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

Included in the package:

- **ISO 22000 Food Safety Management System Documents**
  A Comprehensive set of food safety management system documents plus a set of record templates

- **Prerequisite Programmes Manual**
  A comprehensive set of prerequisite programmes & verification records including those defined in PAS 223 2011

- **Operational Prerequisite Programmes Templates**
  A set of operational prerequisite programmes complete with matching validation and verification records

- **HACCP Manual**
  Including the Unique ISO 22000 HACCP Calculator

- **ISO 22000 & Prequisite Training Modules**
  Training modules including key elements of ISO 22000 & PAS 223

- **ISO 22000 Gap Analysis Checklists**
  A set of ISO 22000 Gap Analysis Checklists

- **IFSQN Project 22000 Support Package**
  Additional project tools to help you achieve certification including training, exams and a project planner

- **Free technical support** via e-mail until you achieve certification

- **Comprehensive FSSC 22000 Implementation Workbook**
ISO 22000 Food Safety Management System Procedures & Records

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

**Food Safety Quality Manual**

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

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

| Section 8.1                | Validation, Verification and Improvement of the Food Safety Management System |
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Evaluation of Individual Verification Results
Analysis of Results of Verification Activities
Continual Improvement
Customer Satisfaction
Food Safety Quality Management System
Updating
FSQMS Record Templates

The Food Safety Quality Manual includes a range of record templates that support your Food Safety Management System procedures:

QMR 001  Management Review Minutes
QMR 002  Training Record
QMR 003  Product Release Record
QMR 004  Design and Development Records
QMR 005  Supplier Assessment Record
QMR 006  Validation Record
QMR 007  Identification and Traceability Record
QMR 008  Register of Customer Property
QMR 009  Calibration Record
QMR 010  Internal Audit Record
QMR 011  Records of Non-conforming Product
QMR 012  Corrective Action Request Form
QMR 013  Preventative Action Request Form
QMR 014  Supplier Self Assessment and Approval Form
QMR 015  Equipment Commissioning Record
QMR 016  Return to Work Form
QMR 017  Hygiene Policy Staff Training Record
QMR 018  Complaint Investigation Form
QMR 019  Prerequisite Audit Checklist
QMR 020  Knife Control Record
QMR 021  Knife Breakage Report
QMR 022  Goods in Inspection Record
QMR 023  Equipment Cleaning Procedure
QMR 024  Glass and Brittle Plastic Breakage Record
QMR 025  Metal Detection Record
QMR 026  First Aid Dressing Issue Record
QMR 027  Cleaning Schedule
QMR 028  Cleaning Record
QMR 029  Engineering Hygiene Clearance Record
QMR 030  Glass and Brittle Plastic Register
QMR 031  GMP Audit Checklist
QMR 032  Vehicle Hygiene Inspection Record
QMR 033  Outgoing Vehicle Inspection Record
QMR 034  Pre Employment Medical Questionnaire
QMR 035  Visitor Questionnaire
QMR 036  Product Recall Record
QMR 037  Shelf Life Confirmation Record
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
Laboratory Quality Manual

A comprehensive Laboratory Quality Manual based on ISO 17025 is provided in Microsoft Word format. The laboratory quality manual includes template records, procedures and product sampling plans.
Prerequisite Programmes Manual

A comprehensive set of prerequisite programmes including those defined in PAS 223 2011 Prerequisite programmes and design requirements for food safety in the manufacture and provision of food packaging plus a set of corresponding verification records

PRP 1 Prerequisite Programmes
PRP 2 Hygiene Policy
PRP 3 Hygiene Code of Practice
PRP 4 Establishments
PRP 5 Layout of Premises and Workspace
PRP 6 Utilities
PRP 7 Waste Management
PRP 8 Equipment Prerequisites
PRP 9 Purchased Materials and Services
PRP 10 Contamination and Migration
PRP 10 Appendix 1 Allergen Control System
PRP 11 Cleaning
PRP 12 Pest Control Prerequisites
PRP 13 Personnel Hygiene and Employee Facilities
PRP 14 Rework Prerequisite Programmes
PRP 15 Product Recall Prerequisite Procedures
PRP 16 Storage and Transport Prerequisites
PRP 17 Packaging Information Prerequisites
PRP 18 Food Defence System
PRP 19 Food Packaging Design & Development
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 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 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 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
  → Charging 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  1st August 2013
Owned by: Technical Manager
Authorised By: General Manager
Prerequisite Programmes Verification Records

