



ASC FOOD SAFETY CONSULTANTS

Leading with Science. Ensuring Food Safety.

BRIEFING · MAY 2026

FSSC 22000

V7 is live.

Seven shifts. Eight food chain categories. Seventeen audit requirements. Everything your team needs before the V6 → V7 audit window closes — in one verified, ASC-built briefing.

V7 PUBLISHED · EARLY MAY 2026

V6 AUDIT DEADLINE · 30 APRIL 2027

V7 UPGRADE WINDOW · 1 MAY 2027 → 30 APRIL 2028

BY MTHOKOZISI NKOSI

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50+ FSSC sites certified · 20 000+ professionals trained

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INSIDE THIS BRIEFING

What every food safety leader needs to know.

FSSC 22000 Version 7 is the most significant scheme update since 2010. This briefing distils the official Foundation FSSC documentation — V7 changes, eight food chain categories, seventeen Part 2 audit requirements, transition timeline — into a practical pathway, plus the precise ASC-built tools to take you cleanly through transition.

PART ONE · UNDERSTANDING V7

- 01 The 60-second briefing**
Publication date · transition window · five strategic drivers.
- 02 Seven V7 shifts (clauses & architecture)**
From ISO 22002-100:2025 to multi-site sampling formula.
- 03 The transition timeline visualised**
May 2026 → 30 April 2028 milestones.
- 04 The V7 readiness check**
Seven questions your audit team must answer.

PART TWO · WHAT V7 CHANGED FOR YOU

- 05 Category-by-category V7 changes**
Eight food chain categories · B · C · D · E · F · G · I · K.
- 06 Part 2 audit requirements (2.5.1–2.5.17)**
Every Additional Requirement clause your auditor will check.

PART THREE · THE ASC V7 TOOLSET

- 07 FSSC 22000 V7 Toolkit (revamped)**
All 18 V7 templates · R6 350 vs R150 000 consultants.
- 08 V7 Transition Course (FS22)**
For V6-certified sites planning the 2027 transition.
- 09 V7 Implementation Course (FS21 V7)**
For first-time applicants under V7.
- 10 ASC Food Safety Software (NEW)**
Paperless FSMS · in-house built · V7-native architecture.

BEFORE YOU READ FURTHER

The 60-second briefing.

EARLY MAY 2026

V7 PUBLISHED

Foundation FSSC released V7.0

30 APRIL 2027

V6 AUDIT CUTOFF

Last permitted V6 audit date

30 APRIL 2028

V7 DEADLINE

All sites fully transitioned

The five strategic drivers behind V7

01

New ISO 22002-x:2025 PRP series

Replacing ISO/TS 22002-x and BSI PAS. New unified baseline ISO 22002-100:2025 plus sector parts (-1 manufacturing, -2 catering, -4 packaging, -5 transport, -6 feed, -7 retail/wholesale — new).

02

Alignment with GFSI Benchmarking 2024

The retailer-facing benchmark refreshed against the 2024 GFSI scope.

03

Strengthened UN SDG contribution

Save Food Packaging design principles (AIP / WPO) embedded for food loss & waste reduction.

04

Defined food chain sub-category structure

Table 1.1 — auditor competence now matched to specific products and processes, not broad categories.

05

AI governance + editorial improvements

Part 3 Section 9 establishes governance for AI in certification. Hundreds of clarifications throughout.

PRPs now have a common spine.

01

ISO 22002-100:2025 is the unified baseline that did not exist in V6. Every certified site applies it — and a sector-specific overlay (-1 manufacturing, -2 catering, -4 packaging, -5 transport, -6 feed, -7 retail / wholesale, the brand-new replacement for PAS 221:2013).

Procedures still referencing ISO/TS 22002 or PAS 221 are now legacy. A document register search-and-refresh is the first transition task.

CHECK BEFORE YOUR NEXT AUDIT

Map ISO 22002-100 and your sector PRP before rewriting any procedures. The baseline-plus-sector logic is V7's structural change.

Retail and wholesale get a clearer path.

02

Category FI now covers retail, wholesale and linked e-commerce using the brand-new ISO 22002-7:2025 (replacing PAS 221:2013). Category FII covers stand-alone brokering, trading and e-commerce platforms with no physical handling — and FII regular surveillance audits may now be conducted fully remote.

