



This is a premiere package for Food Packaging Manufacturers looking to achieve certification to FSSC 22000 Certification Scheme Version 5.

This IFSQN FSSC 22000 Food Packaging Safety Management System Implementation Package V5 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 Documentation 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:

Food Packaging Safety Management System Contents

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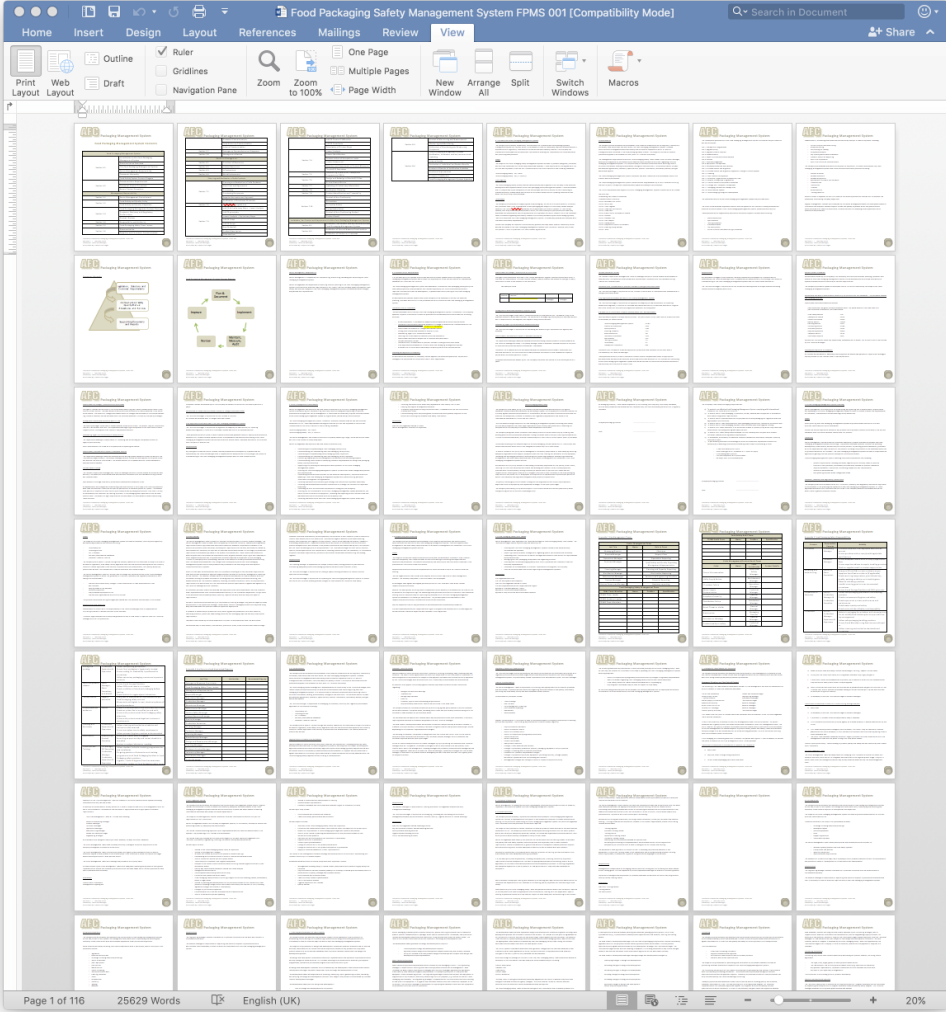
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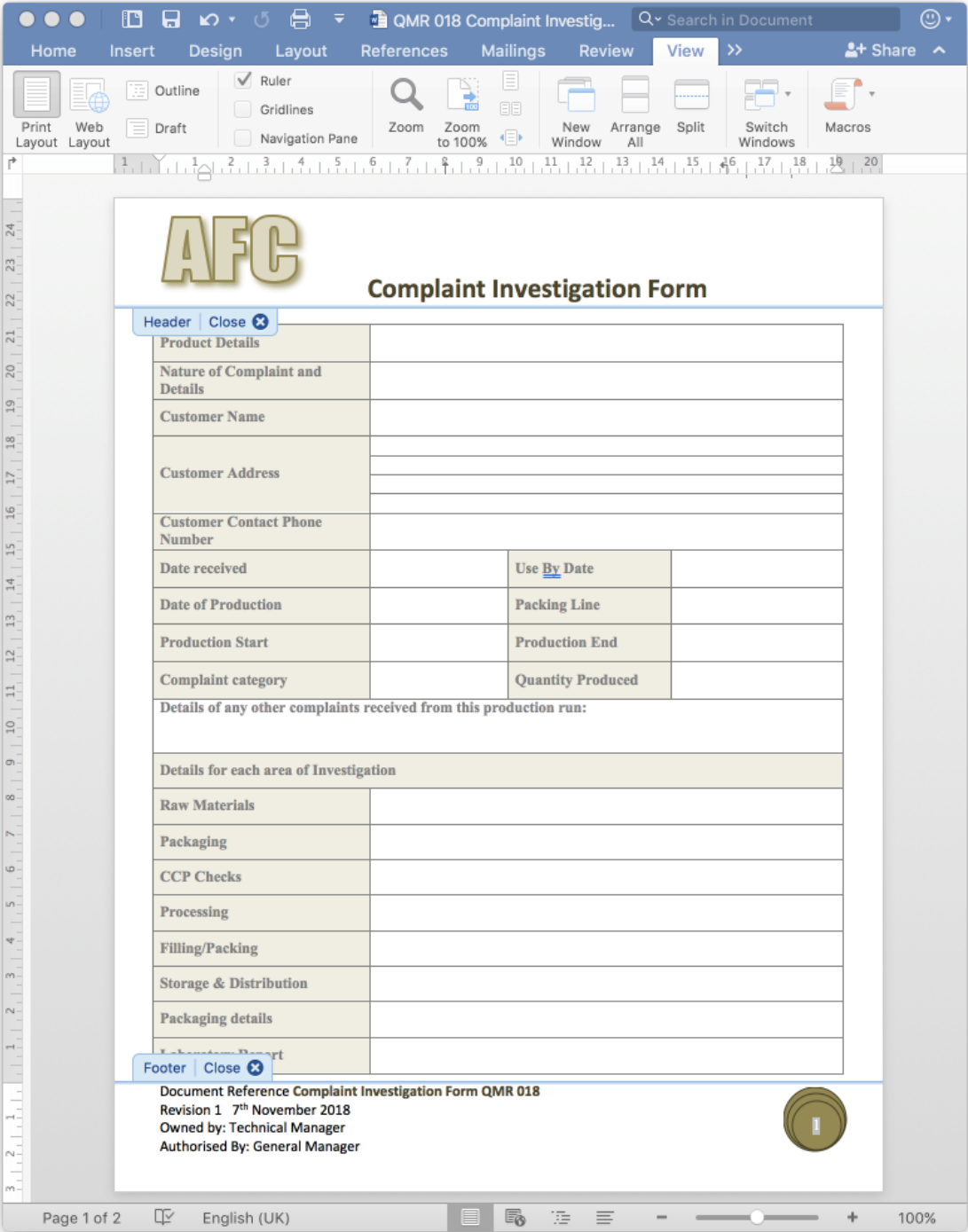
FPSMS Record Templates

