

# ISO 22000 Food Safety Management System



This is an ideal package for Food Manufacturers looking to meet International Food Safety Standards. This system meets the requirements of International Standard ISO 22000:2005 for Food Safety Management Systems.

The easy to use IFSQN ISO 22000 Food Safety Management System contains:

- ✓ Our New ISO 22000 Implementation Workbook
- ✓ A Comprehensive New Food Safety Management System
- ✓ FSMS Record Templates
- ✓ Prerequisite Procedural Templates
- ✓ Prerequisite Record Templates
- ✓ Our Unique HACCP System
- ✓ ISO 22000 Training Module
- ✓ A set of ISO 22000 Gap Analysis Checklists
- ✓ Codex GMP Training
- ✓ HACCP Training
- ✓ Examination Software

# ISO 22000 Food Safety Management System



This comprehensive Food Safety Management System Certification workbook contains a complete guide to achieving ISO 22000 Certification.

We have written this workbook to assist in the implementation of your IFSQN ISO 22000 Food Safety Management System. The workbook is divided into 8 steps that guide you through the process of implementing your food safety management system:

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

# ISO 22000 Food Safety Management System

## Comprehensive New Food Safety Management System

A Comprehensive ISO 22000 compliant procedural manual that forms the basis of your food safety management system. The system has been designed to match the standard for ease of use and includes the following sections:

- 4.1 Food safety management system
- 4.2 Documentation System
- 5.1 Management commitment & responsibility
- 5.2 Food safety policy
- 5.3 Food safety management system planning
- 5.4 Responsibility and authority
- 5.5 Food safety team leader
- 5.6 Communication
- 5.7 Emergency preparedness and response
- 5.8 Management review
- 6.1 Provision of resources
- 6.2 Human resources
- 6.3 Infrastructure
- 6.4 Work environment
- 7.1 Planning and realization of safe products
- 7.2 Prerequisite programmes (PRPs)
- 7.3 Preliminary steps to enable hazard analysis
- 7.4 Hazard analysis
- 7.5 Establishing the operational prerequisite programmes (PRPs)
- 7.6 Establishing the HACCP plan
- 7.7 Updating of preliminary information and documents
- 7.8 Verification planning
- 7.9 Traceability system
- 7.10 Control of non-conformity
- 8.1 Validation, verification and improvement of the fsms
- 8.2 Validation of control measure combinations
- 8.3 Control of monitoring and measuring
- 8.4 Food safety management system verification
- 8.5 Improvement

# ISO 22000 Food Safety Management System

## Comprehensive New Food Safety Management System

### AFC Food Safety Quality Management System

#### Food Safety Management System Contents

Food Safety Management System	
Section 4.1	Introduction to the Food Safety Management System
	Communication Overview
	The Food Safety Management System
	Senior Management Responsibility
	Document Hierarchy
Section 4.2	Food Safety System Process Diagram
	Documentation Requirements
	Document Control Procedure
	Record Control Procedure
Management Responsibility	
Section 5.1	Senior Management Commitment
Section 5.2	Food Safety and Quality Policy
	Food Safety and Quality Objectives
Section 5.3	Food Safety Management System Planning
	Customer, Statutory and Regulatory Conformance
	Contract Review
Section 5.4	Responsibility and Authority
Section 5.5	Food Safety Team Leader
Section 5.6	Communication
	Suppliers and Contractor Communication
	Customer Communication

Document Reference Food Safety Quality Management System  
Revision 1 27<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



### AFC Food Safety Quality Management System

	Food Authority Communication
	Internal Communication
Section 5.7	Emergency Preparedness and Response
Section 5.8	Management Review
Resource Management	
Section 6.1	Provision of Resources
Section 6.2	Human Resources
Section 6.3	Infrastructure
Section 6.4	Work Environment
Planning and Realisation of Safe Products	
Section 7.1	Planning and Realisation of Safe Products
	New Plant and Equipment
	Purchasing
	Purchasing Documents
	Supplier Assurance and Approval
Section 7.2	Verification of Purchased Materials
	Prerequisite Programmes
	(i) Infrastructure and Maintenance Programmes (ii) Operational Prerequisite Programmes
Section 7.3	HACCP & Preliminary Steps - Hazard Analysis
	HACCP principles
	Hazard Analysis – Preliminary Steps
	HACCP Team
	HACCP Scope
	Raw Materials
	Product Description
	Intended Use