For SA supermarkets, hypermarkets and wholesale distributors, certification conversations will now centre on store operations, cold rooms and last-mile handling — not just headquarters processes.

CHECK BEFORE YOUR NEXT AUDIT

Check whether your retail scope is FI or FII. The PRP expectations and audit modalities are not the same.

Food loss & waste is now measurable.

03

Clause 2.5.16 requires every site (except Category I packaging) to have a documented food loss and waste policy with objectives, measurable targets and timelines. Donation, surplus and by-product handling must stay legal, current and food-safe.

This is no longer a sustainability narrative — it's audit evidence. Sites with vague ESG statements but no FLW data set will face a Minor or Major finding under 2.5.16.

CHECK BEFORE YOUR NEXT AUDIT

Build FLW targets with named owners, timelines and food safety checks. Track them in a live system, not a spreadsheet refreshed once a year.

Allergen control needs **verification evidence.**

04

Clause 2.5.6 requires risk-based verification testing where products with different allergen profiles share a production area. Surface swabs, air sampling or finished-product testing — whichever proves the controls work.

Warning labels do not replace controls. "May contain" wording is only acceptable where the underlying risk assessment and validation evidence demonstrate the warning is necessary.

CHECK BEFORE YOUR NEXT AUDIT

Trend your allergen verification data before the auditor asks for the pattern. A binder of swab results without trend analysis is not evidence — it's noise.

AI can support audits. Not replace judgment.

05

Part 3 Section 9 of V7 introduces explicit AI governance requirements for Certification Bodies. Where AI tools are used, V7 requires documented governance, risk assessment, validation, monitoring and stakeholder communication.

Expect more questions from your CB on how their audit tools are used, what data is involved, and where human oversight remains. AI may aid audits — it cannot make the certification decision.

CHECK BEFORE YOUR NEXT AUDIT

Ask your CB how AI is governed in your audit process. Document the answer.

Sub-categories are finally defined.

06

Table 1.1 splits broad V6 categories into specific sub-sub-categories. CIV ambient stable products is now six sub-sub-categories (thermal/HPP, dried, preserved, extruded/bakery, fats/oils, beverages). C0 animal primary conversion is now stand-alone. Pet food is reclassified across C0–CIV depending on raw materials.

Auditor competence will now match your specific sub-sub-category — and incorrect category coding is a documented audit risk under V7.

CHECK BEFORE YOUR NEXT AUDIT

Confirm in writing which sub-sub-category your CB has registered for your site. The code on your certificate matters.

Multi-site sampling has a new formula.

07

Clause 2.5.18 replaces the IAF MD 1 sampling table with a formula: $y = 20 + \sqrt{(x - 20)}$. Applies to BIII, E, F and G multi-site programmes — meaning your audit sample size is now calculated, not looked up.

Multi-site organisations across SA retail chains, catering groups, transport and storage networks, and packhouses should recalculate sample size today. The new sampling intensity is generally higher than under V6.

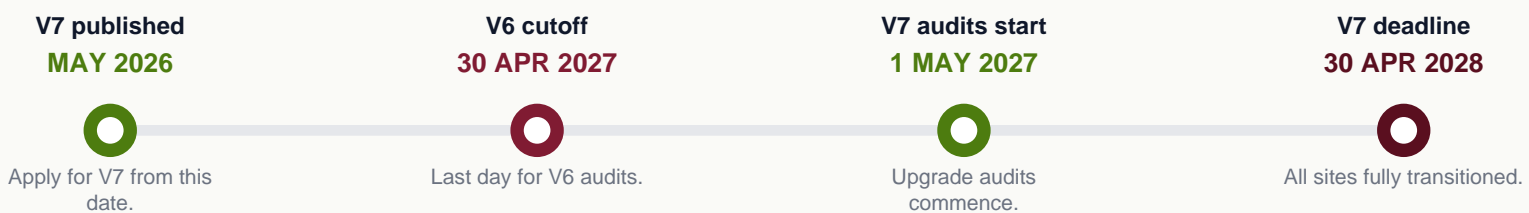
CHECK BEFORE YOUR NEXT AUDIT

Recalculate $y = 20 + \sqrt{(x - 20)}$ for your multi-site programme. Update your central function records and audit programme accordingly.