There are a range of sample record templates:



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

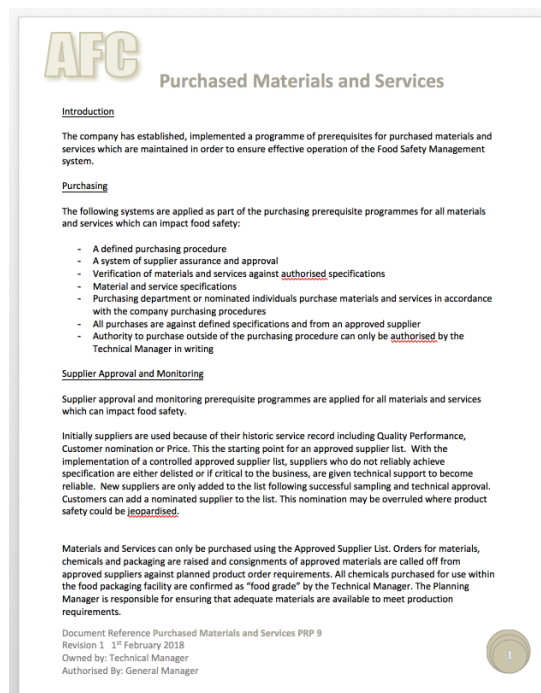
FSSC 22000 Implementation Package for Packaging Manufacturers



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 1st 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

