



**This is a premiere package for Food Packaging Manufacturers looking to achieve certification to FSSC 22000.**

This IFSQN FSSC 22000 Food Packaging Safety Management System Implementation Package includes:

- ✓ ISO 22000:2018 Compliant Food Packaging Safety Management System Procedures
- ✓ Food Packaging Safety Management System Records
- ✓ TS/ISO 22002-4 Compliant Prerequisite Programmes Manual
- ✓ HACCP Manual including the ISO 22000 HACCP Calculator
- ✓ Generic Training Presentations covering ISO 22000, HACCP and Internal Audits
- ✓ ISO 22000/ISO TS 22002 Gap Analysis Checklists
- ✓ Project 22000 Support Package including an Implementation Workbook
- ✓ Start Up Guide
- ✓ Free online support via e-mail

**ISO 22000 Food Safety Management System Procedures & Records**

A comprehensive set of food packaging safety management system documents plus a set of record templates:

Food Packaging Safety Manual

The Food Packaging Safety Manual contains comprehensive top level procedure templates that form the foundations of your FSSC 22000 Food Packaging Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures:

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## FSSC 22000 Implementation Package for Packaging Manufacturers

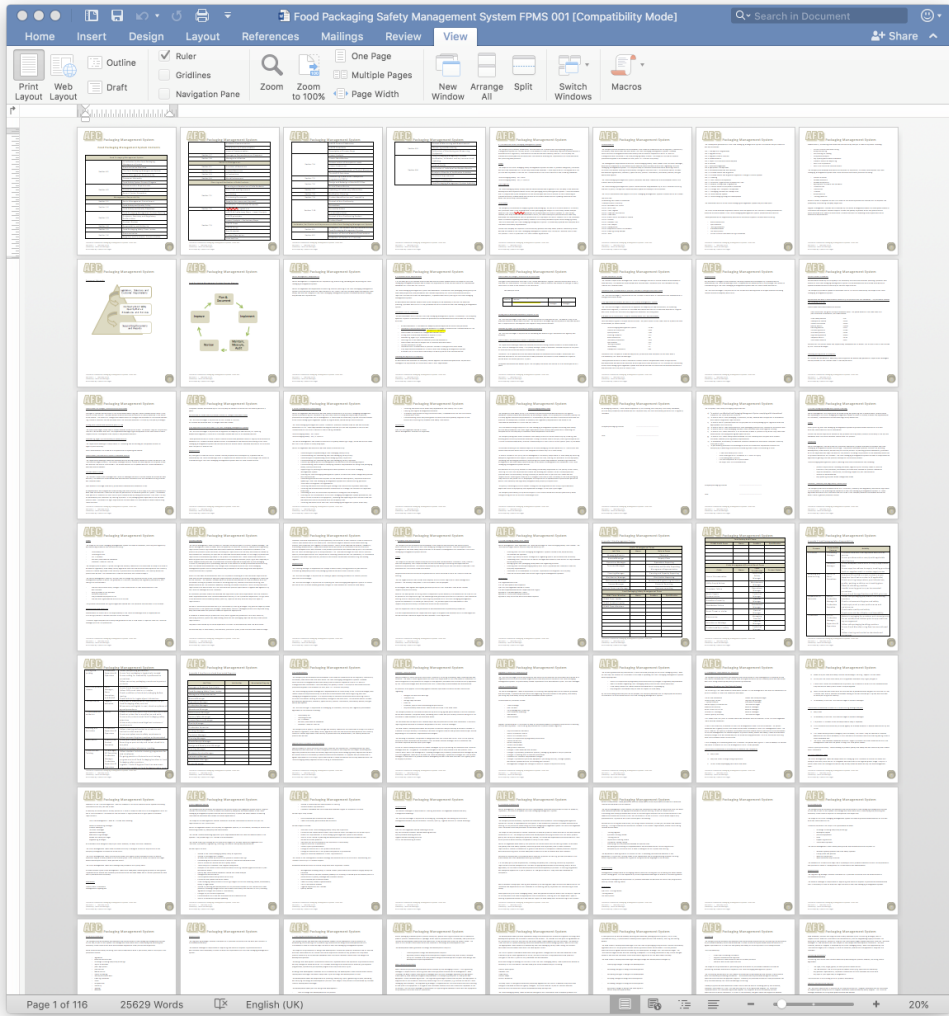
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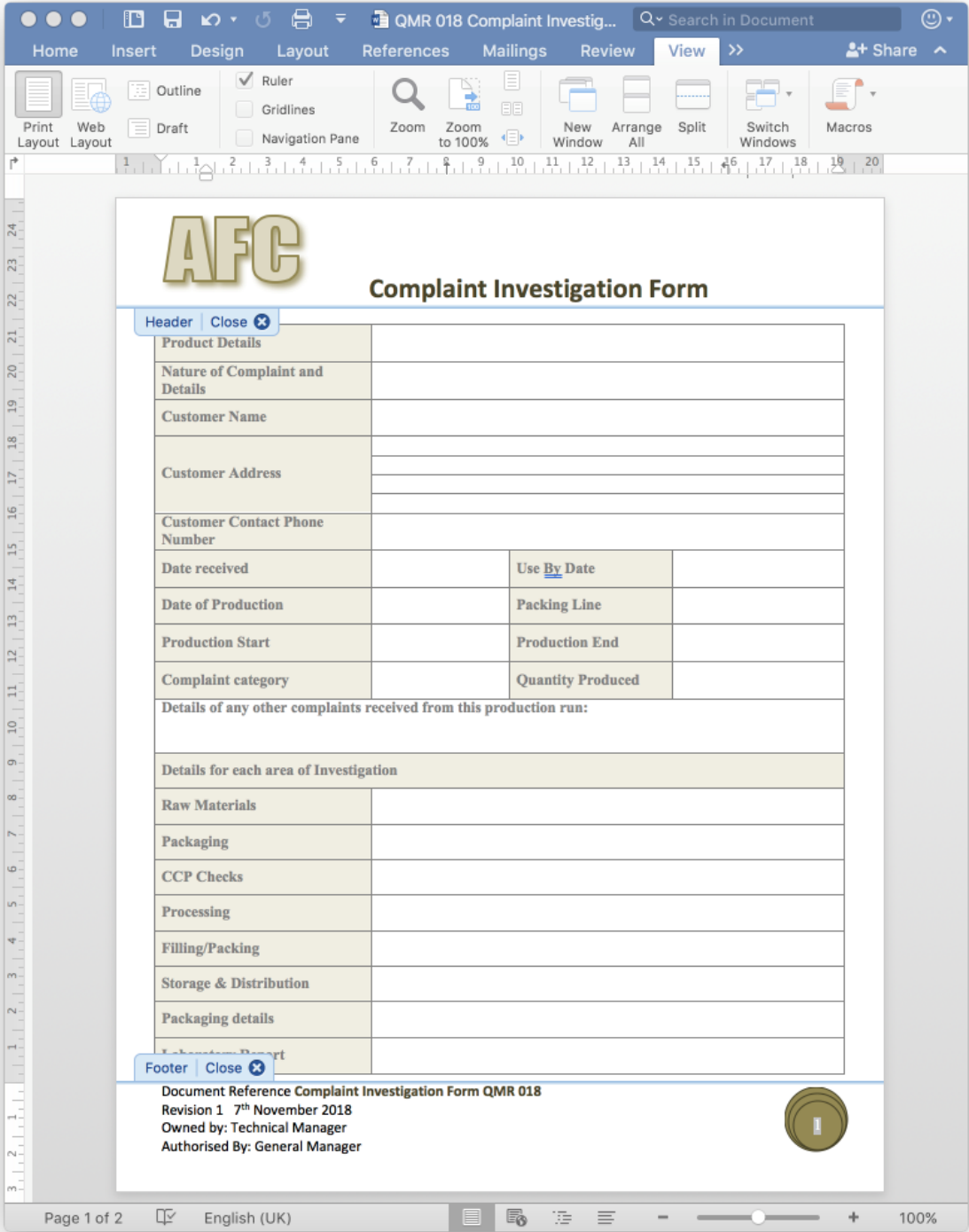