TRANSITION TIMELINE · VERIFIED FOUNDATION FSSC

Your only deadline is your next audit.

There is no big-bang switchover. Every certified site moves from V6 to V7 at its next regular audit within the FSSC-defined window. New applicants apply directly under V7 from May 2026 onwards.



THE TWO QUESTIONS TO ASK YOUR CB THIS WEEK

1. When is your next FSSC 22000 audit scheduled?
2. Will it be conducted to V6 or to V7?

Both answers determine your project plan — and your gap analysis priority.

PRE-AUDIT SELF-CHECK

The V7 readiness check.

If your team cannot answer these seven questions with documented evidence today, your V7 transition audit will reveal the gap. Run this check before you book your transition audit window.

- 01 Have you confirmed which ISO 22002-x:2025 sector standard applies to each of your operations?
- 02 Is your food fraud (VACCP) plan rebuilt against ISO 22002-100:2025 clause 16.3 — not just renamed?
- 03 Is your food defence (TACCP) plan rebuilt against ISO 22002-100:2025 clause 16.2 — broad threat scope?
- 04 Does your food loss and waste policy (2.5.16) have measurable targets, owners and timelines?
- 05 Can your production operators describe the food safety culture commitment in their own words?
- 06 Has your allergen risk-based verification testing programme been validated and is it trending?
- 07 Has your CB confirmed your sub-sub-category code (per Table 1.1) and audit duration under V7?

If three or more answers are vague — your gap is already visible.

Built from real ASC V7 gap audits across SA food manufacturers, packaging sites and catering operations.

PART 2 · CATEGORY-BY-CATEGORY V7 CHANGES

Find your category.

Read the impact.

BIII

Handling of plants

SCOPE

Fruit & vegetable packhouses — washing, sorting, grading, trimming, waxing, drenching.

KEY V7 CHANGE

Boundary with sub-category CII sharpened. Cutting and dicing now unambiguously CII, not BIII.

PRP: ISO 22002-100:2025 + ISO 22002-1:2025

C0 – CIV

Food manufacturing (largest restructure)

SCOPE

C0 separated from CI · Pet food rebuilt across C0–CIV · CIV split into six sub-sub-categories.

KEY V7 CHANGE

C0 NEW stand-alone (slaughter, evisceration, carcass chilling) with new clause 2.5.14 traceability — including blood for human consumption.

PRP: ISO 22002-100:2025 + ISO 22002-1:2025

D

Animal feed and pet food

SCOPE

Animal feed standalone. CRITICAL: pet food is NO LONGER Category D2 — it now sits in C0/CI/CII/CIII/CIV depending on raw materials and shelf-life.

KEY V7 CHANGE

New PRP standard.

PRP: ISO 22002-6:2025

E

Catering / Food service (RENAMED)

SCOPE

Renamed from 'Catering' to 'Catering / Food service'. Scope explicitly broadened.

KEY V7 CHANGE

Now recognised: restaurants, food trucks, cafeterias, on-board passenger service, event catering, coffee shops, even reheating operations.

PRP: ISO 22002-2:2025

Continued on next page: Categories F · G · I · K. Source: FSSC V7 Scheme, Part 1 Table 1 + sub(sub)category framework Table 1.1.

PART 2 · CATEGORY-BY-CATEGORY V7 CHANGES (CONTINUED)

Trading, transport, packaging, chemicals.

FI / FII

Trading, retail, wholesale & e-commerce

SCOPE

FI · Retail/Wholesale + linked e-commerce (physical handling required). FII · Brokering/Trading/E-commerce with no physical handling.

KEY V7 CHANGE

Stand-alone e-commerce platforms now eligible (FII). FII regular surveillance audits may be conducted fully remote.

PRP: ISO 22002-7:2025 (NEW — replaces PAS 221:2013)

G

Transport and storage

SCOPE

Movement and storage of food/feed within the supply chain.

KEY V7 CHANGE

Sister-company storage at main site now requires Category G added. External-customer storage off-site requires its own Category G at additional location.

