

Welcome to the IFSQN FSSC 22000 Food Packaging Safety Management System Start Up Guide which will guide you through the contents of the package.

This IFSQN FSSC 22000 Implementation Package includes:

- ✓ Food Packaging Safety Management System Procedures
- ✓ Food Packaging Safety Management System Records
- ✓ Prerequisite Programmes Manual
- ✓ Operational Prerequisite Programmes Manual
- ✓ HACCP Manual including the ISO 22000 HACCP Calculator
- ✓ Laboratory Quality Manual
- ✓ A free online Implementing ISO & FSSC 22000 Training Course
- Training Presentations covering ISO 22000, HACCP and Internal Audits
- ✓ ISO 22000/ISO TS 22002 Gap Analysis Checklists
- ✓ Project 22000 Support Package
- ✓ Free online support via e-mail

When you download the package, you will find this start up guide and 12 folders containing the package documents:

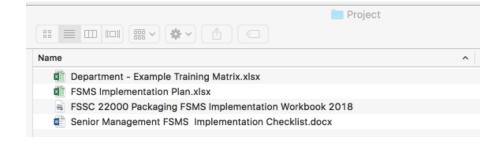
	E FSSC 22000 Packaging Certification System 20	18
Name	^	
Þ 🛅	FPSMS Records	
-	FSSC 22000 Food Packaging System Start Up Guide 2018.pdf	
Þ 🚞	HACCP Manual	
Þ 🚞	ISO 22000 & 22002 Presentations	
Þ 🛅	ISO 22000 Auditor Training & Checklists	
Þ 🚞	Laboratory Quality Manual	
Þ 🛅	Operational PRP Validation	
Þ 🛅	Operational PRP Verification	
Þ 🛅	Operational PRPs	
Þ 🛅	Packaging Management System	
▶ 🛅	Prerequisite Programmes	
Þ 🛅	Project	
▶ 🚞	PRP Verification	

Your first job is to buy a copy of:

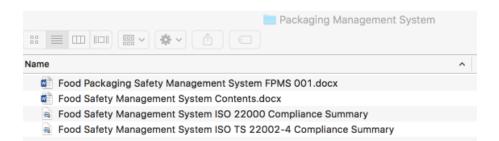
ISO 22000 Food safety management systems -- Requirements for any organization in the food chain and ISO/TS 22002-4:2013 Prerequisite programmes on food safety --Part 4: Food packaging manufacturing Standards from ISO.

Also download the <u>FSSC 22000 Certification Scheme</u> documents (free to download)

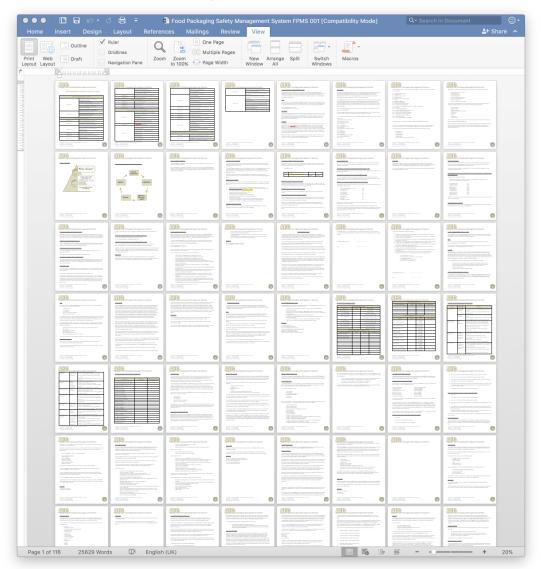
Start by opening the Project Tools folder:



#### The next folder to open is the Packaging Management System folder



The Package contains a comprehensive top level Food Packaging Safety Management System template that forms the foundations of your Food Packaging Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.



