This is our premiere package for Food Manufacturers looking to achieve certification to FSSC 22000 for Food Safety Management Systems. Food Safety System Certification (FSSC) 22000 is a Global Food Safety Initiative (GFSI) approved certification scheme for food manufacturers based on the integration of the ISO 22000 food safety management standard and Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers.

This package now also covers the quality management requirements of ISO 9001:2008 so assisting organizations in achieving food safety and quality management certification.

This really is our most complete documentation, project implementation and training support system .... an all in one easy to use package.
The IFSQN FSSC 22000 Implementation Package includes:

- Food Safety Management System Procedures
- Food Safety Management System Records
- Prerequisite Programmes Manual
- Operational Prerequisite Programmes Manual
- HACCP Manual including the ISO 22000 HACCP Calculator
- A set of 15 Training Presentations covering ISO 22000, ISO 9001, TS ISO 22002, Prerequisites, Operational Prerequisites, HACCP and Internal Audits
- Project 22000 Support Package containing all the project tools you will need to achieve ISO 22000 or FSSC 22000 certification and our comprehensive FSSC 22000 Implementation Workbook
- Allergen Management Module & Risk Assessment Tool
- Supplier Risk Assessment Tool
- Product Development Module
- Unannounced Audit Guidance
- Complaint Management Guidelines & Analyser
- Hygiene Inspection Training
- Verification Schedule Risk Assessment Tool and Template
- Free online support via e-mail
Food Safety Quality Management System

The Food Safety Management System contains a comprehensive ISO 22000 & 9001 documentation package that is ready to implement:

- Food Safety Quality Manual containing a set comprehensive procedures and record templates
- HACCP Manual containing food safety procedures and our unique HACCP Calculator
- Prerequisite Programmes Manual
- Operational Prerequisite Programmes Manual
- Laboratory manual including sample procedures and records

Food Safety Quality Manual

The Food Safety Quality Manual* contains comprehensive top level procedures templates that match the clauses of the ISO 22000 standard and forms the foundation of your Food Safety Quality Management System so you don't have to spend 1,000's of hours writing compliant procedures.

Below is a table that shows how the documents match the requirements of the ISO 22000 standard with the Food Safety Management System provided to assist you in implementing the system and understanding the requirements of the standard.

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Planning and Realisation of Safe Products
## Section 7.1
Planning and Realisation of Safe Products
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- Purchasing
- Purchasing Documents
- Supplier Assurance and Approval
- Verification of Purchased Materials

## Section 7.2
- Prerequisite Programmes
  - (i) Prerequisite Programmes
  - (ii) Operational Prerequisite Programmes

## Section 7.3
- HACCP & Preliminary Steps - Hazard Analysis
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- Hazard Analysis – Preliminary Steps
- HACCP Team
- HACCP Scope
- Raw Materials
- Product Description
- Intended Use
- HACCP Terms of Reference
- HACCP Flowcharts
- Description of Process Steps

## Section 7.4
- Hazard Analysis
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<td>Control of Non-Conforming Product</td>
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</table>

**Validation, Verification and Improvement of the Food Safety Management System**

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<td>Measuring and Monitoring</td>
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<td>Calibration of Monitoring and Measuring Equipment</td>
</tr>
</tbody>
</table>
Section 8.4

Food Safety Quality Management System Verification, Validation and Improvement and Updating

Internal Audits

Evaluation of Individual Verification Results

Analysis of Results of Verification Activities

Continual Improvement

Customer Satisfaction

Food Safety Quality Management System Updating

* The documentation also considers the quality management system requirements of ISO 9001:2008
FSQMS Record Templates

The Food Safety Quality Manual includes 60 record templates that support your Food Safety Management System procedures:

<table>
<thead>
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<th>QMR 001</th>
<th>Management Review Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>QMR 002</td>
<td>Training Record</td>
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<td>QMR 006</td>
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<td>QMR 008</td>
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<td>QMR 010</td>
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<td>QMR 014</td>
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<td>QMR 015</td>
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</tr>
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<td>QMR 016</td>
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<td>QMR 017</td>
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</tr>
<tr>
<td>QMR 018</td>
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<tr>
<td>QMR 019</td>
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<tr>
<td>QMR 020</td>
<td>Knife Control Record</td>
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<tr>
<td>QMR 021</td>
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</tr>
<tr>
<td>QMR 022</td>
<td>Goods in Inspection Record</td>
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<tr>
<td>QMR 023</td>
<td>Equipment Cleaning Procedure</td>
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<tr>
<td>QMR 024</td>
<td>Glass and Brittle Plastic Breakage Record</td>
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<tr>
<td>QMR 025</td>
<td>Metal Detection Record</td>
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<tr>
<td>QMR 026</td>
<td>First Aid Dressing Issue Record</td>
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<tr>
<td>QMR 027</td>
<td>Cleaning Schedule</td>
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<tr>
<td>QMR 028</td>
<td>Cleaning Record</td>
</tr>
<tr>
<td>QMR 029</td>
<td>Engineering Hygiene Clearance Record</td>
</tr>
<tr>
<td>QMR 030</td>
<td>Glass and Brittle Plastic Register</td>
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<tr>
<td>QMR 031</td>
<td>GMP Audit Checklist</td>
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<td>QMR 032</td>
<td>Vehicle Hygiene Inspection Record</td>
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<td>QMR 033</td>
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<td>QMR 034</td>
<td>Pre Employment Medical Questionnaire</td>
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<td>QMR 035</td>
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<td>QMR 036</td>
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<tr>
<td>QMR 037</td>
<td>Shelf Life Confirmation Record</td>
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QMR 038  Accelerated Keeping Quality Log
QMR 039  Goods In QA Clearance Label
QMR 040  Maintenance Work Hygiene Clearance Form
QMR 041  Changing Room Cleaning Record
QMR 042  Colour Coding Red Process Areas
QMR 043  Daily Cleaning Record for Toilets and Changing Rooms
QMR 044  Drain Cleaning Procedure Filler Areas
QMR 045  General Cleaning Procedure
QMR 046  Product QA Clearance Label
QMR 047  CIP Programmes Log
QMR 048  Sample Filler Cleaning Record
QMR 049  Pipe Diameter Flow Rate Conversion Table
QMR 050  QC Online Check Sheet
QMR 051  Non Conformance Notification
QMR 052  CIP Chemical Log
QMR 053  Double Hold Label
QMR 054  Supplier Register
QMR 055  Chemical Register
QMR 056  Non Approved Supplier Sample Plan
QMR 057  Warehouse Cleaning Record
QMR 058  Product Recall Trace
QMR 059  Product Recall Test Record
QMR 060  Document Master List
HACCP Manual containing the ISO 22000 HACCP Calculator

The HACCP System is implemented by following the HACCP Manual procedures:

HM 1 HACCP System
HM 2 HACCP Team
HM 3 HACCP Prerequisites
HM 4 HACCP Scope and Product Information
HM 5 HACCP Intended Use
HM 6 HACCP Flowcharts
HM 7 HACCP Flowchart Verification
HM 8 Hazard Identification
HM 9 Hazard Assessment
HM 10 Identification and Assessment of Control Measures
HM 11 Identification of Critical Control Points (CCPs)
HM 12 Establishing Critical Limits for each CCP
HM 13 Establishing a Monitoring System for each CCP
HM 14 Establishing a Corrective Action Plan
HM 15 Establishing Verification Procedures
HM 16 Establishing HACCP Documents and Records
HM 17 Review of the HACCP Plan
HM 18 Flow Diagram
HM 19 Product Description
HM 20 Hazards
HM 21 HACCP Validation
HM 22 HACCP Plan
HM 23 HACCP Verification Audit Summary
HM 24 HACCP Instruction 1
HM 25 HACCP Instruction 2
HM 26 Hazard Instruction 3
HM 27 HACCP Definitions
HM 28 HACCP Verification Record
HM 29 HACCP Steering Group Review
HM 30 Raw Material Summary
HM 31 Finished Product Summary
HM 32 Decision Tree
HM 33 HACCP Planner
A comprehensive set of prerequisite programmes templates that you can use to define your Infrastructure and Maintenance Standards and including those defined in Technical Specification ISO 22002:2009 Part 1 Prerequisite programmes on food safety for food manufacturing:

PRP 1 Prerequisite Programmes
PRP 2 HACCP Prerequisite Programmes
PRP 3 Manufacturing Control Prerequisite Programmes
PRP 4.1 Design and Construction of Buildings
PRP 4.2 Environment Prerequisite Programmes
PRP 4.3 Site Location and Standards
PRP 5.1 Layout of Premises and Workspace
PRP 5.2 Internal Design and Layout
PRP 5.3 Internal Structure
PRP 5.4 Equipment Design and Location
PRP 5.5 Laboratory Facilities
PRP 5.6 Temporary Structures and Vending Machine Facilities
PRP 5.7 Storage
PRP 6.1 Site Services
PRP 6.2 Control of Water Supply
PRP 6.3 Control of Boiler Chemicals
PRP 6.4 Control of Air Supply
PRP 6.5 Control of Compressed Air and Gases
PRP 6.6 Lighting
PRP 7.1 Waste Management
PRP 7.2 Waste Container Management
PRP 7.3 Waste Disposal
PRP 7.4 Drainage Systems
PRP 8.1 Equipment Prerequisite Programmes
PRP 8.2 Equipment Hygienic Design
PRP 8.3 Food Contact Surfaces
PRP 8.4 Monitoring Equipment
PRP 8.5 Equipment Cleaning
PRP 8.6 Maintenance Prerequisite Programmes
PRP 8.6 Appendix Maintenance Procedure
PRP 9.1 Purchasing Prerequisite Programmes
PRP 9.2 Supplier Approval and Monitoring
PRP 9.3 Control of Incoming Materials
PRP 10.1 Prevention of Contamination
PRP 10.2 Prevention of Microbiological Contamination
PRP 10.3 Allergen Control System
PRP 10.4 Prevention of Physical Contamination
PRP 11.1 Cleaning Prerequisite Programmes
PRP 11.2 Cleaning Agents and Equipment
PRP 11.3 Cleaning Procedures
PRP 11.4 CIP Systems Prerequisites
PRP 11.5 Monitoring of Cleaning Effectiveness
PRP 12 Management of Pest Control including:
   Pest Control Prerequisites
   Pest Control Programme
   Prevention of Pest Access
   Prevention of Pest Harbourage
   Pest Monitoring
   Pest Eradication
PRP 13 Hygiene Code of Practice
PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
PRP 13.2 Personnel Hygiene Facilities
PRP 13.3 Personnel Canteen Facilities
PRP 13.4 Protective Work Wear
PRP 13.5 Medical Screening
PRP 13.6 Illness Reporting Systems
PRP 13.7 Personal Cleanliness
PRP 13.8 Personal Behaviour
PRP 13.9 Control of Visitors and Sub-Contractors
PRP 14.1 Rework Prerequisite Programmes  
PRP 14.2 Rework Storage Identification and Traceability  
PRP 14.3 Rework Usage Prerequisites  
PRP 15.1 Product Recall Prerequisite Programmes  
PRP 15.2 Product Recall Procedure Prerequisites  
PRP 16.1 Storage Prerequisites  
PRP 16.2 Warehousing Prerequisites  
PRP 16.3 Despatch and Distribution Prerequisites  
PRP 16.3 Appendix - Despatch and Distribution Procedure  
PRP 17.1 Product Information Prerequisites  
PRP 17.2 Product Labelling Controls  
PRP 18.1 Food Defence System  
PRP 18.2 Access Controls
Prerequisite Programmes Verification Records

Corresponding verification record templates are provided:
The IFSQN FSSC 22000 Implementation Package

Operational Prerequisite Programmes Manual

A set of operational prerequisite programme samples with corresponding verification and validation records are provided.

Glass & Brittle Material Breakage Procedure

Introduction
The company have established, documented and implemented a Glass & Brittle Material Breakage Procedure for this site, which is maintained as part of the Operational Prerequisite programme in order to meet the requirements of the Food Safety Quality Management System and ensure the safe production of products.