## FPSMS Record Templates

There are a range of record templates that support your Food Packaging Safety Management System procedures:

Name
QMR 001 Management Review Record.docx
QMR 002 Training Record.docx
QMR 003 Product Realisation Record.docx
QMR 004 Design and Development.docx
QMR 005 Supplier Evaluation Form.docx
QMR 006 Process Validation Record.docx
QMR 007 Identification and Traceability Form.docx
QMR 008 Register of Customer Property.docx
QMR 009 Calibration Record.docx
QMR 010 Food Safety Quality System Audit Form.docx
QMR 011 Non-Conformance Record.docx
QMR 012 Corrective Action Request.docx
QMR 013 Preventative Action Request.docx
QMR 014 Supplier Self Assessment Form.docx
QMR 015 Equipment Commissioning Checklist.docx
QMR 016 Return to Work Form.docx
QMR 017 Hygiene Policy Staff Training Record.docx
QMR 018 Complaint Investigation Form.docx
QMR 019 Audit Checklist.docx
QMR 020 Knife Control Record.docx
QMR 021 Knife Breakage Report.docx
QMR 022 Goods In Inspection Record.docx
QMR 023 Equipment Cleaning Procedure and Record.docx
QMR 024 Glass Breakage Record.docx
QMR 025 Metal Detection Record.docx
QMR 026 First Aid Dressing Issue Record.docx
QMR 027 Cleaning Schedule.docx
QMR 028 Cleaning Record.docx
QMR 029 Engineering Hygiene Clearance Record.docx
QMR 030 Glass and Brittle Plastic Register.docx
QMR 031 GMP Audit Checklist.docx
QMR 032 Vehicle Hygiene Inspection Record.docx
QMR 033 Outgoing Vehicle Inspection Record.docx
QMR 034 Pre Employment Medical Questionnaire.docx
QMR 035 Visitor Questionnaire.docx
QMR 036 Product Recall Record.docx
QMR 037 Shelf Life Confirmation Record.docx
QMR 038 Accelerated Keeping Quality Log.docx
QMR 039 Goods In QA Clearance Label.docx
QMR 040 Maintenance Work Hygiene Clearance Form.docx
QMR 041 Changing Room Cleaning Record.docx
QMR 042 Colour Coding Red Process Area.pdf
QMR 043 Daily Cleaning Record for Toilets and Changing Rooms.docx
QMR 044 Drain Cleaning Procedure Filler Areas.docx
QMR 045 General Cleaning Procedure.docx
QMR 046 Product QA Clearance Label.docx
QMR 047 CIP Programmes Log.xlsx
QMR 048 Sample Filler Cleaning Record.docx
QMR 049 Pipe Diameter Flow Rate Conversion Table.xlsx
QMR 050 QC Online Check Sheet.docx
QMR 051 Non Conformance Notification.docx
QMR 052 CIP Chemical Log.docx
QMR 053 Double Hold Label.docx
QMR 054 Supplier Register.xlsx
QMR 055 Chemical Register.docx
QMR 056 Non Approved Supplier Sample Plan.docx
QMR 057 Warehouse Cleaning Record.docx
QMR 058 Product Recall Trace.docx
QMR 059 Product Recall Test Record.docx
QMR 060 Document Master List

