



**SRI LANKA ACCREDITATION BOARD**  
for CONFORMITY ASSESSMENT

**SPECIFIC CRITERIA FOR  
BODIES PROVIDING CERTIFICATION  
OF  
FOOD SAFETY MANAGEMENT SYSTEMS  
(FSMS)**

## ABREVIATIONS

<b>FSMS</b>	Food Safety Management Systems
<b>IAF</b>	International Accreditation Forum
<b>IEC</b>	International Electro Technical Commission
<b>ISO</b>	International Organization for Standardization
<b>MD</b>	Mandatory Documents
<b>SLAB</b>	Sri Lanka Accreditation Board for Conformity Assessment

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## 1. INTRODUCTION

- 1.1 The Accreditation Scheme for Certification Bodies of the Sri Lanka Accreditation Board (SLAB) is based on the requirements laid down in *ISO/IEC 17021-1 Conformity Assessment- Requirements for bodies providing audits and certification of management systems*. This Certification scheme covers a wide range of conformity assessments in different fields of certification. Specific scope sectors under certification of Food Safety Management Systems (FSMS) for which SLAB offers accreditation are based on ISO/IEC 17021-1 and ISO/TS 22003.
- 1.2 The requirements stipulated in ISO/IEC 17021-1 apply to certification bodies providing all types of audits and certification of Food Safety Management Systems as per ISO 22000 in different fields. However, in certain instances additional guidance is considered necessary to take into account the type of scope sector, competency level of auditors, classification of complexity categories and techniques involved and the expertise required for different complexity-categories.
- 1.3 This specific criteria document has been prepared by the Technical Advisory Committee on Food Safety Management Systems and has been authorized for adoption by the Council of the Sri Lanka Accreditation Board (SLAB). Certification Bodies seeking accreditation are required to comply with all the requirements listed in the international standard ISO/IEC 17021-1. This document supplements International Standard ISO/IEC 17021-1 and provides guidance for the accreditation of Certification bodies for both assessors and for certification bodies preparing for accreditation.
- 1.4 This Specific Criteria document must be used in conjunction with ISO/IEC 17021-1 and ISO/TS 22003. It provides an interpretation of both document and describes specific requirements for those clauses of ISO/IEC 17021-1 and ISO/TS 22003 which are general in nature. Corresponding reference to the Clauses in ISO/IEC 17021-1 and ISO/TS 22003 is indicated in parenthesis in the text of the document. This document should be read in conjunction with the Rules and Procedures of SLAB as applicable to Certification bodies. Further, all certification bodies which provide FSMS Certification as per ISO 22000 shall comply with any national, regional and local laws and regulations as applicable.
- 1.5 This technical specification defines the rules applicable for the audit and certification of a Food Safety Management System (FSMS) complying with the requirements given in ISO 22000 (or other set of specific FSMS requirements). It also provides the necessary information and confidence to customers about the way certification of their suppliers has been granted. Certification of FSMS is a third- party conformity assessment activity (as described in ISO/IEC 17000:2004, 5.5) and bodies performing this activity are third-party conformity assessment bodies.
- 1.6 The field of FSMS certification as per ISO 22000 requires a wide variety of techniques requiring different levels of knowledge and expertise in the performance of certification activities. To provide for a higher level of consistency in the interpretation of requirements of this Standard in the assessment process and to facilitate the accreditation procedure, classification of Food chain categories defined and classified as ISO/TS 22003 and IAF MD 16.
- 1.7 This document will be periodically reviewed and updated based on experience gained and developments in technology.

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## 2. SCOPE OF ACCREDITATION

All business sectors of the accreditation applicable to the Food Safety Management Systems is given in Appendix A, (Table A1 of ISO/TS 22003).

## 3. TERMS & DEFINITIONS

For the purpose of this document, the terms and definitions given in ISO/IEC 17000, ISO/IEC 17021-1, ISO 19011, ISO 22000, ISO/TS 22003, IAF MD 16 and terms and definitions given in Appendix C shall apply.