PRP: ISO 22002-5:2025

I

Production of packaging materials

SCOPE

Most detailed scope rewrite in V7 — active materials, closing materials, disposable tableware, napkins, foils all explicitly defined.

KEY V7 CHANGE

Active materials (oxygen absorbers, desiccants) explicitly listed. Disposable tableware eligible only when sold AS PART OF a food product. Domestic-use tableware OUT.

PRP: ISO 22002-100:2025 + ISO 22002-4:2025

K-1 / K-2

Production of bio/chemicals (NEW K-2 split)

SCOPE

Now split into chemical and biological sub-streams.

KEY V7 CHANGE

K-1 covers chemicals: processing aids, additives, colours, flavours, gases, vitamins, food supplements. K-2 covers biology: biocultures and enzymes.

PRP: ISO 22002-100:2025 + sector annexes

ASC has implemented FSSC 22000 across every category above. Email info@ascfoodsafety.com for a category-specific gap audit.

PART 2 · 17 AUDIT-REQUIREMENT CHANGES

Clauses 2.5.1 – 2.5.9.

Part 2 is where most of your operational documentation work will happen. Below are the V7 changes most likely to drive non-conformities at your transition audit. Continued next page (clauses 2.5.10–2.5.17).

2.5.1

Management of services & purchased materials

Lab analysis per ISO/IEC 17025. Emergency procurement procedure (BIII, C, D, I, FII, G, K). Prohibited-substances procurement policy (C0, CI, CIII, CIV). Recycled-input criteria (Category I).

2.5.2

Product labelling & printed materials

Labels comply with country of intended SALE (not manufacture). Claims require traceability + mass-balance verification. Six-element artwork management procedure if printing in-house.

2.5.3 / 2.5.4

Food defence & food fraud

Both reference ISO 22002-100:2025 clauses 16.2 and 16.3. FII must additionally verify suppliers' food defence and food fraud plans.

2.5.5

Logo use

Marketing use only. Strictly prohibited on a product, its labelling, packaging, CoAs/CoCs, or in any manner that implies FSSC 22000 approves the product.

2.5.6

Allergen management

Documented plan mandatory all categories. List of raw + finished allergens, risk assessment, validation, risk-based verification testing where multiple profiles share a line, training, annual review. Warning labels do NOT exempt controls.

2.5.7

Environmental monitoring

Risk-based EM programme — BIII, C, I and K. Trend analysis, annual review, plus five named triggers.

2.5.8

Food safety & quality culture

Senior management objectives covering communication, training, employee feedback, engagement and performance measurement. Demonstrable commitment from ALL personnel required.

2.5.9

Quality control

Quality policy and objectives. Quality parameters aligned to finished-product specs. Line start-up and change-over procedures with controls confirming previous-run labelling and packaging removed.

Continued on next page: clauses 2.5.10 to 2.5.17 (operations, traceability, food loss & waste, communications).

PART 2 · 17 AUDIT-REQUIREMENT CHANGES (CONTINUED)

Clauses 2.5.10 – 2.5.17.

2.5.10

Transport, storage & warehousing

Stock management with FEFO + FIFO. C0 sites define post-slaughter time and temperature. Tanker cleaning: risk-based plan, cleaning validation, supplier agreements on prior-use restrictions.

2.5.11

Hazard control & cross-contamination

Foreign-matter management for all categories except FI: risk assessment for detection equipment, documented procedure, breakage management for metal/ceramic/hard plastic.

2.5.12

PRP verification

Routine (typically monthly) site inspections / PRP checks for BIII, C, D, E, FI, G, I and K. Frequency and content based on risk.

2.5.13

Product design & development

Documented procedure for new products and changes. Production and shelf-life trials (BIII, C, D, K). Validated cooking instructions for ready-to-cook. Packaging design: containment, shelf-life extension, food-loss minimisation, consumer communication.

2.5.14

Traceability (Category C0)

Traceability of all edible parts of the carcass — including blood for human consumption — until the carcass is deemed fit for human consumption.

2.5.15

Equipment management

Hygienic-design purchase specification. Risk-based change management with documented commissioning evidence.