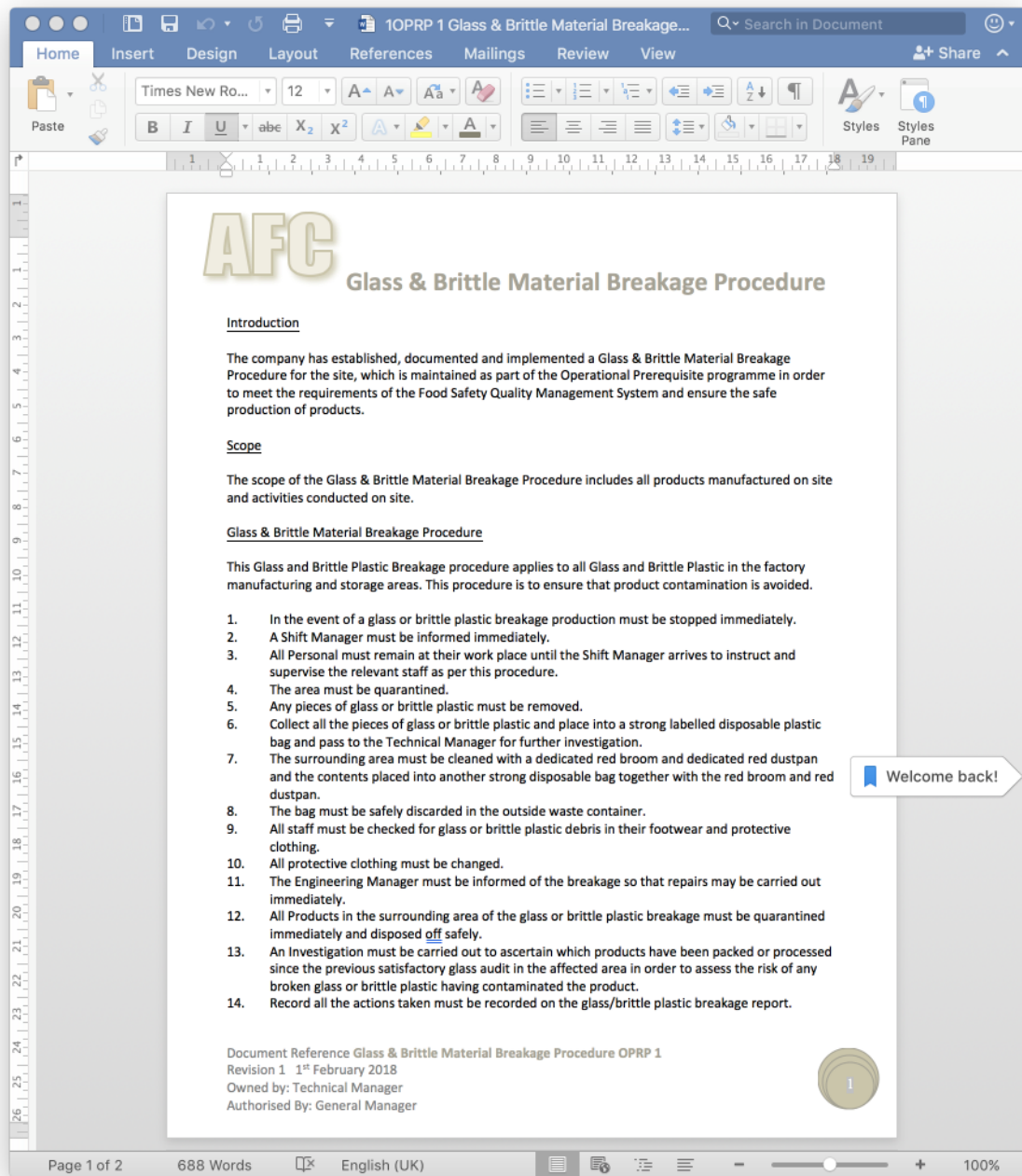
Hygiene Code of Practice Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
Are all employees including agency staff, visitors and contractors familiar with and do they follow the Hygiene Code of Practice?	
Do all personnel entering the factory for any reason wear the appropriate protective 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 1st February 2018
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 6 75%

Sample Operational Prerequisite Programmes

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



ISO 22000 HACCP Documentation including Implementation Guidance

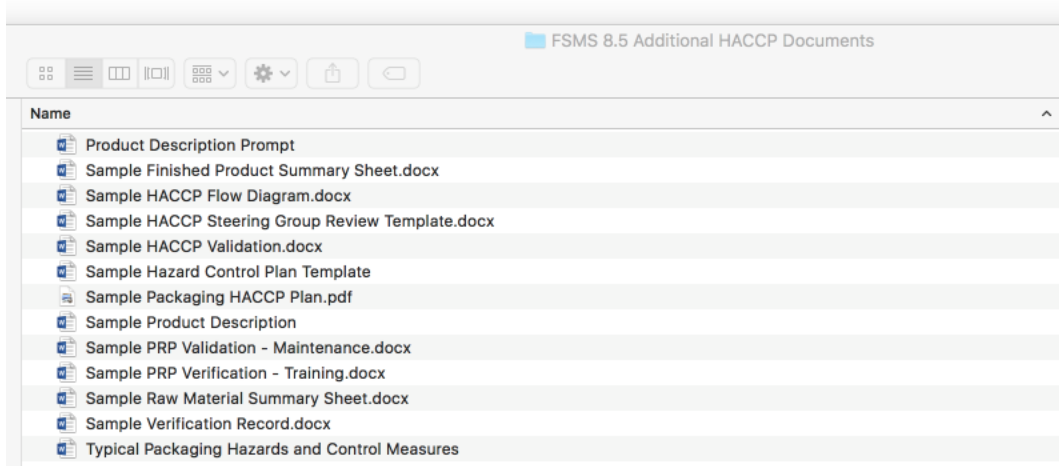
You will also find the FSMS 8.5 HACCP Calculator 22000 Packaging and Instructions:

The screenshot displays the 'HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR' spreadsheet. The main table lists various hazards identified for different steps in the AMF Delivery process, such as 'Bacteria (spore-forming) General', 'Listeria monocytogenes', and 'Personal effects'. For each hazard, it specifies prerequisite programs (e.g., Hygiene and Housekeeping, Storage $1-5^{\circ}\text{C}$, Protective Work Wear) and control measures (e.g., Pasteurisation $> 71.7^{\circ}\text{C}$ $\times 15$ seconds, Filtration 3mm maximum). A risk assessment grid on the right evaluates the severity of each hazard based on its probability and detectability, with a scale from 1 (Not Severe) to 3 (Severe).

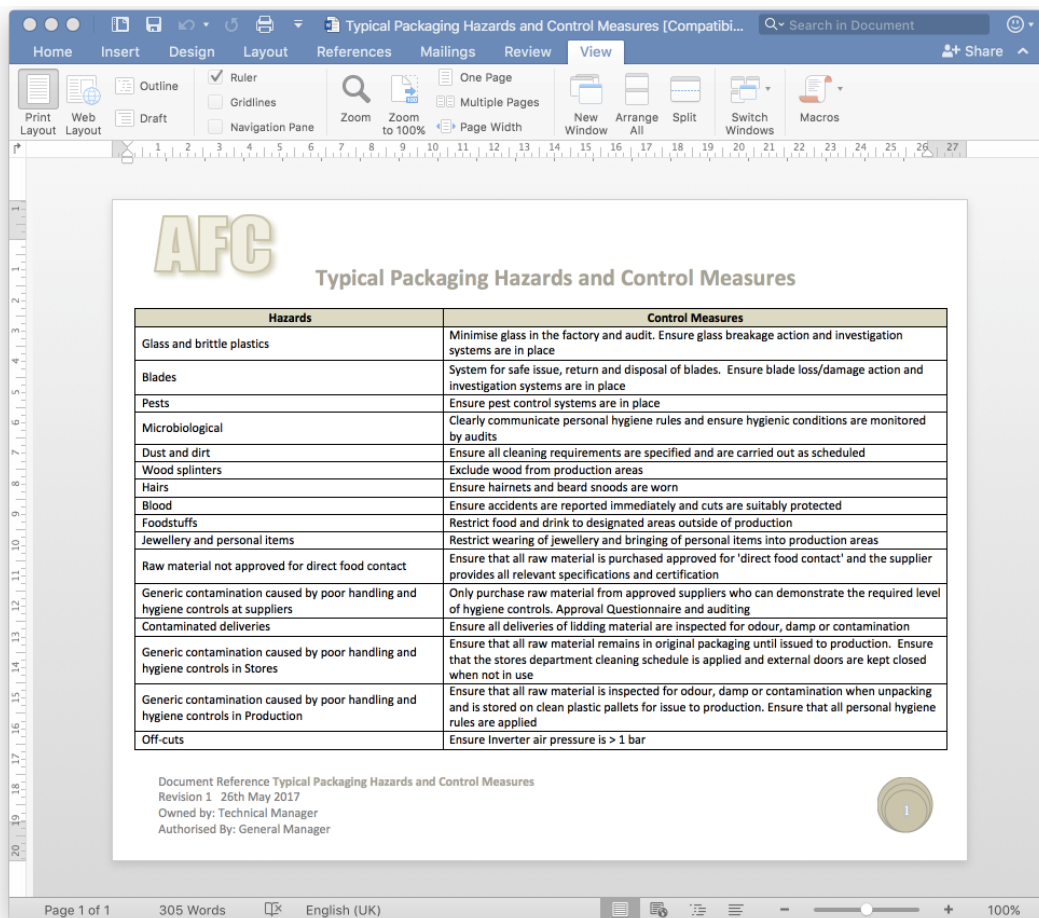
The screenshot shows the 'ISO 22000 HACCP Calculator Instruction 2' document. The title page features the AFC logo and the document title. A callout box explains the hazard severity scale: 'Taking the Prerequisite Programmes and Control Measure into consideration Rate the Severity of the Hazard 1 = Not Severe 3 = Severe'. Below the title page is a table with the following columns: Step Number, Step Name, Hazards Identified, Specific Details about the Hazard, Existing Prerequisite Programmes which assist in controlling the Hazard, and Control Measure. The table lists hazards such as Bacteria (spore-forming) General, Listeria monocytogenes, Personal effects, Wood, Nuts, Stones, Allergens, Cryptosporidium parvum, Intamination with Bacteria from Pests, Antibiotics, and Staphylococcus aureus, along with their corresponding control measures and prerequisite programs.