Document Reference Food Safety Quality Management System  
Revision 1 27<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



### AFC Food Safety Quality Management System

Section 7.4	HACCP Terms of Reference
	HACCP Flowcharts
	Description of Process Steps
	Hazard Analysis
	Hazard Identification
	Determination of Acceptable Levels
	Hazard Assessment
Section 7.5	Selection and Assessment of Control Measures
	The HACCP Calculator
Section 7.5	Establishing Operational Prerequisite Programmes (PRPs)
Section 7.6	Design and Redesign of the HACCP Plan
Section 7.7	Critical Control Points
Section 7.7	Updating of Preliminary Information
Section 7.8	Verification Planning
Section 7.9	Product Identification and Traceability
Section 7.10	Control of Non-Conformity
	Corrections
	Corrective Action
	Preventative Action
	Control of Non-Conforming Product
	Product Recall
Validation, Verification and Improvement of the Food Safety Management System	
Section 8.1	Validation, Verification and Improvement of the Food Safety Management System
Section 8.2	Validation of Control Measure Combinations
Section 8.2	Validation of Production Processes
Section 8.3	Control of Monitoring and Measurement

Document Reference Food Safety Quality Management System  
Revision 1 27<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



### AFC Food Safety Quality Management System

Section 8.4	Measuring and Monitoring
	Calibration of Monitoring and Measuring Equipment
	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

Document Reference Food Safety Quality Management System  
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# ISO 22000 Food Safety Management System

## Comprehensive New Food Safety Management System

### AFC Food Safety Quality Management System

#### 4.2 Documentation Requirements

It is company policy to operate a document and record control system within the scope of the Food Safety Quality Management System and to meet the requirements of international standards ISO 9001:2008 and ISO 22000:2005.

The food safety management system documentation includes the food safety policy and food safety objectives, the procedures and records required by ISO 22000 and those documents required to ensure the effective development, implementation and updating of the food safety management system.

All documents and records determined by the company to be necessary to ensure the effective planning, operation and control of the processes are controlled within the food safety management system.

#### Document Control Procedure

The documentation which defines the Food Safety Quality Management System is controlled. The company operates a system of document control for procedures and standards which will enable the following activities:

- All documentation is reviewed for adequacy before approval is authorised personnel
- Document amendments shall show evidence of change or modification. Deleted words will be ~~are denoted with strikethrough~~. Changes are highlighted.
- Identification of reasons for changes and revision codes
- Issuing new or amended documents to point of use
- Maintaining legibility of issued documents
- Ensuring controlled status of externally sourced documents
- Identification and record disposition of obsolete documentation
- Periodic document review
- Documents are re-issued after a practical number of changes have been made
- Only approved documentation is used in the Food Safety Management System
- A Master List of documents shall be kept to identify status of all documentation.

Document Reference Food Safety Quality Management System  
Revision 1 27<sup>th</sup> November 2011  
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### AFC Food Safety Quality Management System

#### 5. Senior Management Commitment

Senior management demonstrate clear and visible commitment to the food safety management system by establishing and implementing, then fully communicating and supporting its policies, procedures and objectives. Senior Management is committed to continually improve the effectiveness of the quality management system by regular audit, review and pro-active actions.

The food Safety Management System includes all products manufactured on site and activities conducted on site. The scope is aligned with the policies and objectives of the site and includes the commitment to fully meet the requirements of the following standards:

Quality - ISO 9001:2008  
Food Safety- ISO 22000:2005

The Senior Management has a total commitment to quality observing all legal, moral and ethical codes and this is the concern of every employee.