## 4. PRINCIPLES (Clause 4 of ISO/IEC 17021-1)

The principles given in Clause 4 of ISO/IEC 17021-1 and ISO/TS 22003 are the basis for the subsequent specific performance and descriptive requirements in this specific criteria document. This specific criteria document does not give specific requirements for all situations that can occur. These principles should be applied as guidance for the decisions that may need to be made for unanticipated situations. Principles are not requirements.

The term “Management system” used in ISO/IEC 17021-1 shall be replaced by “Food Safety Management System” in the context of this specific criteria document.

## 5. GENERAL REQUIREMENTS (Clause 5 of ISO/IEC 17021-1)

### 5.1 LEGAL AND CONTRACTUAL MATTERS (Clause 5.1 of ISO/IEC 17021-1)

All the requirements given in Clause 5.1.1 to 5.1.3 of ISO/IEC 17021-1 shall apply.

### 5.2 MANAGEMENT OF IMPARTIALITY (Clause 5.2 of ISO/IEC 17021-1)

The certification body shall have a statement that it understands the importance of impartiality with regard to food safety management systems certifications. Certification body shall publish impartiality statement / impartiality policy enabling easy access to the interested parties is concerned. Certification bodies may post impartiality statement in their website.

The certification body and any part of the same legal entity shall not offer or provide consultancy on food safety management system implementation, Training for customers of the certification body. If generalized training / awareness is provided, it should not affect the impartiality of certification.

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The fact that the certification body employs an Auditor known to have provided consultancy in any consultancy services to the particular customer of the certification body within two years following the end of the consultancy, is likely to be considered as a high threat to impartiality.

### 5.3 LIABILITY & FINANCING (Clause 5.3 of ISO/IEC 17021-1)

The certification body shall evaluate possible risks arising from its certification activities and shall have arrangements to cover liabilities arising from its operations in each of its fields of activities and the geographic areas in which it operates. It is recommended to obtain insurance coverage or allocate a reserve to cover its liabilities arising from its operations.

It is recommended to evaluate certification body's finances and sources of income and demonstrate that initially and on going basis, commercial, financial or other pressures do not compromise its impartiality.

## 6. STRUCTURAL REQUIREMENTS (Clause 6 of ISO/IEC 17021-1)

### 6.1. ORGANIZATION STRUCTURE AND TOP MANAGEMENT (Clause 6.1 of ISO/IEC 17021-1)

All requirements given in Clause 6.1 of ISO/IEC 17021-1 shall apply.

### 6.2. OPERATIONAL CONTROL (Clause 6 of ISO/IEC 17021-1)

All requirements given in Clause 6.2 of ISO/IEC 17021-1 shall apply.

## 7. RESOURCE REQUIREMENTS (Clause 7 of ISO/IEC 17021-1)

### 7.1. COMPETENCE OF PERSONNEL (Clause 7.1 of ISO/IEC 17021-1)

All requirements given in Clause 7.1 of ISO/IEC 17021-1 and Clause 7.1 of ISO/TS 22003 shall apply.

Additionally, the certification body may have to comply with the competency requirements given in **Appendix B** or as otherwise decided by the CB and agreeable to the assessment team to ensure that personnel are competent for the specific tasks.

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7.2. PERSONNEL INVOLVED IN THE CERTIFICATION ACTIVITIES (Clause 7.2 of ISO/IEC 17021-1)

All requirements given in Clause 7.2 of ISO/IEC 17021-1 shall apply.

7.3 USE OF INDIVIDUAL EXTERNAL AUDITORS AND EXTERNAL TECHNICAL EXPERTS (Clause 7.3 of ISO/IEC 17021)

All requirements given in Clause 7.3 of ISO/IEC 17021-1 shall apply

7.4 PERSONNEL RECORDS (Clause 7.4 of ISO/IEC 17021-1)

All requirements given in Clause 7.4 of ISO/IEC 17021-1 shall apply

7.5 OUTSOURCING (Clause 7.5 of ISO/IEC 17021-1)

All requirements given in Clause 7.5 of ISO/IEC 17021-1 shall apply

**8. INFORMATION REQUIREMENTS (Clause 8 of ISO/IEC 17021-1)**

All requirements given in Clauses 8.1, 8.2, 8.3, 8.4 & 8.5 of ISO/IEC 17021-1 shall apply. In addition to that certification documents shall identify in detail what activity is certified referring to categories and sub categories as **Appendix A**.