We provide step by step guidance to implementing your HACCP using the FSMS 8.5 HACCP Calculator 22000 Packaging.

FSSC 22000 Implementation Package for Packaging Manufacturers



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



FSSC 22000 Implementation Package for Packaging Manufacturers

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

HACCP Implementation Guidance

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

Consequence of Failure	Severity
Very severe life-threatening event	3
Severe injury or trauma requiring urgent hospital treatment	2
Immobilising injury or trauma requiring hospital treatment	1
Non-immobilising injury or trauma but requiring hospital treatment	1
Minor non-immobilising injury or trauma not requiring hospital treatment	1

Training Presentations

Introduction to ISO 22000:2018

Who are ISO ?
The International Organization for Standardization (ISO) was established in 1947 and is an association of 161 member countries, which each represent their own country. ISO employs a system of Technical Committees and Working Groups to develop International Standards.
British Standards Institute is the National Standards Body that represents the United Kingdom at ISO. www.iso.org

What is ISO 22000?
ISO 22000 is an international standard that specifies requirements for a food safety management system in an organization in the food chain, regardless of size, that want to implement systems that consistently provide safe products.
ISO 22000 is applicable to all organizations in the food chain, regardless of size, that want to implement systems that consistently provide safe products.
ISO published ISO 22000 in 2005, the current version is ISO 22000:2018 published June 2018.

What is ISO 22000?
ISO 22000 is intended for the implementation of established Food Safety Management Systems and as an organization FSSC can be certified as compliant with the standard by an independent body.
An organization can be in compliance with ISO 22000 without being formally certified by an accredited body. An organization may wish to have safety management system and operations ready to have more credibility with customers if an independent body has approved it.
ISO 22000 can be applied independently of other management system requirements or integrated with existing management system requirements such as ISO 9001.

What is ISO 22000?
In order to comply with ISO 22000 an organization shall:
Plan, implement, operate, maintain and update a food safety management system to meet specific food safety objectives that are safe as per their intended use.
Demonstrate compliance with applicable regulatory and mandatory food safety requirements.
Evaluate and ensure that safety system meets customer food safety requirements and demonstrate conformity with these parties in the food chain.
Continue to be updated food safety system.
Demonstrate such conformity to relevant interested parties.

Welcome to this Introduction to ISO 22000:2018

Slide 1 of 63 English (United States) 133%

Document Requirements ISO 22000:2018

ISO 22000 states that an organization's FSSC shall include documented information required by the standard documented information determined by the organization as being necessary for the effectiveness of the FSSC.
documented information shall include safety requirements required by statutory, regulatory authorities and customers.

There are specific references in the standard where it prescribes that a food safety management system will need to have documents. The following slides show the documents required. References to information are also included.

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

22000 Prerequisite Programme Training Guide

Prerequisite Definition
A prerequisite is something that is required or necessary as a prior condition. Prerequisite programmes create base conditions for the hygienic production of food packaging.

Prerequisite Programmes
Prerequisite Programmes are put in place for hazards not controlled by HACCP. They are based on the application of Good Manufacturing Practice and Good Hygiene Practice. Prerequisite programmes apply to Good Manufacturing Practice and Good Hygiene Practice. Prerequisite programmes are put in place for hazards not controlled by HACCP. They are based on the application of Good Manufacturing Practice and Good Hygiene Practice. Prerequisite programmes create base conditions for the hygienic production of food packaging.

Prerequisite Programmes
Prerequisite programmes are established to avoid or control or prevent the introduction of their safety, health, environmental or quality risks. Prerequisite programmes are put in place for hazards not controlled by HACCP. They are based on the application of Good Manufacturing Practice and Good Hygiene Practice. Prerequisite programmes create base conditions for the hygienic production of food packaging.

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FSSC 22000 Additional Requirements

FSSC 22000 Certification Scheme
FSSC 22000 was developed to better provide assurance of FSSC 22000 (and other) management systems. The FSSC 22000 Food Safety System Certification Scheme is a certification scheme for food safety management systems. The FSSC 22000 Scheme was first published in 2005 and is now being updated.