2.5.16

Food loss & waste

Documented policy and objectives with measurable targets and timelines (all categories EXCEPT Category I). Donation controls. Surplus management. This is now audit evidence — not marketing.

2.5.17

Communication requirements

Inform the CB within 3 WORKING DAYS of FSMS-impacting events, force-majeure, public food safety events, regulatory actions, legal proceedings, fraudulent activities or corruption.

EVERY ONE OF THESE CLAUSES HAS A V7-ALIGNED TEMPLATE IN THE ASC TOOLKIT

Continue to Part Three for the complete ASC V7 toolset — toolkit, courses, and the new ASC Food Safety Software.

PART THREE · THE ASC V7 TOOLSET

Four tools. One V7-ready system.

ASC has built the complete V7 readiness stack for South African food businesses — refreshed documentation, accredited training, and the new in-house ASC Food Safety Software. Everything you need to move from V6 to V7 without paying a consultant R150 000.

01

V7 TOOLKIT

Revamped document set

02

V7 TRANSITION COURSE

For V6-certified sites

03

V7 IMPLEMENTATION

For first-time applicants

04

NEW

ASC SOFTWARE

NEW — paperless FSMS

TOOL 01 · DOCUMENTATION

FSSC 22000 V7 Toolkit

Revamped. V7-aligned. Yours forever.

ASC's flagship document template toolkit has been fully revamped for V7. Every PRP procedure has been rewritten against the new ISO 22002-x:2025 series. Every Additional Requirement clause from 2.5.1 to 2.5.18 has its own template. Food fraud and defence plans now anchor to ISO 22002-100:2025 clauses 16.2 and 16.3.

Built by Mthokozisi Nkosi — Lead Auditor (Exemplar Global · IRCA). Used by 50+ SA food manufacturers across red meat, dairy, bakery, beverage and ready-to-eat. Fully editable in Microsoft Word and Excel. Lifetime licence.

What's in the V7 Toolkit

- ✓ Quality & Food Safety Manual (V7-aligned)
- ✓ HACCP plan templates (multiple sectors)
- ✓ Allergen Management System + verification log
- ✓ Food Safety & Quality Culture plan + KPIs
- ✓ Environmental Monitoring programme
- ✓ 50+ registers, forms and checklists
- ✓ All 13 PRP procedures (ISO 22002-1:2025)
- ✓ 18 V7 Additional Requirement templates
- ✓ VACCP + TACCP plans (ISO 22002-100:2025)
- ✓ Food Loss & Waste policy + tracker (2.5.16)
- ✓ Internal Audit + Management Review templates
- ✓ Master Document Index + Audit Findings Tracker

ONE-OFF · LIFETIME LICENCE

From R6 350

vs R150 000+ from competing consultants

GET THE V7 TOOLKIT
ascfoodsafety.com/fsms-templates

Food Manufacturing · Food Packaging · Feed & Animal Food sector variants available.

TOOL 02 · FOR V6-CERTIFIED SITES

V6 → V7 Transition

Course (FS22)

For sites already certified to V6 facing the May 2027 transition deadline. The course walks through every clause delta between V6 and V7 — what changed, what's new, what's strengthened, and exactly what your FSMS documentation needs to be updated before your transition audit.

Designed by a Lead Auditor with both Exemplar Global and IRCA registrations — meaning the course reflects what auditors actually look for at V7 transition audits, not generic theory.

Three modules — 8 hours self-paced

MODULE 1 Scheme architecture & ISO 22002-x:2025

The three normative foundations of V7 — ISO 22000:2018, the new ISO 22002-x:2025 series with ISO 22002-100:2025 as unified baseline, and FSSC Additional Requirements. The 10 new normative references vs V6.

MODULE 2 All 18 Additional Requirements clause-by-clause

Clauses 2.5.1 to 2.5.18 — what changed, what's new, audit emphasis areas, and the documentation refresh your FSMS will need.

MODULE 3 Audit preparation & V7 mock audit

How your CB will run the V7 transition audit, common NC patterns at V7 transition, multi-site sampling under $y = 20 + \sqrt{(x - 20)}$, and 3-working-day CB notification requirement (2.5.17).