# FSSC 22000 Implementation Package for Packaging Manufacturers

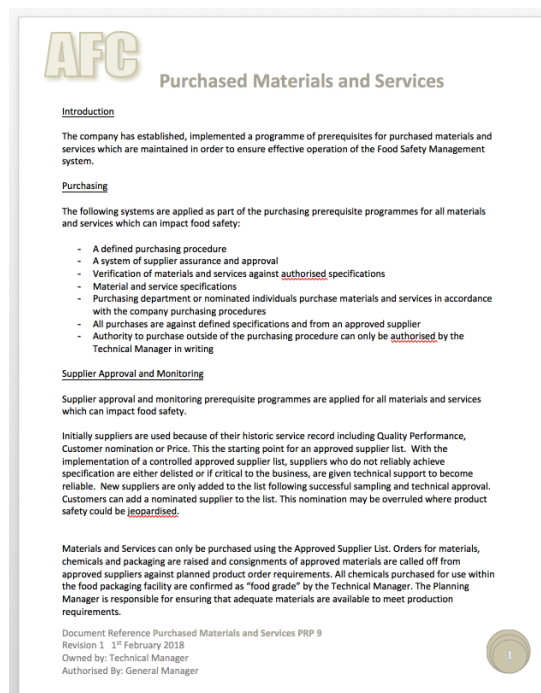




## Prerequisite Programmes Manual

Name	Date Modified	Size	Kind
Food Safety Management System...S 22002-4 Compliance Summary	17 Feb 2018, 11:51	85 KB	PDF Document
PRP 1 Prerequisite Programmes.docx	19 Feb 2018, 11:47	31 KB	Micros...(docx)
PRP 2 Hygiene Policy.docx	19 Feb 2018, 11:49	28 KB	Micros...(docx)
PRP 3 Hygiene Code of Practice.docx	19 Feb 2018, 11:56	34 KB	Micros...(docx)
PRP 4 Establishments.docx	19 Feb 2018, 11:58	27 KB	Micros...(docx)
PRP 5 Layout of Premises and Workspace.docx	19 Feb 2018, 12:02	33 KB	Micros...(docx)
PRP 6 Utilities.docx	19 Feb 2018, 12:04	29 KB	Micros...(docx)
PRP 7 Waste Management.docx	19 Feb 2018, 12:12	29 KB	Micros...(docx)
PRP 8 Equipment Prerequisite Programmes.docx	19 Feb 2018, 12:16	32 KB	Micros...(docx)
PRP 9 Purchased Materials and Services.docx	19 Feb 2018, 13:01	31 KB	Micros...(docx)
PRP 9.1 Food Fraud Prevention	6 Dec 2018, 17:40	1.4 MB	Micros...(docx)
PRP 9.1A Food Fraud Assessment Tool	6 Dec 2018, 17:04	34 KB	Micros...(xlsx)
PRP 10 Contamination and Migr...ix 1 Allergen Control System.docx	19 Feb 2018, 12:44	40 KB	Micros...(docx)
PRP 10 Contamination and Migration.docx	19 Feb 2018, 12:48	30 KB	Micros...(docx)
PRP 11 Cleaning.docx	19 Feb 2018, 13:03	27 KB	Micros...(docx)
PRP 12 Pest Control Prerequisites.docx	19 Feb 2018, 13:07	32 KB	Micros...(docx)
PRP 13 Personnel Hygiene & Employee Facilities.docx	19 Feb 2018, 13:16	34 KB	Micros...(docx)
PRP 14 Rework Prerequisite Programmes.docx	19 Feb 2018, 13:18	26 KB	Micros...(docx)
PRP 15 Product Recall Prerequisite Programmes.docx	19 Feb 2018, 13:23	38 KB	Micros...(docx)
PRP 16 Storage and Transport Prerequisites.docx	19 Feb 2018, 13:33	31 KB	Micros...(docx)
PRP 17 Packaging Information Prerequisites.docx	19 Feb 2018, 13:36	30 KB	Micros...(docx)
PRP 18 Access Controls.docx	6 Dec 2018, 17:45	32 KB	Micros...(docx)
PRP 18 Food Defence System.docx	6 Dec 2018, 17:46	42 KB	Micros...(docx)
PRP 18 Food Defense Mitigation Strategies Checklists	6 Dec 2018, 17:06	44 KB	Micros...(xlsx)
PRP 18 Food Threat Assessment & Mitigation Plan Summary	6 Dec 2018, 17:06	37 KB	Micros...(xlsx)
PRP 19 Food Packaging Design & Development.docx	19 Feb 2018, 13:43	28 KB	Micros...(docx)

There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards including those defined in ISO/TS 22002-4:2013 Prerequisite programmes on food safety -- Part 4: Food packaging manufacturing.







## Contamination and Migration

### Introduction

The company has established, implemented a programme of prerequisites for the prevention of contamination and migration which are maintained in order to ensure effective operation of the Food Packaging Safety Management system.