FSSC 22000 Certification Scheme
FSSC 22000 is based on the existing international standards ISO 22000, ISO 22003 and IFS. The FSSC 22000 Food Safety System Certification Scheme is a certification scheme for food safety management systems. The FSSC 22000 Scheme was first published in 2005 and is now being updated.

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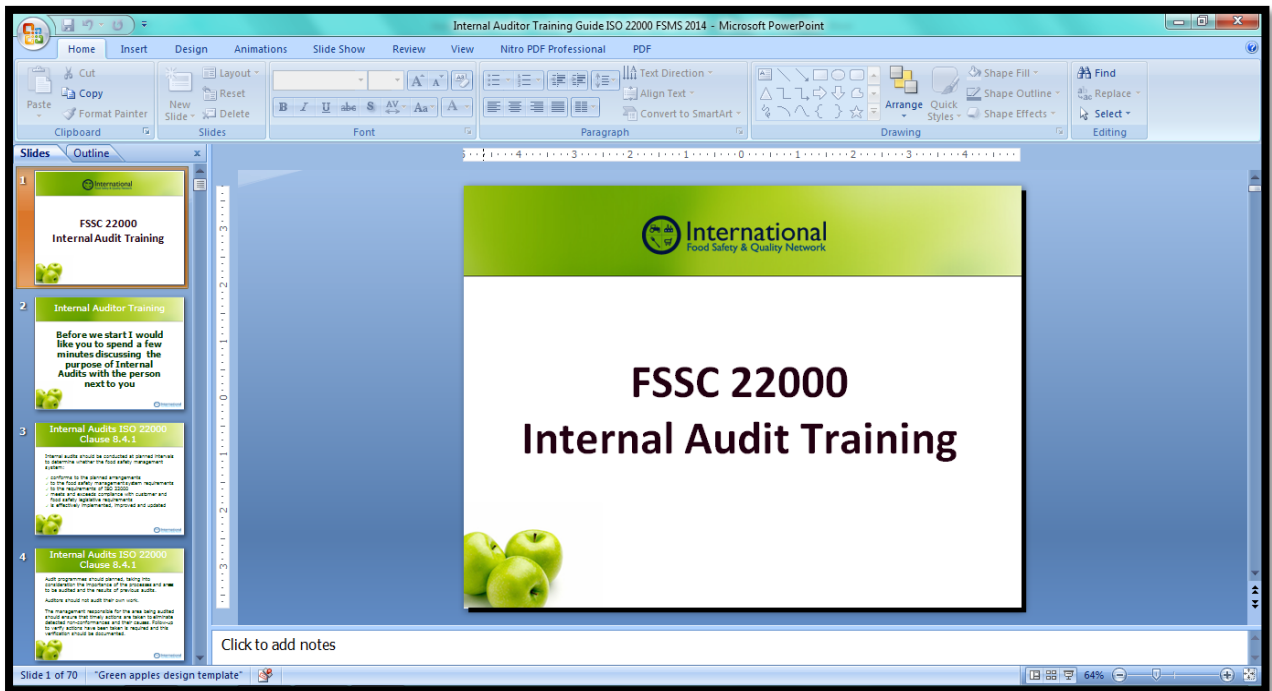
FSSC 22000 Food Categories

Food Category	Applicable Standard
Food packaging	ISO 22000
Food processing	ISO 22000, ISO 22003
Food distribution	ISO 22000, ISO 22003
Food retail	ISO 22000, ISO 22003