ONLINE · SELF-PACED · ACCREDITED

R1 450

QR-coded certificate · lifetime course access · WhatsApp learner support

ENROL IN FS22

ascfoodsafetytraining.com

Also available: in-person at Gqeberha · Randburg · Cape Town. Group rates for 5+ delegates.

TOOL 03 · FOR FIRST-TIME APPLICANTS

V7 Implementation

Course (FS21 V7)

For sites pursuing FSSC 22000 certification for the first time under V7. Comprehensive walkthrough of all three V7 components: ISO 22000:2018 management system; the new ISO 22002-x:2025 PRP series; and the 18 Additional Requirements. Aligned to the May 2026 V7 release.

Includes the Foundation FSSC V7 scheme documents and a self-assessment audit checklist so your team can verify readiness before booking the Certification Body Stage 1 audit. 100% first-time certification success rate across ASC's consulting clients.

What you'll master

- **ISO 22000:2018 architecture**
All 10 clauses — context, leadership, planning, support, operations, evaluation, improvement.
- **ISO 22002-100:2025 baseline + sector PRPs**
The unified baseline plus the sector-specific overlay for your operation.
- **All 18 Additional Requirements (2.5.1–2.5.18)**
Each clause with required documentation, evidence and audit expectations.
- **V7 sub-sub-category framework (Table 1.1)**
Correct category coding — a documented audit risk under V7.
- **HACCP plan integration with FSSC architecture**
How HACCP nests inside ISO 22000 inside FSSC additional requirements.
- **Stage 1 + Stage 2 audit defence**
What the CB looks for, how to evidence each clause, common NC patterns to avoid.

ONLINE · SELF-PACED · HPCSA-ACCREDITED

R1 195

Bundle with FS33 GMP + FS10 HACCP + Toolkit for 20% additional saving

ENROL IN FS21 V7

ascfoodsafetytraining.com

Includes downloadable scheme documents, audit checklist, and lifetime course access for refresher learning.

NEW · 2026

TOOL 04 · IN-HOUSE · SA-BUILT

ASC Food Safety Software.

Paperless FSMS for V7. Built in South Africa by the people who certified your sector.

WHY THIS MATTERS FOR V7

■ CLAUSE 2.5.16 BUILT-IN

V7 demands measurable food loss & waste targets with owners and timelines. The software tracks every kg, builds the dashboard, and produces the audit evidence.

■ CLAUSE 2.5.8 OPERATIONALISED

Food safety culture is no longer a poster. The software runs culture surveys, tracks behavioural KPIs, and gives senior management the measurable evidence the auditor will demand.

■ ICT-ALIGNED · SDG-ALIGNED · PAPER-ZERO

FSSC V7 explicitly links to UN SDGs. Every paper register your facility eliminates is a quantifiable SDG contribution that auditors can see — and ESG buyers care about.

ASC SOFTWARE · WHAT IT DOES

Every FSMS register. Live. Auditable. Paperless.

ASC Food Safety Software replaces every paper register, every Excel spreadsheet, every WhatsApp message about a CCP deviation. One platform. Real-time. Audit-defensible. Built by Lead Auditors who know exactly what evidence Stage 2 audits demand.

HACCP PLAN MANAGEMENT

Live HACCP plan with auto-versioned changes. CCP deviations logged with real-time alerts. Validation evidence stored against each CCP.

FOOD LOSS & WASTE TRACKER

Direct V7 Clause 2.5.16 compliance. Set targets, track actuals, dashboard for management review. Surplus & donation log built in.

ALLERGEN VERIFICATION LOGS

Swab points, frequency, results, trends. Auto-generates the verification evidence pattern (2.5.6) auditors want to see.

FOOD SAFETY CULTURE DASHBOARD

Culture KPIs by site. Behavioural metrics. Operator pulse surveys. Demonstrable evidence for clause 2.5.8.

PRP VERIFICATION SCHEDULER

Automated rotation of monthly PRP site inspections (2.5.12). Photo evidence, corrective action workflows, trend reporting.

SUPPLIER & FOOD FRAUD REGISTER

Vulnerability assessments anchored to ISO 22002-100:2025 clause 16.3. Auto-refresh prompts. Supplier audit calendar.