Scope
The scope of the Glass & Brittle Material Breakage Procedure includes all products manufactured on site and activities conducted on-site.

Glass & Brittle Material Breakage Procedure
This Glass and Brittle Plastic Breakage procedure applies to all Glass and Brittle Plastics in the factory manufacturing and storage areas. This procedure is to ensure that product contamination is avoided.

1. In the event of a glass or brittle plastic breakage production must be stopped immediately.
2. A Shift Manager must be informed immediately.
3. Personnel must remain at their workplace until the Shift Manager arrives to instruct and supervise the relevant staff execute this procedure.
4. The area must be quarantined.
5. All broken glass or brittle plastic must be removed.
6. Collected in the presence of glass or brittle plastic, and place into a strong selected disposable plastic bag and pass to the Technical Manager for further investigation.
7. The surrounding area must be cleaned with a dedicated red broom and dedicated red duster and the contents placed into another strong disposable bag together with the red broom and red duster.
8. The bag must be safely discarded in the outside waste container.
9. All staff must be checked for glass or brittle plastic debris in their footwear and protective clothing.
10. All protective clothing must be changed.
11. The Engineering Manager must be informed of the breakage so that repairs may be carried out immediately.

Document Reference Glass & Brittle Material Breakage Procedure DPM/8
Revision 1, 1st June 2014
Owner by Technical Manager
Authorised By: General Manager
A comprehensive Laboratory Quality Manual based on the requirements of ISO 17025 is provided in Microsoft Word format. The laboratory quality manual includes template records, procedures and product sampling plans.

**CONTENTS**

1. Quality System
2. Organisation and Management
3. Personnel
4. Laboratory Accommodation and Environment
5. Personnel Hygiene
6. Confirmation of Work and Client Requirements
7. Handling Test Items
8. Test Methods
9. Bench Practices
10. Assuring Quality of Results
11. Equipment, Calibration and Measurement Traceability
12. Calibration Standards / Reference Materials
13. Reporting Test Results
14. Records
15. Purchase of Outside Services, Supplies and Laboratory Consumables
16. Non-Conforming Work

Document Reference Laboratory Quality Manual
Revision 1  1st May 2014
Owned by: Laboratory Supervisor
Authorised By: Technical Manager
Training

A significant part of the implementation process is training. A training matrix and record templates are provided.
Introduction to ISO 22000

This 45 minute PowerPoint presentation will introduce the ISO 22000 standard to employees and explain exactly how to start the process of implementing an ISO 22000 compliant Food Safety Management System.
Understanding ISO 22000 - New 2014

An Understanding ISO 22000 interactive PowerPoint training guide supplied can be used to aid your staff in understanding the ISO 22000:2005 standard. It includes:

- The key elements to ensuring food safety
- An explanation of prerequisite programmes
- The principles of HACCP
- ISO 22000 definitions
Food Safety Team: ISO 22000 Implementation Guide

The Food Safety Team: ISO 22000 Implementation Guide PowerPoint presentation supplied with the system explains to the Food Safety Team exactly how to implement an ISO 22000 compliant Food Safety Management System.
ISO 22000 Document Requirement Guide

The ISO 22000 Document Requirement Guide PowerPoint presentation supplied explains to relevant staff the documentation required in an ISO 22000 compliant Food Safety Management System.
Prerequisite Training

The Prerequisite Programme PowerPoint presentation supplied explains the part that prerequisites play in an ISO 22000 compliant Food Safety Management System.
Codex GMP Training

This interactive PowerPoint presentation explains CODEX & Good Manufacturing Practice Guidelines. The CODEX Principles lay a firm foundation for ensuring food hygiene. The controls described are internationally recognized as essential to ensure food safety.
HACCP Training

An interactive and illustrated PowerPoint HACCP training presentation is supplied to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.
Operational Prerequisite Training

This presentation supplied explains the role of operational prerequisites in an ISO 22000 compliant Food Safety Management System.