Read Slide

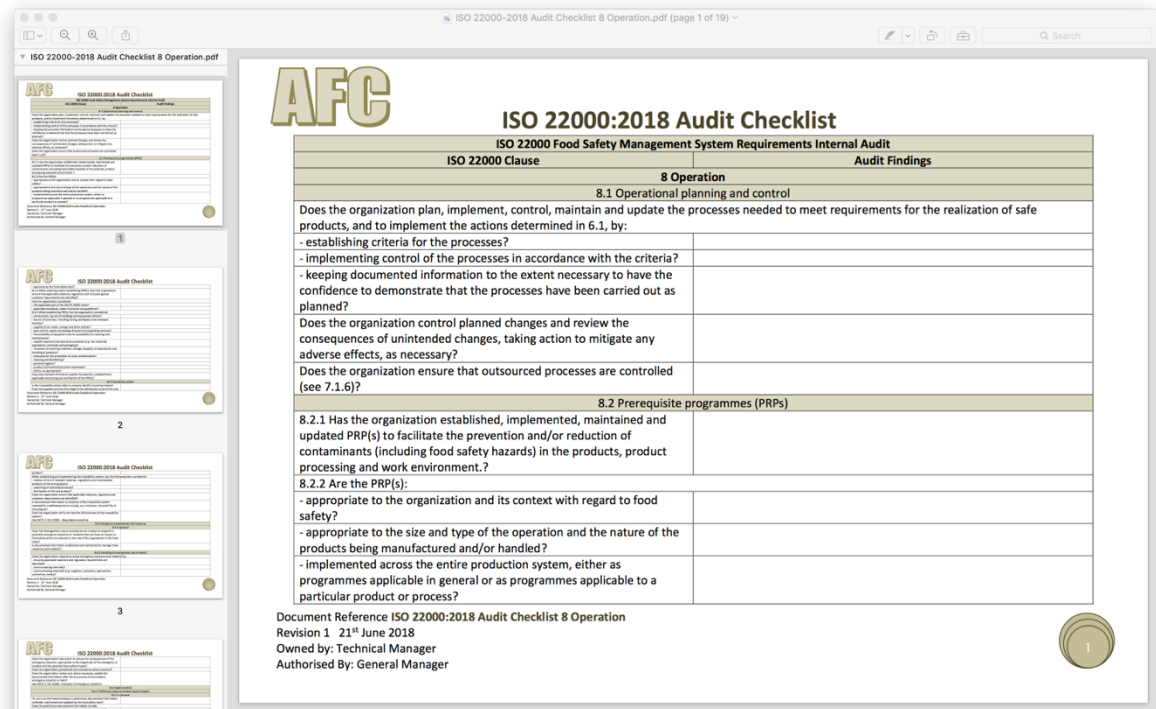
ISO 22000 Auditor Training and Checklists

There is a PowerPoint Internal Audit Training Presentation.