**9. PROCESS REQUIREMENTS (Clause 9 of ISO/IEC 17021-1)**

All requirements given in Clause from 9.1 to 9.9 of ISO/IEC 17021-1 shall apply. In addition to above CB shall use Appendix A to define the relevant scope for the organization applying for certification. CB shall not exclude activities, processes, products or services from the scope of certification when those activities, process, products or services can have an influence on the food safety of the end products as defined the scope of certification.

**9.1 Audit time calculation**

9.1.4, 9.1.5 of ISO/TS 22003 shall apply.

**10 MANAGEMENT SYSTEM REQUIREMENTS FOR CERTIFICATION BODIES**

(Clause 10 of ISO/IEC 17021-1)

All requirements given in Clause from 10.1 to 10.3 of ISO/IEC 17021-1 shall apply.

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## Appendix A

### Food Chain Categories as per the ISO/TS 22003:2013

Cluster	Category		Sub category		Examples of included activities
Farming	A	Farming of animals	AI	Farming of Animals for Meat/ Milk/ Eggs/Honey	Raising animals (other than fish and sea food) used for meat, egg, milk and Honey production
			AII	Farming of Fish and Seafood	Growing, fishing, trapping , Associated farm packing and storage
	B	Farming of plants	BI	Farming of Plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses), horticultural products (fruits, vegetables, spices, mushrooms, etc..) and hydrophytes for food. Associated farm packing and storage
			BII	Farming of Grains and Pulses	Growing or harvesting of grains and pulses for food. Associated farm packing and storage
Food and Feed Processing	C	Food manufacturing	CI	Processing of perishable animal products	Production of animal products including fish and sea food, meat, eggs, diary and fish products.
			CII	Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts and pulses.
			CIII	Processing of perishable animal and plant products (mixed products)	Production of mixed animal and plant products including Pizza, lasagna, sandwich, dumpling, ready to eat meals.
			CIV	Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food grade salt.
	D	Animal Feed production	DI	Production of Feed	Production of feed from a single or mixed food source, intended for food producing animals
			DII	Production of Pet Food	Production of feed from a single or mixed food source, intended for non-food producing animals

Cluster	Category		Sub category		Examples of included activities
Catering	E	Catering			Preparation, storage and where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit
Retail transport and storage	F	Distribution	FI	Retail/Wholesale	Provision of finished food products to a customer (retail outlets, shops, Wholesaler)
			FII	Food Broking/ Trading	Buying and selling food products on its own account or as an agent for others. Associated packaging.
	G	Provision of Transport and Storage Services	GI	Provision of Transport and Storage Services for Perishable Food and Feed	Storage facilities and distribution vehicle for the storage and transport of perishable food and feed. Associated packaging.
			GII	Provision of Transport and Storage Services for Ambient Stable Food and Feed	Storage facilities and distribution vehicle for the storage and transport of ambient stable food and feed and associated packaging.
Auxiliary services	H	Services			Provision of services related to the safe production of food, water supply, pest control, cleaning services, waste disposal
	I	Production of Food Packaging Materials			Production of Food Packaging Materials
	J	Equipment manufacturing			Production and development of food processing equipment and vending machines
Biochemical	K	Production of Bio Chemicals			Production of food and feed additives, Vitamins, Minerals, bio cultures, flavourings, enzymes and processing aids. Pesticides, Drugs, Fertilizer, cleaning agents