Senior management demonstrate clear and visible commitment by:

- Establishing and implementing a Quality and Food Safety Policy.
- Communicating and Maintaining the Quality and Food Safety Policy.
- Establishing and implementing Quality Objectives.
- Communicating and Maintaining the Quality Objectives
- Establishing and implementing Food Safety Objectives.
- Communicating and Maintaining the Food Safety Objectives
- Conducting regular pro-active management reviews and communicating outputs.
- Communicating commitment to satisfying customer requirements including food safety, quality and service
- Supporting and planning the development and operation of the Food Safety Management System.
- Ensuring the food safety management system is maintained when changes are planned and implemented.

Document Reference Food Safety Quality Management System  
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### AFC Food Safety Quality Management System

#### Purchasing

The company has established, documented and implemented procedures for purchasing and verification of purchased materials, which are maintained in order to ensure all purchased materials conform to agreed specifications in order that the quality and safety of the end product is not compromised.

This is achieved by:

- A defined Purchasing Procedure.
- Supplier Assurance and Approval
- Verification of Raw Materials and Purchased products
- Material and Service specifications

The scope of the procedures for purchasing and verification of purchased materials includes all purchasing activities that have an impact on the Food Safety Quality Management System

The Purchasing Department or nominated individuals purchase materials and services in accordance with the company purchasing procedures. This ensures that all purchases are against defined specifications and from an approved supplier. Authority to purchase outside of these procedures can only be authorised by the Technical Manager in writing.

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 jeopardised.

Materials and Services can only be purchased using the Approved Supplier List. Orders for materials, chemicals, packaging and ingredients 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 handling facility are confirmed as "food grade" by the Technical Manager. The Planning Manager is

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### AFC Food Safety Quality Management System

#### 7.2 Prerequisite Programmes

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.

Prerequisite programmes (PRPs)

The organization ensures that PRPs are established, implemented, maintained, reviewed, improved and updated to assist in:

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

All PRP's are approved by the Food Safety Team, their relevance and the reason for their inclusion is documented in the Hazard analysis including details of why the PRP is appropriate to the organisation and the control of food safety hazards.

PRP's are categorised into two types:

- Infrastructure and Maintenance Programmes
- Operational Prerequisite Programmes

When selecting and designing the PRP's the organisation takes into consideration:

- Known hazards and controls from historic information including complaints
- Customer requirements and codes of practice
- Industry guidelines
- Industry codes of practice
- Regulations

Document Reference Food Safety Quality Management System  
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# ISO 22000 Food Safety Management System

## Food Safety Management System Records

A comprehensive range of 50 easy to use record templates including:

- 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



# ISO 22000 Food Safety Management System

- 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



## Training Record

Name:		Employee Number:	
Company Start Date:		Position:	
Prior External Qualification(s), Skills & Experience :			

Period Training Required	Details of Internal Training or External Training Course	Dates of Training	Signed (Trainee)	Assessed as Competent Signed (Trainer)
Weeks 1 - 4	Induction			
	Food Safety & Quality Policy Briefing			
	Food Safety & Quality Objectives			
	Health and Safety Procedure			
	Records monitoring and control			
	Environment and Waste Management			
Weeks 5 - 13	Packing Procedure			
	Operating Procedure			
	Coding Procedure			

Document Reference Training Record QMR 002  
 Revision 1 31<sup>st</sup> July 2011  
 Owned by: Technical Manager  
 Authorised By: General Manager



## Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date Of Audit: 10 <sup>th</sup> October 2011		Time Of Audit: 14:00hrs	
Procedure Document Or Area Audited: Pest Control			
Manual: FSMS	Document Number: PRP 2	Title: Management of Pest Control	Issue Number: Revision 2
<b>Non-Conformances Found (To Be Completed By Auditor)</b>			
The Management of Pest Control Procedure states that inspections are to be carried out monthly by the Pest Controller. The Pest Controller is following a schedule and inspecting every 6 weeks, so only 8 inspections are carried out per annum. XYZ Customer Code of Practice requires 12 inspections to be carried out annually.			
<b>Action To Be Taken (To Be Agreed Between Auditor And Auditee With Timescales)</b>			
The Pest Controller should be contacted and a new monthly schedule of inspections issued.			
<b>Log Corrective Action Request Numbers Raised in Box Below:</b>			
CAR 010 Pest Control The Department Manager wrote to the Pest Controller, Pestokil on 12 <sup>th</sup> October 2011 and a new schedule has been issued.			
Name (Auditor): An Auditor	Signature (Auditor): Signed	Date: 11/10/11	
Name (Auditee): Department Manager	Signature (Auditee) : Signed	Date: 11/10/11	
<b>Actions Complete And Corrective Actions Signed Off Audit Form Closed</b>			
Name : Technical Manager	Signature: Signed	Date: 16/10/11	

Document Reference Food Safety Quality System Audit Form QMR 010  
 Revision 1 26<sup>th</sup> July 2011  
 Owned by: Technical Manager  
 Authorised By: General Manager



## Corrective Action Request

Corrective Action Request	
Corrective Action Report Number:	010
Issued to:	Department Manager
Date:	11 <sup>th</sup> October 2011
The following Non-compliance has been noted:	The Management of Pest Control Procedure states that inspections are to be carried out monthly by the Pest Controller. The Pest Controller is following a schedule and inspecting every 6 weeks, so only 8 inspections are carried out per annum. XYZ Customer Code of Practice requires 12 inspections to be carried out annually.
Reference Audit Report or Food Safety Quality System Area	PRP 2 Management of Pest Control
Risk Assessment : High / Medium / Low	Low
Corrective action required:	The Pest Controller should be contacted and a new monthly schedule should be agreed and issued.
Person Responsible for corrective Action:	Department Manager
Target Date to be completed by:	25 <sup>th</sup> October 2011
Details of Action taken:	The Department Manager wrote to the Pest Controller, Pestokil on 12 <sup>th</sup> October 2011 and a new schedule has been issued.
Sign to confirm action completed:	Signed
Date Completed:	12 <sup>th</sup> October 2011

Document Reference Corrective Action Request QMR 012  
 Revision 1 26<sup>th</sup> July 2011  
 Owned by: Technical Manager  
 Authorised By: General Manager



# ISO 22000 Food Safety Management System

## Prerequisite Procedural Templates

A comprehensive set of prerequisite/operational prerequisite programmes including those defined in PAS 220:

- PRP 1 - Hygiene and Housekeeping Management
- PRP 2 - Management of Pest Control
- PRP 3 - Control of Visitors and Contractors
- PRP 4 - Management of Cleaning
- PRP 5 - Despatch and Distribution
- PRP 6 - Maintenance
- PRP 7 - Waste Management
- PRP 8 - Hygiene Policy
- PRP 9 - Glass Policy
- PRP 10 - Ingredients Foreign Body Control Policy
- PRP 11 - Metal Detection
- PRP 12 - Nut Handling Procedure
- PRP 13 - Control of Knives
- PRP 14 - Control of Brittle Materials
- PRP 15 - Glass & Brittle Material Breakage Procedure
- PRP 16 - Types of Allergen
- PRP 17 - Storage
- PRP 18 - Allergen Control Procedures
- PRP 19 - Food Defence System
- PRP 20 - Control of First Aid Dressings
- PRP 21 - HACCP Prerequisites



### PRP 002 Management of Pest Control

#### Introduction

The company has established, documented and implemented a pest control system for the 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.

#### Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures there are effective controls and processes in place to minimise pest activity. This procedure is used in conjunction with written Prerequisite, Operational Prerequisite and HACCP plans to ensure adequate pest control. At the factory design stage measures are taken to reduce the risk of contamination by aiming to restrict the access of pests on site.