ISO 9001 Training Guides

The package includes training presentations to be used should you wish to add the quality element of the FSSC 22000 certification scheme.
Training Software

The interactive and illustrated PowerPoint HACCP, CODEX GMP, Pre-requisites and Internal Audit training presentations are supplied with training software.
Internal Auditing & Checklists

There are PowerPoint Internal Auditor training presentations and audit checklists which cover the requirements of ISO 22000, ISO 9001 and TS ISO 22002.
There are PowerPoint Internal Auditor training presentations and audit checklists which cover the requirements of ISO 22000 and TS ISO 22002. There is a sample Warehouse Audit Presentation and a Hygiene Audit Presentation.
Internal Audit Checklists

There is a checklist for each section of the ISO 22000 standard plus there are verification records for prerequisite programmes that can be used for internal auditing.

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ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist

<table>
<thead>
<tr>
<th>ISO 22200 Food Safety Management System Requirements Internal Audit</th>
<th>Audit Findings</th>
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<tbody>
<tr>
<td>7 Planning and Realization of Safe Products</td>
<td></td>
</tr>
<tr>
<td>Does the organisation operate and ensure the effectiveness of the planned activities identified as being required for the realization of safe products?</td>
<td></td>
</tr>
<tr>
<td>7.2 Prerequisite Programmes (PRPs)</td>
<td></td>
</tr>
<tr>
<td>Are PRPs maintained to control the likelihood of introducing food safety hazards to the product through the work environment?</td>
<td></td>
</tr>
<tr>
<td>Are PRPs maintained to control biological, chemical and physical contamination of the product(s), including cross contamination between products?</td>
<td></td>
</tr>
<tr>
<td>Are PRPs maintained to control food safety hazard levels in the product and product processing environment?</td>
<td></td>
</tr>
<tr>
<td>Are the PRPs appropriate with regard to food safety?</td>
<td></td>
</tr>
<tr>
<td>Are the PRPs appropriate to the nature of the organisation and products?</td>
<td></td>
</tr>
<tr>
<td>Are PRP programmes implemented as applicable? (e.g. Allergen Controls on certain lines)</td>
<td></td>
</tr>
<tr>
<td>Are the PRPs approved by the food safety team?</td>
<td></td>
</tr>
<tr>
<td>Have statutory and regulatory requirements related to PRPs been established?</td>
<td></td>
</tr>
<tr>
<td>Have statutory and regulatory requirements, customer requirements, recognized guidelines, Codex principles, industry codes of practices, national and international standards been used</td>
<td></td>
</tr>
</tbody>
</table>

Document Reference ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist
Revision 1 6th May 2014
Owned by: Technical Manager
Authorised by: General Manager
The IFSQN FSSC 22000 Implementation Package

Project 22000

This contains project tools to assist in achieving FSSC 22000 certification.

Senior Management Implementation Guidance & Checklists

An 11 step Senior Management Implementation Checklist and Guidance are provided.
Excel and Word Project Planner templates are supplied with the system to help establish a Project Plan.
HACCP Implementation Guidance

We provide step by step guidance to implementing your HACCP using the ISO 22000 HACCP Calculator.

ISO 22000 Implementation
Classification of Control Measures

Control measures will not be subject to the next stage and determining if they are critical control points if the food safety team decides based on their assessment as per Clause 7.4.4 that this is not necessary or feasible. These control measures will be part of the Operational Prerequisite Programme Plan.

ISO 22000 Selection and Categorization of Control Measures

a) Assess with regard to the effect of the control measure on identified food safety hazards relative to the strictness applied using column J in the ISO 22000 HACCP Calculator where there is a drop down list:

What is the effect on hazard relative to the strictness applied?
Select from drop down list:
Eliminates the hazard
Significant reduction
Some reduction
Little effect
ISO 22000 Selection and Categorization of Control Measures

So now you will have assessed the control measures as per ISO 22000 Clause 7.4.4. Based on this assessment of control measures there are 3 results:

1. Proceed to Decision Tree
2. Review Control Measure and if to use Decision Tree
3. Stop at this point not a CCP. Implement as an OPRP or consider alternative control measures.