Verification audit templates covering all the prerequisite programmes:

PRPR 1 Prerequisite Programmes
PRPR 2 Hygiene Policy
PRPR 3 Hygiene Code of Practice
PRPR 4 Establishments
PRPR 5 Layout of Premises and Workspace
PRPR 6 Utilities
PRPR 7 Waste Management
PRPR 8 Equipment Prerequisites
PRPR 9 Purchased Materials and Services
PRPR 10 Contamination and Migration
PRPR 10 Contamination and Migration Appendix 1 Allergen Control
PRPR 11 Cleaning
PRPR 12 Pest Control Prerequisites
PRPR 13 Personnel Hygiene and Employee Facilities
PRPR 14 Rework Prerequisite Programmes
PRPR 15 Product Recall Prerequisite Procedures
PRPR 16 Storage and Transport Prerequisites
PRPR 17 Packaging Information Prerequisites
PRPR 18 Food Defence System
PRPR 19 Food Packaging Design & Development

AFC

Storage PRPs

Introduction
The company has established, implemented a programme of prerequisites for the site, which is maintained in order to ensure effective operation of the food safety management system.

Scope
The scope of the Prerequisite programmes includes all products manufactured on site and activities conducted on site.

Procedure
The organisation ensures that PRPs are established, implemented, maintained, reviewed, improved and updated as to:

- Correcting or preventing the introduction of food safety hazards through the working environment.
- To eliminate, prevent or reduce to an acceptable level the biological, chemical and physical contamination of the product(s) including cross contamination between products.
- To control, monitor and/or prevent food safety hazard levels in the finished product, ingredients and processing environment.

Storage Prerequisite Programme
All materials including chemicals, raw materials, ingredients, packaging, in-process products, rework, quarantined product and finished product are stored in storage areas as a manner to protect them from contamination sources. The following standards are applied as part of the storage prerequisite programmes:

- Storage areas are designed to segregate materials when there is a risk of cross contamination.
- Storage areas are designed to be easily cleanable and maintained.
- Storage areas are designed to prevent contamination and deterioration.
- Storage areas are kept clean, well ventilated, and dry.

Document Reference: Food PRPs Section 1.1
Revision 4, 02 July 2013
Owned by Technical Manager
Authorised by General Manager
Operational Prerequisite Programmes Templates

A set of operational prerequisite programmes complete with matching validation and verification records

OPRP 1 Glass & Brittle Material Breakage Procedure
OPRP 2 Metal Detection
OPRP 3 Control of Knives
OPRP 4 Maintenance
OPRP 5 Hygiene Policy
OPRP 6 Glass Policy
OPRP 7 Control of Brittle Materials
OPRP 8 Control of Purchased Materials and Service
HACCP Manual

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
FSSC 22000 Implementation Package for Packaging Manufacturers

Introduction

The company is committed to supplying safe products for consumption. As part of this commitment, all processes and procedures used in the manufacture of food products are subject to hazard analysis based on the Codex Alimentarius HACCP principles.

The HACCP Manual demonstrates due diligence of the company in effective planning, development and implementation of the food safety management system. These documents are fully supported by the completion of a HACCP plan and the records specified in this manual for the monitoring of plotted activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer.

The Food Safety Management System is fully supported by established verification procedures and validation of the control measures; combination of control measures that are implemented through the HACCP plan.

Management commitment:

We are a leading food company committed to produce safe and legal products in line with legislation and to continuously improve our standards of hygiene, quality and safety in relation to both our product range and the environment in which we manufacture these products.

HACCP principles:

HACCP is a system, which identifies specific hazards and implements measures for their control. All the HACCPs contained in this manual have been developed taking legislation requirements into consideration and using the seven basic principles detailed below:

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

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 & Prequisite Training Modules

Training modules including key elements of ISO 22000 & PAS 223

Training: Introduction to ISO 22000

This 45 minute PowerPoint presentation will introduce the ISO 22000 standard to the management team and explain exactly how to start the process of implementing an ISO 22000 compliant Food Safety Management System.
Training: Understanding ISO 22000

The one hour 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
- The documents required to meet the standard
- And much more...
Training: ISO 22000 Document Requirement Guide

The ISO 22000 Document Requirement Guide PowerPoint presentation supplied explains to the Food Safety Team 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.
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.

