and the now-standard customer expectations, the changes appear plausible and feasible, though each company should prepare for them specifically.

Step 1: Download the standards

- FSSC 22000 Vision 7 can be downloaded free of charge from the FSSC website.
- The ISO 22002-100:2025 standard (common PRPs) as well as the industry-specific PRP standard (e.g., ISO 22002-1:2025 for food manufacturing) must be purchased.

Step 2: Awareness/Transition Training

- The food safety team, internal auditors, and management must understand the key changes. Specific trainings are helpful for this.

Step 3: Gap Assessment

- To identify the need for action, the current V6 system must be compared with the new requirements.

Step 4: Development of an Action Plan

- Responsibilities and timelines must be established to close the identified gaps.

Step 5: Implementation

- Adapt procedures and processes and update the food safety management system documents.
- Train the entire workforce on the updates.
- Move into active implementation and put the updated food safety management system into practice in daily operations.

Step 6: Review

- A comprehensive internal audit assesses the effectiveness of the updated food safety management system.
- To be ready for the audit according to FSSC 22000 Version 7, all identified deficiencies must be corrected.

For more information, visit tuvsud.com/en/services/management-system-certification/fssc-22000-food-safety

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