### Prevention of Contamination

Preventative measures are taken to prevent chemical, microbiological, physical and/or allergen contamination of packaging during all operations. These measures are prescribed within this document and the food packaging safety management system.

### Prevention of Microbiological Contamination

The following systems are applied as part of the prevention of microbiological contamination prerequisite programmes:

- Based on risk assessment areas where potential for microbiological cross contamination exists are identified and control measures including segregation of areas implemented
- The food packaging safety team carry out a hazard assessment to determine sources of potential contamination, the likelihood of contamination of the product and the severity of potential contamination
- Based on the results of hazard assessment control measures have been implemented with the food packaging manufacturing and storage areas
- Control measures include:
  - Separation of raw materials from finished products and packaging
  - Structural segregation including physical barriers/walls/separate handling areas
  - Restricted access controls
  - Changing of protective work wear
  - Defined traffic patterns
  - Equipment segregation
  - People segregation
  - Dedicated utensils, cleaning equipment and tools
  - Air filtration and pressure differential to ensure flow from high to standard to raw material handling areas

Document Reference Contamination and Migration PRP 10  
Revision 1 1<sup>st</sup> February 2018  
Owned by: Technical Manager  
Authorised By: General Manager



# FSSC 22000 Implementation Package for Packaging Manufacturers

## Prerequisite Programmes Verification Records

There are Sample Verification Records:

Name	Date Modified	Size	Kind
PRPVR 2 Hygiene Policy Verification Record.docx	Today, 18:21	31 KB	Micros...(docx)
PRPVR 3 Hygiene Code of Practice Verification Record.docx	Today, 18:24	31 KB	Micros...(docx)
PRPVR 4 Establishment PRP Verification Record.docx	Today, 18:24	30 KB	Micros...(docx)
PRPVR 5 Layout of Premises and Workspace PRP Verification Record.docx	Today, 18:24	35 KB	Micros...(docx)
PRPVR 6 Utilities PRP Verification Record.docx	Today, 18:23	32 KB	Micros...(docx)
PRPVR 7 Waste Management Verification Record.docx	Today, 18:22	32 KB	Micros...(docx)
PRPVR 8 Equipment PRP Verification Record.docx	Today, 18:22	34 KB	Micros...(docx)
PRPVR 9 Purchasing PRP Verification Record.docx	Today, 18:22	33 KB	Micros...(docx)
PRPVR 10 Contamination & Migration PRP Verification Record.docx	Today, 18:22	33 KB	Micros...(docx)
PRPVR 11 Cleaning PRP Verification Record.docx	Today, 18:21	32 KB	Micros...(docx)
PRPVR 12 Pest Control PRP Verification Record.docx	Today, 18:25	41 KB	Micros...(docx)
PRPVR 13 Personnel Hygiene & Employee Facilities PRP Verification Audit.docx	Today, 18:27	42 KB	Micros...(docx)
PRPVR 14 Rework PRP Verification Record.docx	Today, 18:28	32 KB	Micros...(docx)
PRPVR 15 Product Recall PRP Verification Record.docx	Today, 18:28	31 KB	Micros...(docx)
PRPVR 16 Storage & Transport PRP Verification Record.docx	Today, 18:27	37 KB	Micros...(docx)
PRPVR 17 Packaging Information PRP Verification Record.docx	Today, 18:27	35 KB	Micros...(docx)
PRPVR 18 Food Defence PRP Appendix Security Measures Verification Record.docx	Today, 18:26	39 KB	Micros...(docx)
PRPVR 18 Food Defence PRP Verification Record.docx	Today, 18:26	33 KB	Micros...(docx)
PRPVR 19 Packaging Design & Development PRP Verification Record.docx	Today, 18:26	31 KB	Micros...(docx)

**AFC**  
Hygiene Code of Practice PRP Verification

Hygiene Code of Practice PRP Verification

Hygiene Code of Practice Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
Are all employees including agency staff, visitors and contractors familiar with and do they follow the Hygiene Code of Practice?	
Do all personnel entering the factory for any reason wear the appropriate protective clothing, which is provided by the company?	
Is protective clothing clean, worn in the correct manner, and kept in a good state of repair?	
Are personal clothes worn inside not outside of the protective garments and fully covered?	
Is all protective clothing kept on the premises, changed at least weekly not worn to and from work?	
Are company issued hairnets worn enclosing all hair and the ears?	
Are hairnets put on prior to other protective clothing and no halrgrips or clips worn outside the hairnet?	
Are company issued beard snoods worn?	
Is sensible clean footwear worn at all times?	
Are safety shoes worn where provided?	
Is protective clothing when changed placed into lockers or the appropriate receptacle?	
When out of hours working such as cleaning of the factory and equipment or stocktaking is taking place is protective clothing, including hairnets worn?	