Raw materials, packaging and finished products are stored so as to minimise the risk of infestation. Where stored product pests are considered a risk, appropriate measures are included in the control programme. All incoming goods are inspected for pest infestation. Process equipment handling raw materials vulnerable to infestation is identified and scheduled inspection undertaken. All buildings are required to be adequately proofed as described in the prerequisite programmes procedure. In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Association registered pest control contractor to implement a pest control programme and maintain the site free from pest contamination.

The contract agreement defines:

- company and contractor key contact personnel
- description of contracted services and how they will be completed
- term of the contract
- equipment and material storage specifications
- a complete inventory of pesticides (must be approved by the regulatory authority for use in a food facility) detailing the safe use and application of baits and other materials such as insecticide sprays or fumigants
- emergency call out procedures
- records to be maintained

Document Reference PRP 002 Management of Pest Control  
Revision 1 30<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



### PRP 015 Brittle Material Breakage Procedure

#### Introduction

The company has established, documented and implemented a Glass & Brittle Material Breakage Procedure for the 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 Plastic 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. All Personal must remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff as per this procedure.
4. The area must be quarantined.
5. Any pieces of glass or brittle plastic must be removed.
6. Collect all the pieces of glass or brittle plastic and place into a strong labelled 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 dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan.
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 PRP 015 Brittle Material Breakage Procedure  
Revision 2 30<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager





# ISO 22000 Food Safety Management System

## Prerequisite Record Templates

A matching comprehensive set of prerequisite records:

- PRPR 1 - Hygiene and Housekeeping Management
- PRPR 2 - Management of Pest Control
- PRPR 3 - Control of Visitors and Contractors
- PRPR 4 - Management of Cleaning
- PRPR 5 - Despatch and Distribution
- PRPR 6 - Maintenance
- PRPR 7 - Waste Management
- PRPR 8 - Hygiene Policy
- PRPR 9 - Glass Policy
- PRPR 10 - Ingredients Foreign Body Control Policy
- PRPR 11 - Metal Detection
- PRPR 12 - Nut Handling Procedure
- PRPR 13 - Control of Knives
- PRPR 14 - Control of Brittle Materials
- PRPR 15 - Glass & Brittle Material Breakage Procedure
- PRPR 16 - Types of Allergen
- PRPR 17 - Storage
- PRPR 18 - Allergen Control Procedures
- PRPR 19 - Food Defence System
- PRPR 20 - Control of First Aid Dressings
- PRPR 21 - HACCP Prerequisites

### **AFC** PRPR1 Hygiene and Housekeeping Management

Hygiene and Housekeeping Management Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Are personal hygiene standards read and acknowledged by new inductees and a bulletin posted in all production areas?	
Are all personnel required to comply with the company standards for personal hygiene and the hygiene policy?	
Are dress code standards clearly displayed?	
Is the requirement to wear the correct colour coded work wear in production areas briefed to all staff on induction?	
Is compliance to dress code monitored by the supervisory staff in each area?	
Is all protective clothing designed to prevent product contamination?	
Is the captive footwear provided worn in high risk production areas?	
Is a daily change of work wear is provided to all staff?	
Is all work wear professionally laundered at a Food Grade Laundry?	
Are all brittle materials including glass, plastic, ceramic and blades in high risk areas checked before and after production?	
Are all personnel trained to identify and check these materials in their area of responsibility?	
Are records of these checks maintained?	
Are all personnel trained to report breakages immediately?	
Should an incident occur, is the breakage procedure followed to ensure quarantine of the product, cleaning of the area and inspection prior to starting production again?	
Does the company operate a sickness reporting procedure	

Document Reference PRPR1 Hygiene and Housekeeping Management  
Revision 2 30<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



### **AFC** PRPR 18 Allergen Control System Verification

Allergen Control System Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Do all personnel receive training on the types of foods that can cause allergies?	
Is specific training given to every member of staff who can affect the handling of that allergen risk when allergen control is considered a significant hazard?	
Does the Development Manager highlights any potential allergen risks at the design stage so that the Food Safety Team can assess the risk and apply the appropriate controls?	
Are all products supplied with unambiguous information and descriptions of food on the label, delivery notes and specifications?	
Do foods containing peanuts have a warning ***This product contains peanuts*** especially when it is not obvious the product?	
Does the Technical Manager maintain an information/specification folder containing all the ingredient information for every item purchased?	
Are purchases only made as per the Purchasing procedure from approved suppliers to approved documented specifications?	
When contact is likely to occur in the normal manufacturing operations, are products produced on separate dedicated lines and separated from normal production by time?	
Does the Technical Manager check all new ingredients and ingredients periodically to ensure the label and specification match and that all the allergens present in the ingredient have been identified and documented?	