#### The next folder to open is the Prerequisite Programmes Folder

< >			Q, Search		
avorites	Name	<ul> <li>Date Modified</li> </ul>	Size	Kind	
AirDrop	PRP 1 Prerequisite Programmes.docx	Yesterday, 11:47	31 KB	Micros(.doc)	
All My Files	PRP 2 Hygiene Policy.docx	Yesterday, 11:49	28 KB	Micros(.doc:	
All My Files	PRP 3 Hygiene Code of Practice.docx	Yesterday, 11:56	34 KB	Micros(.doc:	
iCloud Drive	PRP 4 Establishments.docx	Yesterday, 11:58	27 KB	Micros(.doc	
Applications	PRP 5 Layout of Premises and Workspace.docx	Yesterday, 12:02	33 KB	Micros(.doc	
	PRP 6 Utilities.docx	Yesterday, 12:04	29 KB	Micros(.doc	
Desktop	PRP 7 Waste Management.docx	Yesterday, 12:12	29 KB	Micros(.doc	
Documents	PRP 8 Equipment Prerequisite Programmes.docx	Yesterday, 12:16	32 KB	Micros(.doc	
O Downloads	PRP 9 Purchased Materials and Services.docx	Yesterday, 13:01	31 KB	Micros(.doc	
	PRP 9.1 Food Fraud Prevention	Today, 18:33	422 KB	Micros(.doc	
levices	PRP 9.1A Food Fraud Raw Material Assessment Calculator	Today, 18:33	28 KB	Micros(.xlsx	
Remote Disc	PRP 10 Contamination and Migration Appendix 1 Allergen Control System.docx	Yesterday, 12:44	40 KB	Micros(.doc	
KINGST ≜	PRP 10 Contamination and Migration.docx	Yesterday, 12:48	30 KB	Micros(.doc	
KINGST =	PRP 11 Cleaning.docx	Yesterday, 13:03	27 KB	Micros(.doc	
ags	PRP 12 Pest Control Prerequisites.docx	Yesterday, 13:07	32 KB	Micros(.doc	
Red	PRP 13 Personnel Hygiene & Employee Facilities.docx	Yesterday, 13:16	34 KB	Micros(.doc	
	PRP 14 Rework Prerequisite Programmes.docx	Yesterday, 13:18	26 KB	Micros(.doc	
Orange	PRP 15 Product Recall Prerequisite Programmes.docx	Yesterday, 13:23	38 KB	Micros(.doc	
Yellow	PRP 16 Storage and Transport Prerequisites.docx	Yesterday, 13:33	31 KB	Micros(.doc	
Green	PRP 17 Packaging Information Prerequisites.docx	Yesterday, 13:36	30 KB	Micros(.doc	
	PRP 18 Food Defence System.docx	Yesterday, 13:40	41 KB	Micros(.doc	
Blue	PRP 19 Food Packaging Design & Development.docx	Yesterday, 13:43	28 KB	Micros(.doc	

There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards and including those defined in ISO/TS 22002-4:2013 Prerequisite programmes on food safety -- Part 4: Food packaging manufacturing and those defined in the FSSC 22000 Certification Scheme Additional Requirements.

<b>Purchased Materials and Services</b>	
Introduction	
The company has established, implemented a programme of prerequisites for purchased materials and services which are maintained in order to ensure effective operation of the Food Safety Management system.	
Purchasing	
The following systems are applied as part of the purchasing prerequisite programmes for all materials and services which can impact food safety:	
A defined purchasing procedure     Asystem of supplier assurance and approval     Verification of materials and services against authorised specifications     Material and service specifications     Purchasing department or nominated individuals purchase materials and services in accordance     with the company purchasing procedures     All purchases are against defined specifications and from an approved supplier     Authority to purchase outside of the purchasing procedure can only be authorised by the     Technical Manager in writing	
Supplier Approval and Monitoring	
Supplier approval and monitoring prerequisite programmes are applied for all materials and services which can impact food safety.	
Initially suppliers are used because of their historic service record including Quality Performance, Customer nomination or Price. This the starting point for an approved supplier list. With the implementation of a controlled approved supplier list, suppliers who do not reliably achieve specification are either delisted or if critical to the business, are given technical support to become reliable. New suppliers are only added to the list following successful sampling and technical approval. Customers can add a nominated supplier to the list. This nomination may be overruled where product safety could be <u>leopardised</u> .	
Materials and Services can only be purchased using the Approved Supplier List. Orders for materials, chemicals and packaging are raised and consignments of approved materials are called off from approved suppliers against planned product order requirements. All chemicals purchased for use within the food packaging facility are confirmed as "food grade" by the Technical Manager. The Planning Manager is responsible for ensuring that adequate materials are available to meet production requirements.	
Document Reference Purchased Materials and Services PRP 9 Revision 1 <sup>14</sup> February 2018 Owned by: Technical Manager Authorised By: General Manager	