HACCP Definitions and Terms

The principles of HACCP can be better understood once everyone is clear about the following terms:

- **Deviation**: Failure to meet a critical limit.
- **Flow diagram**: A systematic representation of the sequence of steps or operations used in the production or manufacture of a particular food item.
- **HACCP**: A system which identifies, evaluates, and controls hazards which are significant for food safety.
- **HACCP plan**: A document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration.
- **Hazard**: A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.
- **Hazard analysis**: The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore should be addressed in the HACCP plan.
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.

Preliminary Steps - 2. Assemble the HACCP team including at least one person who is HACCP trained

A core team should be utilised within the company to conduct HACCP studies. This core team should be supplemented by other staff when specific areas or products are being analysed. The Food Safety (HACCP) Team membership should include where possible personnel from Production, Engineering, Laboratory and Technical disciplines. The Team Leader is usually the Technical Manager or Quality Manager.

Below is a typical HACCP team:
- Technical Manager
- Laboratory Manager
- Processing Manager
- Engineering Manager
- Production Manager
- Process Operator
- Production Operator
- Distribution Manager

The HACCP team will vary depending on the size and complexity of the organisation and the process.

Review

What does the Corrective action plan need to ensure?
Click on your answer.

- The cause of the deviation has been identified and eliminated
- The CCP reverts to a controlled state after the corrective action has been taken
- Measures to prevent recurrence of the deviation have been established
- Product is quarantined until it is established that it is safe
- All of the above

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Training Software

The interactive and illustrated PowerPoint HACCP, CODEX GMP and Pre-requisites training presentations are supplied with training software.

We have provided HACCP and Pre-requisites Multiple choice exams evaluate your staff's progress with graphic certificates to print out.
ISO 22000 Gap Analysis Checklists - A set of ISO 22000 Gap Analysis Checklists

**ISO 22000 Validation, Verification and Improvement Internal Audit Checklist**

<table>
<thead>
<tr>
<th>ISO 22000 Food Safety Management System Internal Audit</th>
<th>Audit Findings</th>
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<tr>
<td><strong>8 Validation, Verification and Improvement of the Food Safety Management System</strong></td>
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<tr>
<td>Do the food safety team plan and implement the processes needed to validate control measures and to verify and improve the food safety management system?</td>
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**8.2 Validation of Control Measure Combinations**

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<tr>
<td>Are control measures to be included in operational PRP(s) and the HACCP plan validated?</td>
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<tr>
<td>Are control measures capable of achieving the intended control of the food safety hazard(s) for which they are intended?</td>
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<tr>
<td>Does the Food Safety Team validate the control measures are effective and capable of, in combination, ensuring control of the identified food safety hazard(s) to obtain end products that meet the defined acceptable levels?</td>
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<tr>
<td>When the result of the validation shows that one or both of the above elements cannot be confirmed, are the control measure and/or combinations modified and re-assessed?</td>
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**8.3 Control of Monitoring and Measuring**

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<td>Is there evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures?</td>
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<tr>
<td>Is there a calibration procedure in place?</td>
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<tr>
<td>Is monitoring and measuring equipment calibrated or verified at specified intervals?</td>
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</tbody>
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Document Reference: ISO 22000 Validation, Verification and Improvement Internal Audit Checklist
Revision 1 16th October 2011
Owned by: Technical Manager
Authorised By: General Manager
IFSQN Project 22000 Support Package - additional project tools to help you achieve certification including training, exams and a project plan.
Comprehensive FSSC 22000 Implementation Workbook

We include an FSSC 22000 Implementation Workbook which complements our comprehensive FSSC 22000 Packaging Food Safety Management System package and guides you on the path to achieving FSSC 22000 Certification.

The workbook is divided into 9 steps that are designed to assist you in implementing your food safety management system effectively:

- ✔ Step One: ISO 22000 & PAS 223 Familiarisation
- ✔ Step Two: GAP Analysis
- ✔ Step Three: Senior Management Implementation
- ✔ Step Four: Project 22000
- ✔ Step Five: Food Safety Quality Management System
- ✔ Step Six: HACCP Implementation
- ✔ Step Seven: Internal Auditing Training & Checklists
- ✔ Step Eight: Review and Updating
- ✔ Step Nine: Final Steps to FSSC 22000 Certification

For more information see our FSSC 22000 Packaging Implementation Workbook sample
Free technical support

We provide you with expert technical support via e-mail until you achieve certification.

Click here to order our FSSC 22000 Packaging Food Safety Management System Certification Package