Document Reference PRPR 18 Allergen Control System Verification Audit  
Revision 1 30<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised By: General Manager



# ISO 22000 Food Safety Management System

## Our Unique New ISO 22000 HACCP System

Completely simplifies the task of hazard analysis. This logical system helps you take a structured approach to determining Prerequisites, Operational Prerequisites and Critical Control Points.

Within the food safety management system there are the following sections:

- HACCP
- Management Commitment
- HACCP principles
- Hazard Analysis – Preliminary Steps
- HACCP Team
- HACCP Scope
- Raw Materials
- Product Description
- Intended Use
- HACCP Terms of Reference
- HACCP Flowcharts
- Description of Process Steps
- Hazard Analysis
- Hazard Identification
- Food Safety Hazard Analysis Prompt
- Determination of Acceptable Levels
- Hazard Assessment
- Selection and Assessment of Control Measures
- The HACCP Calculator (See calculator guide for full details)
- Establishing Operational Prerequisite Programmes (PRPs)
- Design and Redesign of the HACCP Plan
- Critical Control Points
- Updating of Preliminary Information
- Verification Planning
- Responsibility
- References

In addition to this the HACCP system is supported by the following documents:

- Decision tree
- Establishing Verification Procedures
- Finished Product Summary
- HACCP Calculator ISO 22000 Instruction 1

# ISO 22000 Food Safety Management System

- HACCP Calculator ISO 22000 Instruction 2
- HACCP Calculator ISO 22000 Instruction 3
- HACCP Calculator ISO 22000
- HACCP Definitions
- HACCP Flow Diagram
- HACCP Flowchart Verification
- HACCP Flowcharts
- HACCP Glass Control Verification Record
- HACCP Hazards
- HACCP Intended Use
- HACCP Plan Sample
- HACCP Prerequisites
- HACCP Scope and Product Information
- HACCP Steering Group Review
- HACCP Team



## HACCP Calculator Instruction 1

HACCP Calculator ISO 22000

### HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Process Steps Entry Worksheet

Step Number	Step Name
1	AMF Delivery
2	SMP Delivery
3	WMP Delivery
4	Culture Delivery
5	AMF Storage
6	SMP Storage
7	WMP Storage
8	Culture Storage
9	AMF Warming
10	AMF Decanting
11	Debagging
12	Waste Bags Removed
13	Waste Drums Removed
14	AMF Storage
15	AMF Warming
16	RD Water
17	RD Water Heating
18	Yoghurt Base Blending
19	Transfer & Holding
20	Filtration
21	Homogenisation
22	Pasteurisation
23	Cooling

Enter the Step Number and Step Name on the Process Steps Entry Sheet



## HACCP Calculator Instruction 1

HACCP Calculator ISO 22000 Instructions

### HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

You can Select relevant Prerequisite Programmes that assist in controlling the Hazard from the Drop Down List

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard
1	AMF Delivery	Bacteria Spores (e.g. Coliform)		1. Hygiene and Housekeeping
1	AMF Delivery	Microbial Spoilage		Hygiene General
1	AMF Delivery	Physical Effects		Protective Work Wear
1	AMF Delivery	Stall		4 Storage Prerequisite Programme
1	AMF Delivery	Stall		5 Manufacture and Packaging of Ingredients using Storage
1	AMF Delivery	Stall		8 Manufacturing Controls
1	AMF Delivery	Stall		9 Stock Control
1	AMF Delivery	Contamination (e.g. from the)		10 Stock Control
1	AMF Delivery	Contamination with Spores from Water		4. Free Control
1	AMF Delivery	Antibiotics		3. Supplier Approval and Monitoring
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Practices