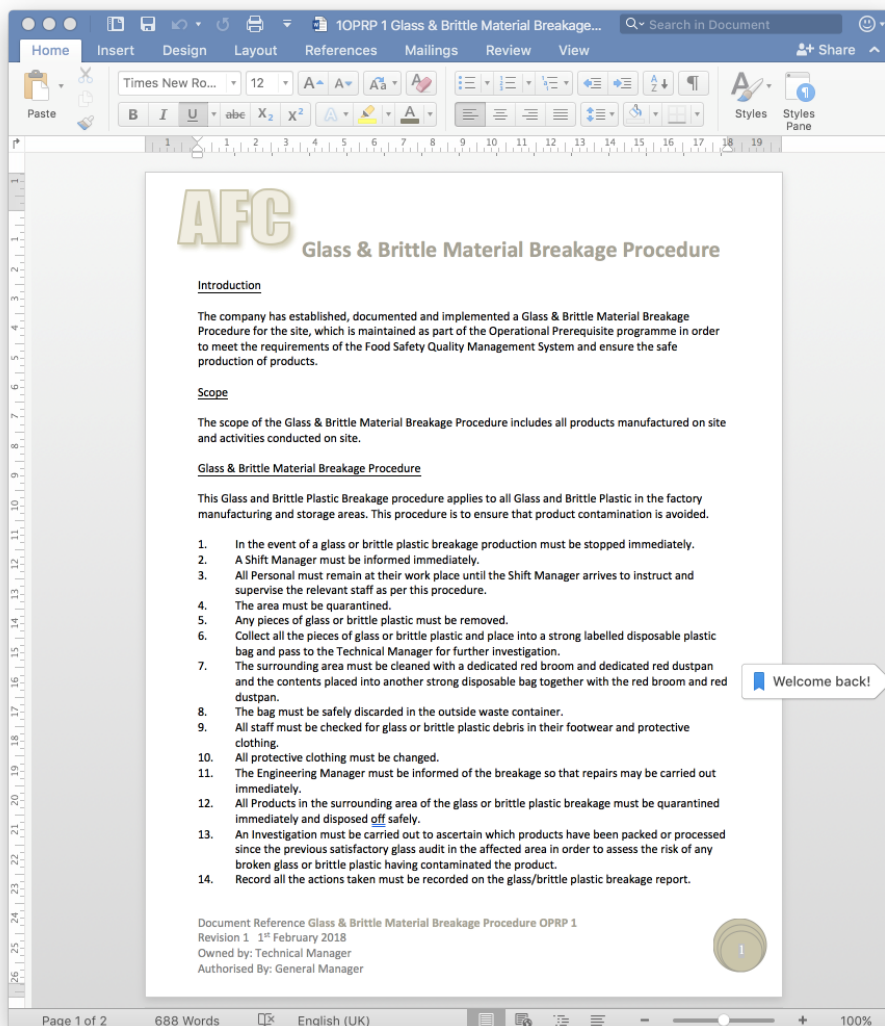
Document Reference Hygiene Code of Practice PRP Verification Record PRPVR 3  
Revision 1 1<sup>st</sup> February 2018  
Owned by: Technical Manager  
Authorised By: General Manager

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## Sample Operational Prerequisite Programmes

There is a range of Operational Prerequisite Programme examples with corresponding Verification and Validation Records:

Name	Date Modified	Size	Kind
▶ Additional Requirements FSSC	14 Feb 2019, 19:35	--	Folder
▶ FPSMS Records	20 Feb 2018, 11:33	--	Folder
▶ FSSC 22000 Packaging System Start Up Guide.pdf	21 Feb 2018, 05:45	7 MB	PDF Document
▶ ISO 22000 Auditor Training & Checklists	21 Feb 2019, 19:34	--	Folder
▶ ISO 22000 HACCP Manual	Today, 09:54	--	Folder
▶ ISO and HACCP Training Presentations	Yesterday, 12:05	--	Folder
▶ Packaging Food Safety Management System 22000 2018	Today, 09:45	--	Folder
▶ Prerequisite Programmes	Today, 09:48	--	Folder
▶ Project	Today, 09:34	--	Folder
▶ Sample OPRP Validation	Yesterday, 12:07	--	Folder
▶ Sample OPRP Verification	Yesterday, 12:07	--	Folder
▶ Sample OPRPs	Yesterday, 12:08	--	Folder
▶ Sample PRP Verification	Today, 09:51	--	Folder



## ISO 22000 HACCP Manual including Implementation Guidance

Name	Date Modified	Size	Kind
HACCP Calculator ISO 22000 2018 Instructions.pdf	9 Jul 2018, 12:23	9.6 MB	PDF Document
HACCP Calculator ISO 22000 Packaging 2018 Master	21 Feb 2019, 19:34	286 KB	Micros...(xlsx)
Non ISO HACCP Planner	21 Feb 2019, 19:31	--	Folder
Product Description Prompt	2 Jun 2017, 17:40	28 KB	Micros...(docx)
Sample Finished Product Summary Sheet.docx	9 Jul 2018, 12:33	28 KB	Micros...(docx)
Sample HACCP Flow Diagram.docx	9 Jul 2018, 12:25	32 KB	Micros...(docx)
Sample HACCP Steering Group Review Template.docx	9 Jul 2018, 12:31	29 KB	Micros...(docx)
Sample HACCP Validation.docx	9 Jul 2018, 12:29	29 KB	Micros...(docx)
Sample Hazard Control Plan Template	5 Jul 2018, 12:35	27 KB	Micros...(docx)
Sample Packaging HACCP Plan.pdf	3 Jun 2012, 20:20	97 KB	PDF Document
Sample Product Description	21 Feb 2019, 18:45	28 KB	Micros...(docx)
Sample PRP Validation - Maintenance.docx	21 Feb 2019, 18:43	157 KB	Micros...(docx)
Sample PRP Verification - Training.docx	21 Feb 2019, 18:42	145 KB	Micros...(docx)
Sample Raw Material Summary Sheet.docx	9 Jul 2018, 12:32	30 KB	Micros...(docx)
Sample Verification Record.docx	9 Jul 2018, 12:31	31 KB	Micros...(docx)
Typical Packaging Hazards and Control Measures	4 Jun 2017, 12:11	29 KB	Micros...(docx)

There are HACCP documents, instructions and examples that you might find useful when implementing your Food Safety Plans.