CAPA + ROOT CAUSE WORKFLOWS

Every NC tracked through to verified closure. Auto-trends repeat causes. CB notification template built for the 3-working-day rule (2.5.17).

INTERNAL AUDIT + MGMT REVIEW

Annual audit plan covering all 18 V7 clauses. Management review pack auto-compiled. Save 40+ hours per cycle.

Modular — start with the modules you need today, scale as your V7 readiness deepens.

ASC SOFTWARE · WHY IT MATTERS

Built here. Priced for here.

International food safety software platforms charge R15 000 – R50 000 per month per site, route your support tickets to a helpdesk in another time zone, and bill you in dollars. ASC Food Safety Software changes that equation completely.

ASC Software vs international platforms

	International software	ASC Food Safety Software
Monthly cost	R15 000 – R50 000	From a fraction of that
Currency exposure	USD / EUR billed	ZAR — predictable
Support team	Outsourced helpdesk	ASC Lead Auditors directly
V7 compliance built in	Generic + you configure	V7 clauses are the architecture
SA legislation context	Generic global content	R638 · Act 54 of 1972 · SANS 10049 native
Customisation	Pay extra per request	Direct call to the team building it
Implementation support	Self-service portal	ASC consultant onboards your team

WHY THIS IS CRITICAL GOING FORWARD

FSSC 22000 V7 will not be the last update. The next version will deepen the SDG, sustainability and ICT requirements further. Sites still running on paper registers in 2026 will face escalating audit costs, audit findings and supplier de-listings. ASC Food Safety Software is the bridge from today's compliance to the FSMS architecture every certified site will need by 2030.

BOOK A 30-MIN DEMO WITH ASC

Email info@ascfoodsafety.com or call +27 41 004 0382

ascfoodsafety.com →

ABOUT THE AUTHOR

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Mthokozisi is a Food Scientist (BSc Agric Hons Food Science · MPH · MBA · BCom Hons Supply Chain), Registered Lead Auditor with both Exemplar Global (USA) and IRCA (UK), and one of only three SAATCA Registered R638:2018 Lead Implementers in South Africa. He has personally trained 20 000+ food safety professionals across Sub-Saharan Africa — including 3 000+ KFC Africa delegates — and has implemented BRCGS, FSSC 22000 and IFS Food at SA manufacturers across red meat, dairy, bakery, beverage, fresh produce and ready-to-eat.

Credentials

- ✓ SAATCA Registered R638:2018 Lead Implementer (1 of 3 in SA)
- ✓ Registered Lead Auditor — Exemplar Global (USA) & IRCA (UK)
- ✓ GLOBALG.A.P. Registered Trainer
- ✓ FoodBev SETA Registered Assessor (F01/585/ASR00067)
- ✓ HPCSA-accredited training delivery

ASC Food Safety Consultants

South African food safety consulting and training firm. SAATCA TC No. 065 · FoodBev SETA F01/585/ASR00067 · HPCSA-accredited · B-BBEE Level 1 (135% procurement recognition). Three offices nationally. 50+ FSSC 22000 implementations. Trusted by Spur Corporation, KFC Africa, AB-InBev, McCain Foods, Cerebos, Wits University.

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ONE FINAL THOUGHT

V7 will reward prepared teams.

It will expose teams who only update documents after the auditor asks. From every V7 transition audit ASC has been engaged in so far, the strongest systems prepare before the transition window becomes pressure.

Observe the gap. Not just the certificate.

BOOK A GAP AUDIT

Fixed-fee R10 000.

Surface every V7 NC
before your CB does.

GET THE TOOLKIT

From R6 350.

Lifetime licence. All
sectors.

ENROL YOUR TEAM

Online · self-paced.

FS21 V7 implementation
+ FS22 transition.

BOOK A SOFTWARE DEMO

30 minutes.

See the V7-native FSMS
in action.

Which V7 shift will hit your site first?

Reply directly — info@ascfoodsafety.com — and tell us where your team is feeling the pressure.

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Leading with Science. Ensuring Food Safety.

Consulting · Training · Toolkits · Software
Three offices. Nine provinces. Pan-African delivery.

ACCREDITATIONS

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