HACCP Calculator ISO 22000 Instructions

### HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

You can Select relevant Control Measures for the Hazard from the Drop Down List

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 Spores (e.g. Coliform)		1. Hygiene and Housekeeping	Retention at 1 to 4 °C for 12 hours
1	AMF Delivery	Microbial Spoilage		Hygiene General	Storage at 1 to 4 °C
1	AMF Delivery	Physical Effects		Protective Work Wear	Storage at 1 to 4 °C
1	AMF Delivery	Stall		4 Storage Prerequisite Programme	Filter and Line Maintain
1	AMF Delivery	Stall		5 Manufacture and Packaging of Ingredients using Storage	Filter and Line Maintain
1	AMF Delivery	Stall		8 Manufacturing Controls	EP to specifications
1	AMF Delivery	Stall		9 Stock Control	EP to specifications
1	AMF Delivery	Contamination (e.g. from the)		10 Stock Control	Holder of Control
1	AMF Delivery	Contamination with Spores from Water		4. Free Control	Filter and Line Maintain
1	AMF Delivery	Antibiotics		3. Supplier Approval and Monitoring	EP to specifications
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Practices	Filter and Line Maintain

Document Reference HACCP Calculator Instruction 1  
Revision 1 30<sup>th</sup> November 2011  
Owned by: Technical Manager  
Authorised by: General Manager



Document Reference HACCP Calculator Instruction 1  
Revision 1 30<sup>th</sup> November 2011  
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Authorised by: General Manager



# ISO 22000 Food Safety Management System



## HACCP Calculator Instruction 3

HACCP Calculator ISO 22000 Instructions

### HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

The Colour Coding in the Decision Tree Section Highlights CCP's in Red & OPRPs in Green.

Step Number	Step Name	Hazards Identified	Control Measure	Q1	Q2	Q3	Q4	CCP	OPRP	PRP
1	AMF Delivery	Bacteria (spore-forming) General	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	Y	N	Y
1	AMF Delivery	Listeria monocytogenes	Storage 1 - 5 °C	3	3	3	3	Y	N	Y
1	AMF Delivery	Personal effects	Storage < -18 °C	3	3	3	3	Y	N	N
1	AMF Delivery	Wood	Filtration 1mm maximum	3	1	3	3	Y	N	Y
1	AMF Delivery	Nuts	Filtration 3mm maximum	1	3	3	3	Y	N	Y
1	AMF Delivery	Stones	CP to specification	2	2	4	4	Y	N	Y
1	AMF Delivery	Allergens	Hot Water Disinfection	1	1	1	1	Y	N	Y
1	AMF Delivery	Cryptosporidium parvum	Incubation pH Control	3	3	3	3	Y	N	Y
1	AMF Delivery	Contamination with Bacteria from Positive Release of Finished product for micro	CP to specification	3	1	3	3	Y	N	Y
1	AMF Delivery	Antibiotics	CP to specification	3	2	6	6	Y	N	Y
1	AMF Delivery	Staphylococcus aureus	Filtration 3mm maximum	3	3	3	3	Y	N	Y

Document Reference HACCP Calculator Instruction 3  
 Revision 1 30<sup>th</sup> November 2011  
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 Authorised By: General Manager