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#### The next folder to open is the HACCP Manual Folder

< >			Q Search		
Favorites	Name	Date Modified	Size	Kind	
AirDrop	FPSMS Records	Today, 11:33		Folder	
All My Files	FSSC 22000 Food Packaging System Start Up Guide 2018.pdf	27 Sep 2017, 06:29	11.4 MB	PDF Documen	
_ ,	HACCP Manual	Today, 11:33		Folder	
iCloud Drive	ISO 22000 & 22002 Presentations	Yesterday, 19:09		Folder	
Applications	ISO 22000 Auditor Training & Checklists	Today, 18:52		Folder	
	Laboratory Quality Manual	17 Feb 2018, 10:50		Folder	
Desktop	Operational PRP Validation	17 Feb 2018, 10:55		Folder	
Documents	Operational PRP Verification	17 Feb 2018, 11:36		Folder	
Downloads	Operational PRPs	Yesterday, 19:15		Folder	
0.000	Packaging Management System	Today, 19:18		Folder	
Devices	Prerequisite Programmes	Today, 19:25		Folder	
Remote Disc	Project	Today, 19:06		Folder	
KINGST ≜	PRP Verification	Today, 19:26		Folder	
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There is a set of comprehensive HACCP documents, instructions and examples that you might find useful when implementing your Food Safety Plans.

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					Example HACCP Calculate	er Yoghurt Plan.xisx			
	HACCI	P Plan							
	Step Number	Step Name	Hazards Identified	Control Measure	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record
	24	Pasteurisation	Survival of pathogens due to insufficient temperature	Automatic monitoring on pasteuriser and divert at 87 °C	Pasteuriser must automatically divert at 87 °C	Start up check to ensure pasteuriser automatically diverts at 87°C	If the divert test fails the plant is not to be started. The Production Supervisor must be informed and an engineer need called to investigate.	Yoghurt Process Operator Production Supervisor	YGR 005 Yogurt Pasteurizer Log Sheet
	35	Filling	Contamination from dirty plant/equipment	CIP before each production day and disinfection before start up	CIP to Specification. Filler to pass ATP swab < 30 rlu & Water ATP test < 10 rlu prior to start up.	ATP Swab taken after CIP & before starting production	If the filler fails the ATP swab then the filler is to be cleaned again until it passes	Production Supervisor Laboratory Supervisor	YGR 001 Primodan Filler Cleaning Record. Laboratory ATP Swab Record.
	42	Incubation	Growth of Pathogens & production of toxins	Work instruction in place and adhered to/product pH profile checked to ensure within target	pH < 5 6 hours after tank filling. pH 4.45 to be achieved within 10 hours.	Yoghurt Tank filling time, Culture addition time, Filling Time and pH in Incubation Recorded every hour.	Slow vats are placed on "double hold". Laboratory clearance for S.aureus (Maximum level 100/g in Yoghurt Mix Tank]and standard micro analysis is required prior to release.	Production Supervisor Laboratory Supervisor	YGR 003 Yogurt Incubation & Blast Cooling Log Sheet

#### HACCP Implementation Guidance

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

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#### The next folder to open is the ISO 22000 Auditor Training and Checklists Folder

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avorites	Name ^	Date Modified	Size	Kind	
AirDrop	Internal Auditor Training Guide 22000 Packaging.pptx	4 Feb 2018, 11:07	2.3 MB	PowerP(.pptx)	
	ISO 22000 Food Safety Management System Internal Audit Checklist.pdf	11 Mar 2015, 12:17	194 KB	PDF Document	
All My Files	ISO 22000 Management Responsibility Internal Audit Checklist.pdf	11 Mar 2015, 12:16	228 KB	PDF Document	
iCloud Drive	ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist.pdf	11 Mar 2015, 12:16	316 KB	PDF Document	
Applications	ISO 22000 Resource Management Internal Audit Checklist.pdf	11 Mar 2015, 12:16	193 KB	PDF Document	
	ISO 22000 Validation, Verification and Improvement Internal Audit Checklist.pdf	11 Mar 2015, 12:17	228 KB	PDF Document	
Desktop	ISO/TS 22002 Part 4 Checklist.docx	Yesterday, 18:31	21 KB	Micros(.docx)	
Documents					

There is a PowerPoint Internal Audit Training Presentation.