Hazards	Control Measures
Glass and brittle plastics	Minimise glass in the factory and audit. Ensure glass breakage action and investigation systems are in place
Blades	System for safe issue, return and disposal of blades. Ensure blade loss/damage action and investigation systems are in place
Pests	Ensure pest control systems are in place
Microbiological	Clearly communicate personal hygiene rules and ensure hygienic conditions are monitored by audits
Dust and dirt	Ensure all cleaning requirements are specified and are carried out as scheduled
Wood splinters	Exclude wood from production areas
Hairs	Ensure hairnets and beard snoods are worn
Blood	Ensure accidents are reported immediately and cuts are suitably protected
Foodstuffs	Restrict food and drink to designated areas outside of production
Jewellery and personal items	Restrict wearing of jewellery and bringing of personal items into production areas
Raw material not approved for direct food contact	Ensure that all raw material is purchased approved for 'direct food contact' and the supplier provides all relevant specifications and certification
Generic contamination caused by poor handling and hygiene controls at suppliers	Only purchase raw material from approved suppliers who can demonstrate the required level of hygiene controls. Approval Questionnaire and auditing
Contaminated deliveries	Ensure all deliveries of lidding material are inspected for odour, damp or contamination
Generic contamination caused by poor handling and hygiene controls in Stores	Ensure that all raw material remains in original packaging until issued to production. Ensure that the stores department cleaning schedule is applied and external doors are kept closed when not in use
Generic contamination caused by poor handling and hygiene controls in Production	Ensure that all raw material is inspected for odour, damp or contamination when unpacking and is stored on clean plastic pallets for issue to production. Ensure that all personal hygiene rules are applied
Off-cuts	Ensure Inverter air pressure is > 1 bar

Document Reference Typical Packaging Hazards and Control Measures  
Revision 1 26th May 2017  
Owned by: Technical Manager  
Authorised By: General Manager



# FSSC 22000 Implementation Package for Packaging Manufacturers

**AFC** ISO 22000 HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Taking the Prerequisite Programmes and Control Measure into consideration Rate the Severity of the Hazard  
1 = Not Severe  
3 = Severe

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Severity
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C x 15 seconds	3
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 °C	3
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < -18 °C	3
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3
1	AMF Delivery	Nuts		Identification and segregation of allergens during storage	Filtration 3mm maximum	1
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2
1	AMF Delivery	Allergens		Gluten Breakage and Investigation Procedures	Hot Water Disinfection	1
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3
1	AMF Delivery	Contamination with Bacteria from Pests		3. Pest Control	Positive Release of Finished product for micro	3
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3
1	AMF Delivery	Staphylococcus aureus		Personal Hygiene Facilities	Filtration 3mm maximum	3

Document Reference ISO 22000 HACCP Calculator Instruction 2  
Revision 1 9<sup>th</sup> August 2017  
Owned by: Technical Manager  
Authorised By: General Manager

## HACCP Implementation Guidance

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

**ISO 22000 Implementation Assessing Control Measures**

Refer to the HACCP Calculator Instructions at this stage.

**AFC** ISO 22000 HACCP Calculator Instruction

b) What is the severity of the consequences in the case of failure in its functioning?  
Consider would failure mean a:  
Very severe life-threatening event  
Severe injury or trauma requiring urgent hospital treatment  
Immobilising injury or trauma requiring hospital treatment  
Non-immobilising injury or trauma but requiring hospital treatment  
Minor non-immobilising injury or trauma not requiring hospital treatment

Based on the above select from the drop-down list if it is likely to be a CCP, OPRP, PRP or Not Effective.  
If Not Effective Modify or look for a different Control Measure

Document Reference ISO 22000 HACCP Calculator Instruction 1  
Revision 1 7<sup>th</sup> July 2018  
Owned by: Technical Manager  
Authorised By: General Manager

## Training Presentations

International  
Food Safety & Quality Network

# Introduction to ISO 22000:2018

Welcome to this Introduction to ISO 22000:2018

Slide 1 of 63 English (United States) 133%

International  
Food Safety & Quality Network

# Document Requirements ISO 22000:2018

Click to add notes

Slide 1 of 40 English (United States) 131%

# FSSC 22000 Implementation Package for Packaging Manufacturers

The screenshot shows a presentation slide titled "Guide to Implementing ISO 22000 for the Food Safety Team". The slide features the International Food Safety & Quality Network logo at the top left. The main content area has a green header with the logo and the title "Guide to Implementing ISO 22000 for the Food Safety Team" in large, bold, black text. Below the title, there is a photograph of several green apples. The slide is part of a presentation, as indicated by the navigation pane on the left and the status bar at the bottom. The status bar shows "Slide 1 of 142", "English (United States)", and a zoom level of "133%".

The screenshot shows a presentation slide titled "ISO 22000 HACCP Training Guide". The slide features the International Food Safety & Quality Network logo at the top left. The main content area has a green header with the logo and the title "ISO 22000 HACCP Training Guide" in large, bold, black text. Below the title, there is a photograph of several green apples. The slide is part of a presentation, as indicated by the navigation pane on the left and the status bar at the bottom. The status bar shows "Slide 1 of 120", "English (United States)", and a zoom level of "122%".