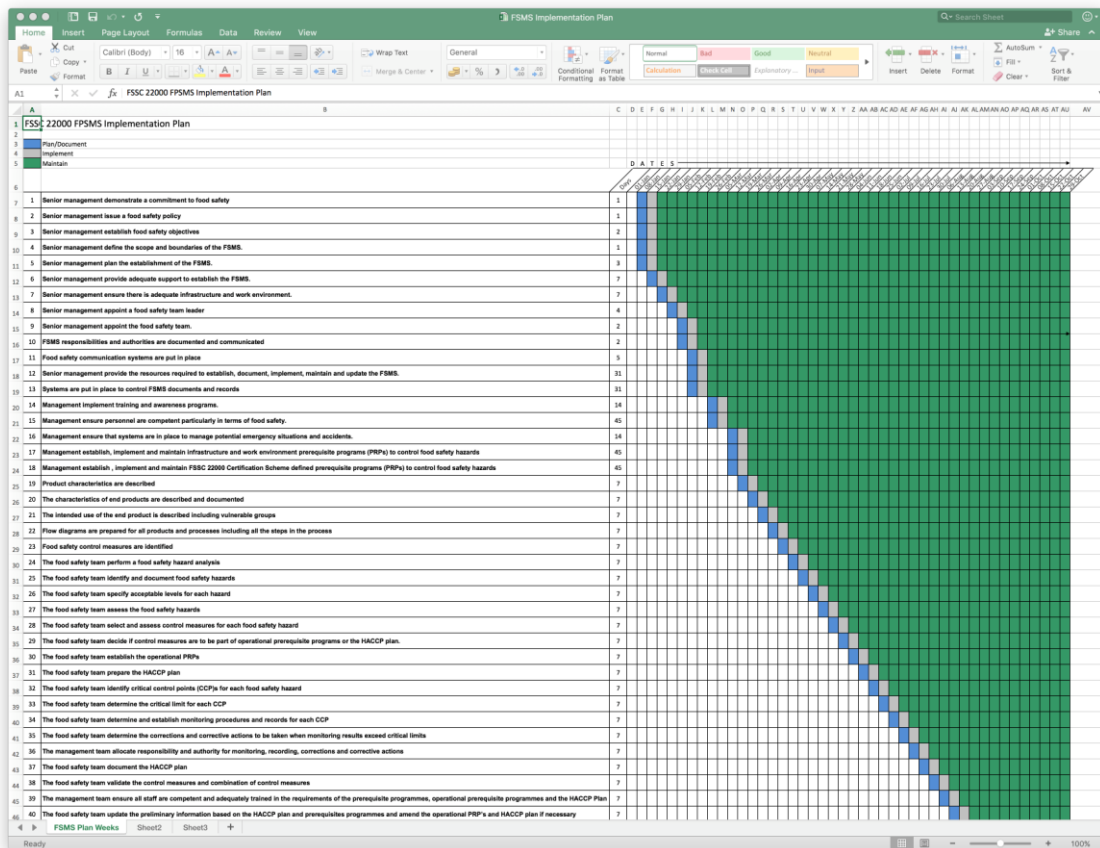
Internal Audit Checklists

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

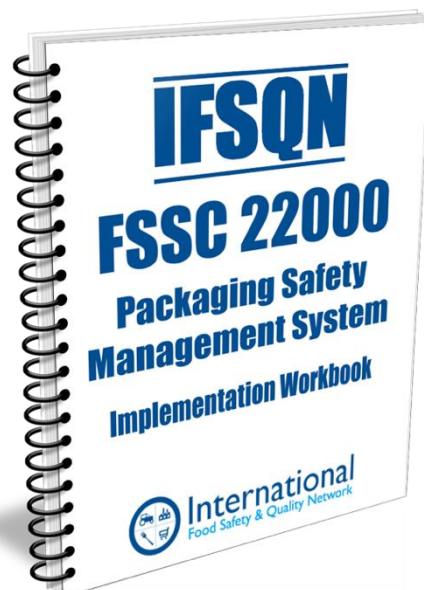


Project Tools

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

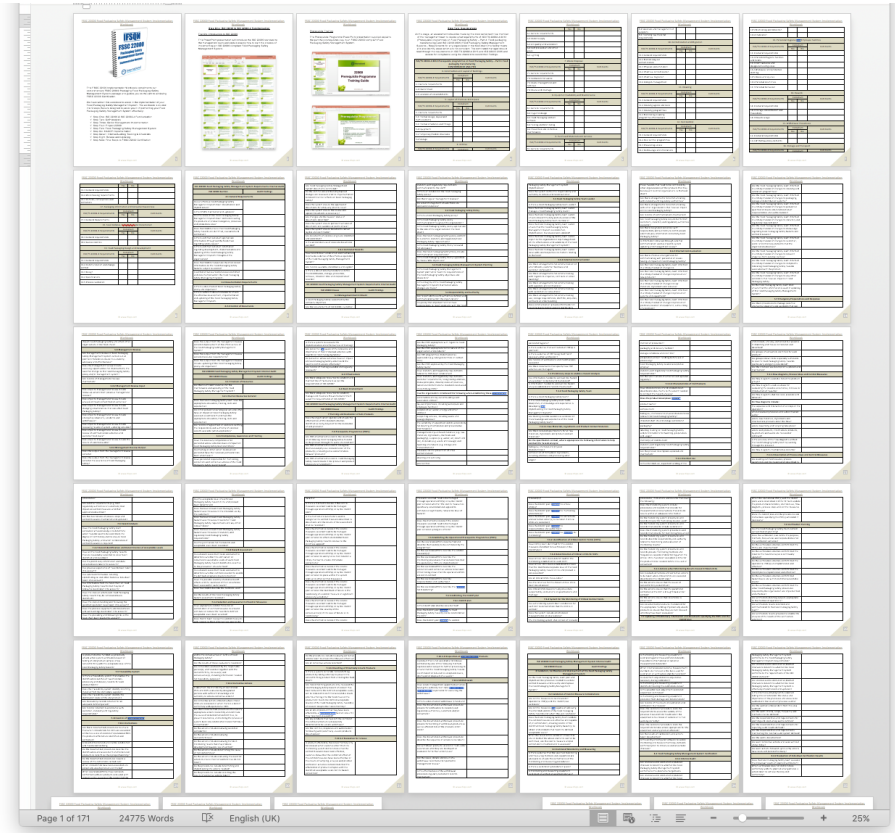


FSSC 22000 Packaging FSMS Implementation Workbook

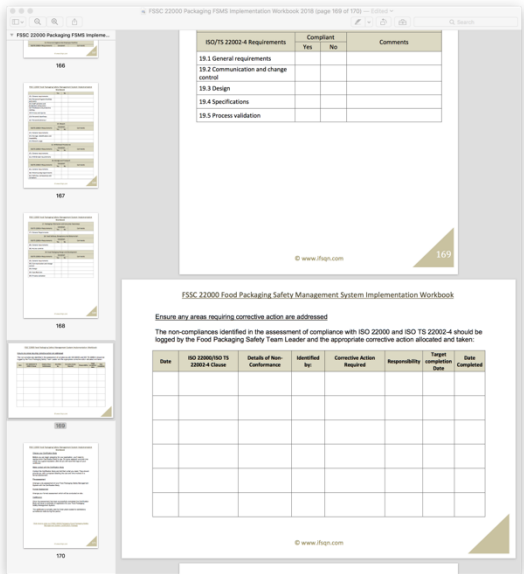


FSSC 22000 Implementation Package for Packaging Manufacturers

An extensive workbook is provided to assist in the implementation of your FSSC 22000 compliant food packaging safety management system.



The Implementation Workbook includes a final Self-Assessment Checklist to ensure that you meet the requirements of ISO 22000, ISO 22002-4 and FSSC 22000 Certification Scheme Additional Requirements.



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](#)