

SkyChefs raises bar on food safety with third FSSC 22000-certified facility

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SkyChefs continues to expand its FSSC 22000 footprint, reinforcing rigorous food safety practices across its airline catering operations

In an industry where millions of meals are prepared and served daily, food safety is more than a regulatory requirement, it is the foundation of passenger trust. For [SkyChefs](#), that commitment continues to take center stage through a growing investment in globally recognized food safety standards.

The company recently achieved a significant milestone when its second Miami (MIA) airline catering facility earned FSSC 22000 certification, joining SkyChefs' Chicago (ORD) facility and its other Miami airline catering facility. With three certified facilities now in operation, SkyChefs holds more FSSC 22000 certifications than any other airline catering company in North America, reinforcing its position as an industry leader in both food production and safety excellence.

FSSC 22000 is widely regarded as one of the most rigorous and respected food safety certifications in the world. The certification is awarded to organizations that can demonstrate that food safety management systems meet stringent international standards. Achieving certification requires comprehensive independent audits, extensive documentation, continuous monitoring and a proven ability to maintain food safety controls across every stage of the operation.



Jennifer Echeverry, Senior Vice President of Operations, SkyChefs

For SkyChefs, the accomplishment reflects a long-term strategy focused on elevating food safety throughout its network. The company tells *PAX International* that the certification highlights the company's disciplined approach to quality assurance, operational consistency and continuous improvement across high-volume airline catering environments.

"The certification of our third airline catering facility is a testament to the dedication and precision our teams bring to food safety every day, and we are so proud of our Miami team for their accomplishment," says Jennifer Echeverry, Senior Vice President of Operations at SkyChefs.



Erik Olund, Chief Executive Officer, SkyChefs

She says by investing in internationally recognized certifications such as FSSC 22000, SkyChefs provides its airline customers with an additional layer of confidence. The certification validates not only the effectiveness of the company's food safety systems but also its ability to consistently deliver safe, high-quality meals to passengers.

"Achieving FSSC 22000 certification reinforces the strength and consistency of our operational standards and underscores our responsibility to deliver safe, high-quality meals to our airline partners and their passengers on every flight, every day," Echeverry adds.

For the company's leadership team, the achievement is part of a broader journey rather than a destination.

Erik Olund, Chief Executive Officer at SkyChefs, says the certification reflects the dedication of frontline employees and the organization's unwavering commitment to continuous improvement.



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"This important milestone is the direct result of our teams' dedication, rigorous execution of our industry-leading food safety program and their proactive commitment to maintaining superior protocols," he says. "This achievement reinforces our relentless pursuit of excellence in food safety and quality, not simply meeting global standards but surpassing them."

Looking ahead, SkyChefs is continuing to expand its food safety initiatives across its U.S. network. Certification efforts are already underway at additional locations, supporting a vision of establishing FSSC 22000 standards across the company's entire system. The achievement of three certifications within a single year demonstrates meaningful progress toward that goal.

As passenger expectations rise and airlines place increasing emphasis on safety, quality and transparency, SkyChefs' investment in globally recognized food safety certification underscores its commitment to setting the benchmark for the industry. Through rigorous standards, continuous improvement and a culture focused on accountability, the company is helping shape the future of airline catering, one certified facility at a time.