Determine the Critical Control Points (CCPs) Decision Tree Stage

A red cell indicates a CCP
A green cell indicates this is not a CCP and should be implemented as an Operational Prerequisite Programme
A 200 page workbook is provided to assist in the implementation of your FSSC 2000 compliant food safety management system. The workbook is divided into 7 steps that are designed to assist you in implementing your food safety management system effectively:

- Step One: ISO 22000 Training for Management
- Step Two: Senior Management Implementation
- Step Three: Food Safety Quality Management System
- Step Four: Project 22000 including HACCP Implementation
- Step Five: Internal Auditing & Checklists
- Step Six: Review and Updating
- Step Seven: Final Steps to FSSC 2000 Certification

**Free online support via e-mail**

We provide online support and expertise to assist you in developing your FSSC 2000 Food Safety Management System. We have customers who list us in their HACCP Team. Support is guaranteed until you achieve certification.
Allergen Management Module & Risk Assessment Tool

The Allergen Module concentrates on five themes:

- **Significance** - the significance of any process, activity or ingredient should be evaluated by accurate risk assessments to determine the control or action required
- **Suppliers** - understanding the materials that arrive on site is vital to allergen management
- **Separation** - the segregation of allergens is a key allergen management control
- **Scheduling** - planning activities to reduce the risk of cross contamination
- **Sanitation** - cleaning controls to remove or reduce the risks of cross contamination
The IFSQN FSSC 22000 Implementation Package

**Allergen Management Module & Risk Assessment Tool**

### Finished Product On Site Cross Contamination Risk Analysis

<table>
<thead>
<tr>
<th>Product</th>
<th>Number</th>
<th>Reference Number</th>
<th>Number</th>
<th>Ingredient</th>
<th>Allergen Contact Details</th>
<th>Ingredient Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish Pie</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>Barley flour</td>
<td>All wheat flour in contact with fish fillets</td>
<td>Yes, No, Yes, No, Yes, No, Yes, No, Yes, No</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>2</td>
<td></td>
<td>Tide</td>
<td>Whole fish fillets</td>
<td>Yes, No, No, No, Yes, No, No, No, No, No</td>
</tr>
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</table>

### Allergen Management Tool

**Risk of Cross-Contamination at each Process Step**

<table>
<thead>
<tr>
<th>Step Number</th>
<th>Step Name</th>
<th>Allergens of Concern</th>
<th>Area of Risk</th>
<th>Quantity of Contaminant</th>
<th>Risk of Cross-Contamination</th>
<th>Risk Rating</th>
<th>Comments</th>
<th>Controls Required</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>AMF Delivery</td>
<td>1</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>2</td>
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<tr>
<td>2</td>
<td>SWP Delivery</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>4</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>WWP Delivery</td>
<td>1</td>
<td>3</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Culture Delivery</td>
<td>1</td>
<td>2</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>AMF Storage</td>
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<td>2</td>
<td>2</td>
<td></td>
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<tr>
<td>6</td>
<td>SWP Storage</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>4</td>
<td>4</td>
<td></td>
<td></td>
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<tr>
<td>7</td>
<td>WWP Storage</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>1</td>
<td>1</td>
<td></td>
<td></td>
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<tr>
<td>8</td>
<td>Culture Storage</td>
<td>1</td>
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<td>1</td>
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</table>
Supplier Risk Assessment Tool

New Product Development Module
Complaint Management Guidelines & Analyser

Extended Internal Audit Training
Hygiene Inspection Training

Unannounced Audit Guidance

Unannounced Audit Protocol

Internal Communication:
Unannounced audits are conducted within agreed windows. The Technical Manager is responsible for ensuring that appropriate communication of these windows and the impeding audit is communicated at least one week prior to the first possible audit date.

Communication processes include:
- Team briefings
- Staff reviews
- DAILY management meetings
- SHIFT handover meetings
- Newsletters
- Notice boards

Preparation Prior to Audit:
Prior to the unannounced audit it is important that routines are established to ensure all procedures and records are available, kept up to date and completed correctly.