# FSSC 22000 Implementation Package for Packaging Manufacturers

International  
Food Safety & Quality Network

## 22000 Prerequisite Programme Training Guide

[www.ifsqn.com](http://www.ifsqn.com)

Click to add notes

Slide 1 of 100 English (United States)

International  
Food Safety & Quality Network

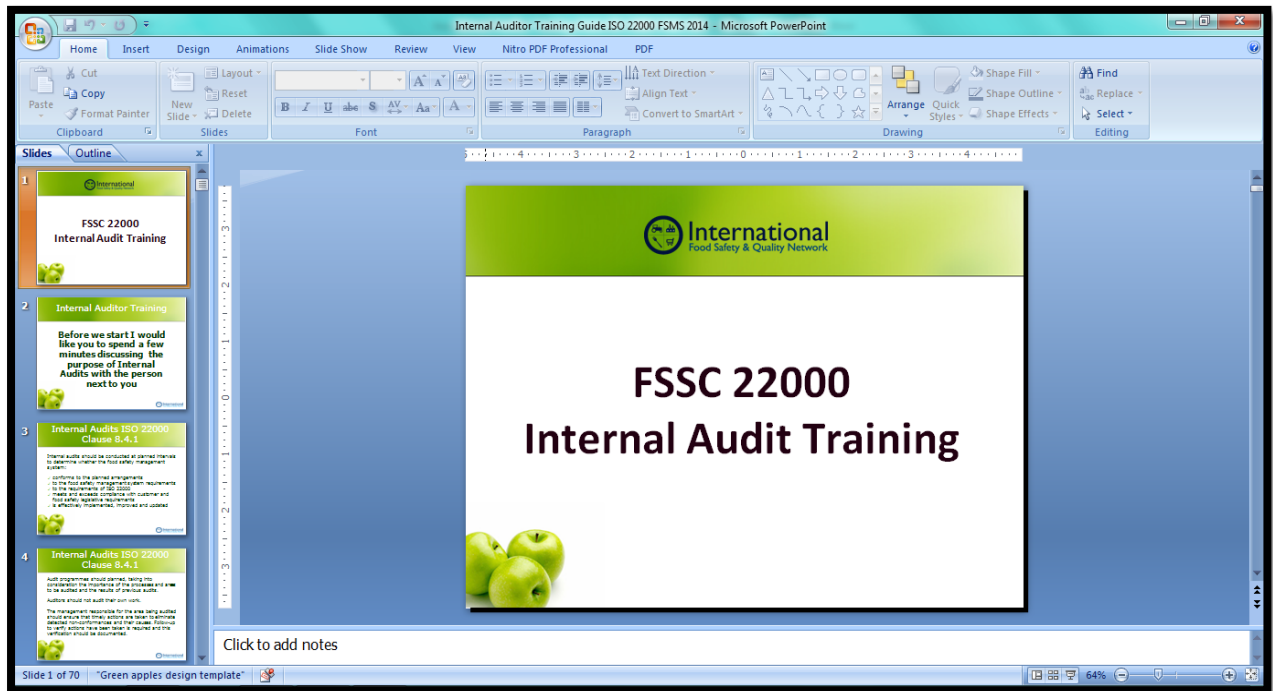
## FSSC 22000 Additional Requirements

Read Slide

Slide 1 of 23 English (United States)

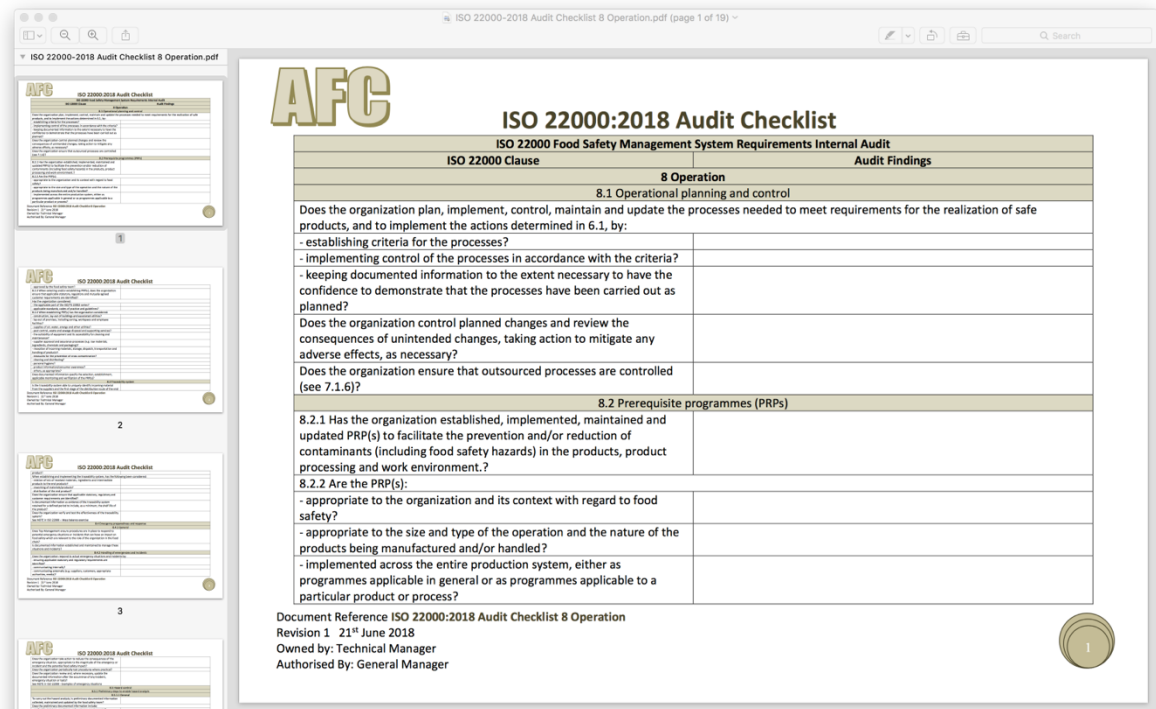
## ISO 22000 Auditor Training and Checklists