## Appendix B- Required FSMS Competence

Category	Certification Process	Education Qualification	knowledge and skills	Experience
A, B Farming of animals & plants	Application review	BSc in Food Science / Agriculture /Biological Science /BVSc <i>or</i> A//L in Biological Science /Animal Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Farm Management or Agriculture.	Training and knowledge of applicable laws and technical regulations relating to food safety and management of farming of Plants and Animals. (FSMS training), Internal CB's procedures.	06 months experience in management system
	Audit team selection and planning	BSc in Agriculture / BVSc (for Farming Animals) <i>or</i> BSc in Food Science / Biological Science with post graduate qualification in Food Science and Technology <i>or</i> Diploma in Farming (Animals, Plants)	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management. Internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture <i>or</i> BSc in Food Science / Biological Science with post graduate qualification in Food Science and Technology <i>or</i> Diploma in Agriculture <i>or</i> equivalent qualification.	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of farming Plant and Animals.	03 years working experience in farming <i>or</i> one year experience in specific field <i>or</i> 12 audit mandays in FSMS
	Certification Decision	BSc in Food Science <i>or</i> BSc (Biological Science) <i>or</i> BSc in Agriculture <i>or</i> BVSc	Training on FSMS. Knowledge on certification process	05 years experience in FSMS.

Category	Certification Process	Education Qualification	knowledge and skills	Experience
C Food manufacturing	Application review	BSc in Biological Science / BSc in Food Science/ BSc in Agriculture <i>or</i> A/L in Biological Science /Animal Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Food manufacturing / processing	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing /processing (FSMS training) Internal CB's procedures.	06 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science, <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology or equivalent qualification.	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology or equivalent qualification	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating to Food safety and quality managements	03 years working experience in manufacturing field and one year of it in specific field or 12 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Food Science/ BSc Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.
D Animal Feed production	Application review	BSc in Biological Science / BSc in Food Science / BVSc <i>or</i> A/L in Biological Science /Animal Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Feed manufacturing	Training and knowledge of applicable laws and technical regulations relating safety and quality management of feed /food manufacturing (FSMS training)	6 months experience in quality management system

Category	Certification Process	Education Qualification	knowledge and skills	Experience
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science / BVSc <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology <i>or</i> equivalent qualification	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture / BVSc <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology or equivalent qualification	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of Food and feed manufacturing	03 years working experience in manufacturing and one year of it in specific field or 12 audits in FSMS
	Certification Decision	BSc (Biological Science)/ Food Science /BSc in Agriculture / BVSc	Training on FSMS Knowledge on certification process	05 years experience in FSMS.
E Catering	Application review	BSc (Biological Science) / BSc in Hospitality Management <i>or</i> A/L Science with Hotel School Diploma or Certificate / Diploma in Catering / Food Safety	Training on FSMS.	6 months experience in Quality Management System
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology <i>or</i> BSc in Hospitality Management	40h Auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 years working experience FSMS

Category	Certification Process	Education Qualification	knowledge and skills	Experience
	Auditor	BSc in Hospitality management / BSc in Food Science <i>or</i> BSc (Biological Science) with Diploma in Catering / post graduate qualification of Food Science / Catering	40h auditor training on FSMS. Food Safety Knowledge in Catering operations associated hazards and hygienic practices. Understanding of the application of HACCP principles in Catering. Knowledge of applicable laws and tech. regulations relating safety and quality management in catering and food service operations.	03 years working experience in manufacturing and one year of it in specific field or 12 audits in FSMS
	Certification Decision	BSc in Food Science / BSc in Agriculture <i>or</i> BSc (Biological Science) with Diploma in Catering or post-graduate qualification in Food Science /Catering	Food Safety Knowledge in Catering operations Knowledge on certification process	05 years experience in FSMS.
F, G Distribution & Provision of Transport and Storage Services	Application review	BSc in Food Science / BSc in Biological Science <i>or</i> A//L in Biological Science with Chemistry as a subject with Recognized post-secondary education that includes subject knowledge in Food Industry	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing storing and distribution. (FSMS training) and internal CB's procedures.	6 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology or equivalent qualification	40h auditor training on FSMS. Training on specific field technical regulations and related processes.	03 years working experience in manufacturing or 12 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Food Science / BSc in Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.