<table>
<thead>
<tr>
<th>Job Title</th>
<th>Job Holder</th>
<th>Record Responsibility</th>
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</thead>
<tbody>
<tr>
<td>Emergency Coordinator</td>
<td>Emergency response</td>
<td></td>
</tr>
<tr>
<td>Food Safety Team Leader</td>
<td>Recalls</td>
<td></td>
</tr>
<tr>
<td>Site Director</td>
<td>Policies and Objectives</td>
<td></td>
</tr>
<tr>
<td>Operations Manager</td>
<td>Operations</td>
<td></td>
</tr>
<tr>
<td>Production Manager</td>
<td>Production</td>
<td></td>
</tr>
<tr>
<td>Warehouse Manager</td>
<td>Warehouse</td>
<td></td>
</tr>
<tr>
<td>Maintenance Manager</td>
<td>Maintenance</td>
<td></td>
</tr>
<tr>
<td>Factory Safety Manager</td>
<td>Safety</td>
<td></td>
</tr>
<tr>
<td>Human Resource Manager</td>
<td>Training</td>
<td></td>
</tr>
<tr>
<td>Quality Manager</td>
<td>Per Control SPC, NCOs, Audits</td>
<td></td>
</tr>
</tbody>
</table>
The IFSQN FSSC 22000 Implementation Package

Verification Schedule Risk Assessment Tool and Template

Click here to order the IFSQN FSSC 22000 Certification Package Now
Benefits of FSSC 22000 Certification

Food Safety Management System Certification can be seen by some Senior Managers as an unnecessary and bureaucratic activity. For this reason Senior Management need to understand the benefits of an effective Food Safety Management System:

- A Food Safety Management System structured with the principles of HACCP will have a clear focus on food safety which is a fundamental requirement of any food business.
- An effectively implemented and applied HACCP based Food Safety Management System will improve customer confidence in the safety of food.
- A Food Safety Management System based on HACCP takes a preventative approach that is designed to reduce and liabilities.
- An effective Food Safety Management System demonstrates management commitment to the supply of safe products.
- Food Safety Management System Records provide evidence of due diligence.
- HACCP based Food Safety Management Systems can be combined with other management systems such as ISO 9001:2008. This combination provides a Food Safety based system also considers quality.
- Certification to the FSSC 22000 Global Standard for Food Safety gives all interested parties a clear message that the organisation is serious about Food Safety.

In order to ensure a Food Safety Management System is effectively implemented management within an organisation need to understand:

- The benefits of a Food Safety Management System.
- How lack of an effective Food Safety Management System can cause food borne illness.
- That a HACCP based Food Safety Management System really is a minimal system to ensure maximum control.
- That a HACCP based Food Safety Management System enables businesses to optimise the use of resources by control of CCPs in an logical manner.
The FSSC 22000 Food Safety Management System has been designed to overcome the problems that can be encountered when implementing an effective system including:

- Lack of pre-requisite programmes
- Over-complex and unmanageable systems with too many critical control points (CCPs), partly resulting from a misunderstanding of the role of prerequisite hygiene programs (PRPs) and an inability to conduct proper hazard analysis.
- Ineffective monitoring and corrective actions due to poor training and verification procedures.
- Excessive documentation and lack of focus due to over-complex systems.
- Poor validation and verification due to lack of expertise.
- Over complication of HACCP implementation

When a business has a good understanding of Food Safety principles and has the commitment and resources to carry them out, a Food Safety Management System will deliver the promised benefits. Small to medium organisations found in the food industry, have fewer resources compared with large companies, and so find it difficult to implement an effective system.

The FSSC 22000 Food Safety Management System is designed to help organisations tackle the task of implementing an effective system and progress to certification. As Tony Connor of IFSQN explains the FSSC 22000 Food Safety Management System gives organisations a head start in developing their system and preparing for certification:

“...The system includes Food Safety Procedures covering a comprehensive range of prerequisite programmes which enable an organisation to put in place fundamental food safety procedures that are compliant with the FSSC 22000 Global Standard for Food Safety. The system also provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs). This process is aided by our implementation training guides and checklists which completely simplify the implementation process."

“As a bonus our FSSC 22000 Food Safety Management System is backed up by expert support which is always available to provide assistance in developing the system.”