There is a PowerPoint Internal Audit Training Presentation.



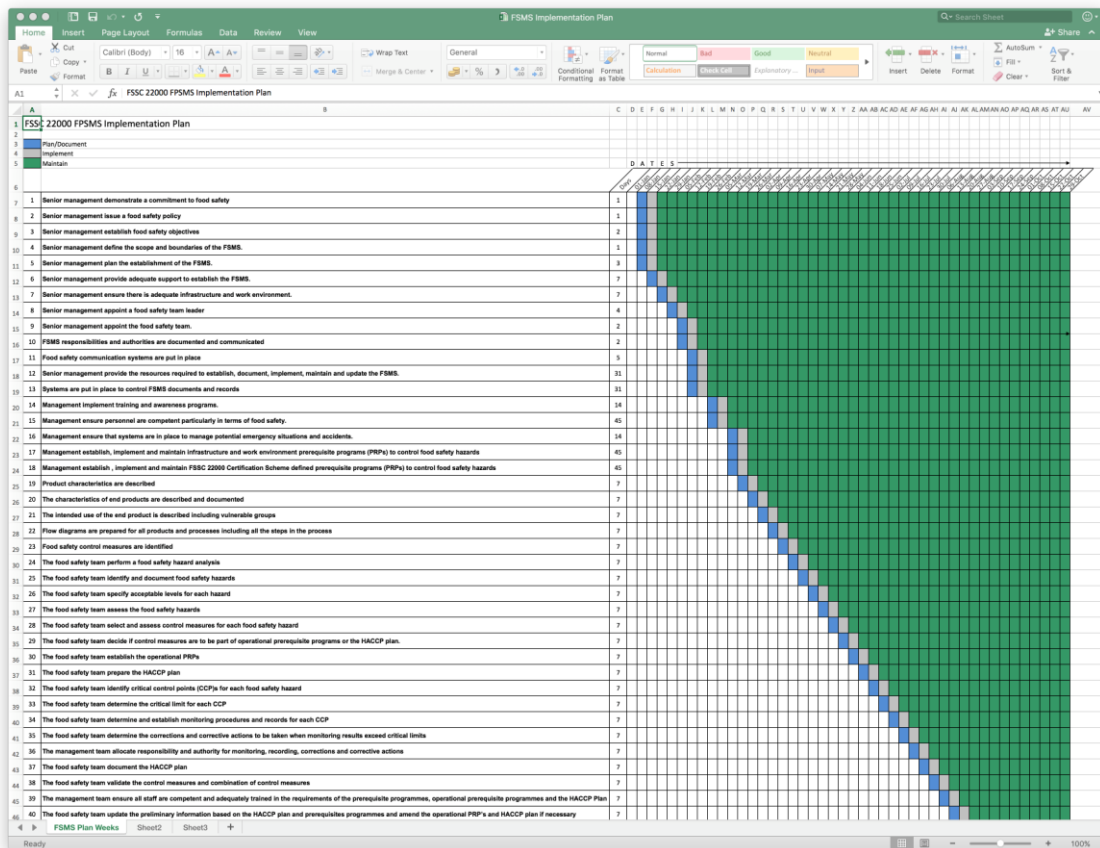
## Internal Audit Checklists

There is a checklist for each section of the ISO 22000 and ISO TS 22002-4 standards.

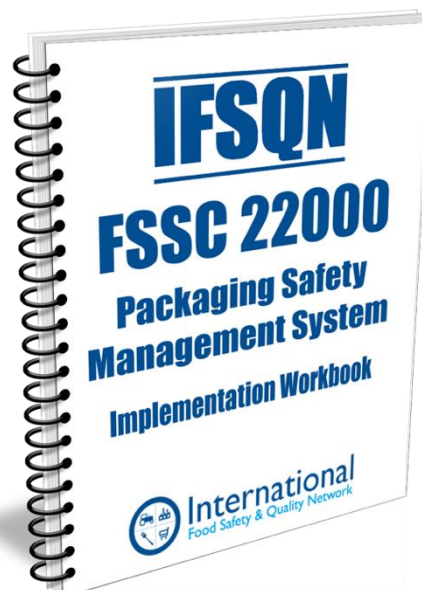


## Project Tools

We provide an **FSSC 22000 FSMS Implementation Plan** which can be used to plan the development of your Safety Management System.



## FSSC 22000 Packaging FSMS Implementation Workbook



**Free online support via e-mail**

We provide online support and expertise to assist you in developing your FSSC 22000 Food Packaging Safety Management System.

Support is provided until you achieve certification.

[Click here to order the IFSQN FSSC 22000 Packaging Food Safety Management System Certification Package](#)