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Category	Certification Process	Education Qualification	knowledge and skills	Experience
H Services	Application review	BSc in Biological Science / BSc in Food Science / BSc in Agriculture <i>or</i> A//L in Biological Science /Natural Sciences with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in food safety field	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing (FSMS training) and internal CB's procedures.	6 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology <i>or</i> equivalent qualification	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of Food manufacturing, and internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture/ BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology <i>or</i> equivalent qualification	Quality management and monitoring of auxiliary services in food industry.	03 years working experience in manufacturing 15 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Food Science / BSc in Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.
I Production of Food Packaging Materials	Application review	BSc in Biological Science <i>or</i> A//L in Biological Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Food manufacturing/ Food safety	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing (FSMS training)	6 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology <i>or</i> equivalent qualification	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 year working experience FSMS

Category	Certification Process	Education Qualification	knowledge and skills	Experience
	Auditor	BSc in Agriculture <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of manufacturing of Food packaging.	03 years working experience in manufacturing and one year of it in specific field or 15 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.
J Equipment manufacturing	Application review	BSc in Biological Science / BSc in Agriculture / <i>or</i> A/L in Biological Science / Animal Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Food safety	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing (FSMS training)	6 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture / BSc in Food Science / BSc in Biological Science with post graduate qualification in Food Science and Technology / Diploma in manufacturing <i>or</i> equivalent qualification	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc in Agriculture / BSc in Food Science <i>or</i> BSc in Biological Science with post graduate qualification in Food Science and Technology or equivalent <i>or</i> BSc engineering with knowledge on hygienic design principles	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of Food equipment manufacturing and knowledge on hygienic design principles	03 year working experience in manufacturing and one year of it in specific field or 12 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Food Science / BSc in Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.

Category	Certification Process	Education Qualification	knowledge and skills	
K Production of Bio Chemicals	Application review	BSc degree <i>Or</i> A//L in Biological Science /Natural Science with Chemistry as a subject with recognized post-secondary education that includes subject knowledge in Food manufacturing and safety	Training and knowledge of applicable laws and technical regulations relating safety and quality management of food manufacturing and safety (FSMS training)	6 months experience in Quality management system
	Audit team selection and planning	BSc in Agriculture / BSc in Biological Science with Chemistry as a subject	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating Food safety and quality management, Internal CB's procedures.	03 years working experience FSMS
	Auditor	BSc with Chemistry as a subject with post graduate qualification in Food Science and Technology or Food and Nutrition	40h auditor training on FSMS. Training and knowledge of applicable laws and technical regulations relating safety and quality management of Food manufacturing	03 years working experience in manufacturing and one year of it in specific field or 12 audits in FSMS
	Certification Decision	BSc (Biological Science) / BSc in Food Science / BSc in Agriculture	Training on FSMS Knowledge on certification process	05 years experience in FSMS.

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## Appendix C

### Terms and Definitions:

#### **Hazard Analysis and Critical Control Points (HACCP)**

System which identifies, evaluates and controls hazard which are significant for food safety.

#### **Food Safety Management System**

Set of interrelated or interacting elements to establish policy and objectives and to achieve those objectives, used to direct and control an organization with regard to food safety.

#### **Competence**

Ability to apply knowledge and skills to achieve intended results.

#### **Client**

Organization whose management system is being audited for certification purposes.

#### **Auditor**

Person who conduct an audit

#### **Technical area**

Area characterized by commonalities of processes relevant to a specific type of management system and its intended results.

#### **Technical expert**

Person who provides knowledge or expertise to the audit team

#### **Audit time**

Time needed to plan and accomplish a complete and effective audit of the client organizations' management system.

### **References:**

ISO/IEC 17021-1:2015

ISO/TS 22003:2013

ISO 22000:2005

ISO/IEC 17000:2004

ISO 19011:2011

IAF MD 16:2015

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## Composition of the Technical Advisory Committee

1.	Mr. B.S.P.Mendis Food Technology Consultant	Chairman
2.	Dr.(Mrs).P.Talgaswatta Deputy Director General Sri Lanka Standards Institute	Member
3.	Mr. E.G.Somapala Former Government Analysts	Member
4.	Dr. R L De Wijayamuni Chief Medical officer Colombo Medical Council	Member
5.	Dr. T.B Ananda Jayalal Director Environmental and Occupational Health Unit, Ministry of Health	Member
6.	Ms. Sajeevika Perera Principal Research Scientist Industrial Technology Institute	Member
7.	Mr. A. Amaradasa Certification Manager Ind-expo Certification (Pvt) Ltd	Member
8.	Mr. Vithanage Sahan Thejaka Hygiene Manager Hilton, Colombo	Member