## HACCP Calculator Instruction 3

HACCP Calculator ISO 22000 Instructions

You can link Validation to HACCP Validation Sheets in the Workbook

### HACCP Plan

Step Number	Step Name	Hazards Identified	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Decision Tree				Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Validation
					Q1	Q2	Q3	Q4						
1	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	Y	N	Y	Y	No Contamination Always load under cover	Supervision by Warehouse Manager	Retain Staff. Inspect delivery for contamination. Reject if contaminated	Warehouse Manager	Good Receipt Record	Validation information justifying your control measures and critical limits
1	AMF Delivery	Listeria monocytogenes	Hygiene General	Storage 1 - 5 °C	Y	N	Y	Y	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits.	Warehouse Manager	Details of where CCP is recorded	Validation information justifying your control measures and critical limits
1	AMF Delivery	Personal effects	Protective Work Wear	Storage < -18 °C	Y	N	Y	Y						
1	AMF Delivery	Wood	4. Storage Prerequisite Programme	Filtration 1mm maximum										
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage and handling	Filtration 3mm maximum										
1	AMF Delivery	Stones	2. Manufacturing Control	CP to specification										
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Hot Water Disinfection										
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	Incubation pH Control	Y	N	Y	Y	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits	Warehouse Manager	Details of where CCP is recorded	Validation information justifying your control measures and critical limits

You now complete your HACCP Plan on the HACCP Plan Sheet. Rows of Non-CCPs can be deleted

Document Reference HACCP Calculator Instruction 3  
 Revision 1 30<sup>th</sup> November 2011  
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 Authorised By: General Manager



# ISO 22000 Food Safety Management System

How the HACCP Calculator helps:

- ✓ A few simple steps take you through the hazard assessment and then significant hazards which require critical control point assessment are automatically highlighted.
- ✓ You do not need to refer to the hazard decision tree to assess critical control points as all of the decision tree questions and actions are included in the calculator.
- ✓ It makes the process of determining a critical control point simple, answer the questions at each stage and the calculator will show when a step is a critical control point.
- ✓ Saves time and hence money.
- ✓ It enables you to present your HACCP assessment in a clear and professional manner.
- ✓ It automatically starts to generate a HACCP plan as you work through your hazard assessment and critical control points.
- ✓ All your HACCP information can be held in a single document.
- ✓

Biological Hazards	Chemical Hazards	Allergens	Physical Hazards	Source
<i>Bacteria (spore-forming) General</i>	Mycotoxins (e.g. aflatoxin)	Peanuts	Glass	Bottles, jars, light fixtures, utensils, gauge covers, etc.
<i>Clostridium botulinum</i>	Scabrotaxin (histamine)	Nuts	Wood	Field sources, pallets, boxes, building materials
<i>Clostridium perfringens</i>	Ciguatoin	Milk	Stones	Fields, buildings
<i>Bacillus cereus</i>	Mushroom toxins	Eggs	Metal	Machinery, fields, wire, employees
<i>Bacteria (non-spore-forming) General</i>	Shellfish toxins	Fish	Insulation	Building materials
<i>Brucella abortus</i>	Paralytic shellfish poisoning (PSP)	Shellfish	Bone	Improper processing
<i>Brucella suis</i>	Diarrhoeic shellfish poisoning (DSP)	Soya	Plastic	Packaging, pallets, equipment
<i>Campylobacter</i> spp.	Neurotoxic shellfish poisoning (NSP)	Cereals containing gluten	Personal effects	Employees
<i>Pathogenic Escherichia coli (including E. coli O157)</i>	Amnesic shellfish poisoning (ASP)	Sesame seeds		
<i>Listeria monocytogenes</i>	Pyrolizidine alkaloids	Celery/celery		
<i>Mycobacterium tuberculosis</i>	Phytohaemagglutinin	Mustard		
<i>Mycobacterium avium</i> subspecies paratuberculosis	Polychlorinated biphenyls (PCBs)	Lupin		
<i>Salmonella</i> spp. ( <i>S. typhimurium</i> , <i>S. enteritidis</i> )	Agricultural chemicals	Sulphur dioxide and sulphites		
<i>Shigella (S. dysenteriae)</i>	Pesticides			
<i>Staphylococcus aureus</i>	Fertilizers			
<i>Streptococcus pyogenes</i>	Antibiotics			
<i>Vibrio cholerae</i>	Growth hormones			
<i>Vibrio parahaemolyticus</i>	Prohibited substances			
<i>Vibrio vulnificus</i>	Direct Toxic elements and compounds			
<i>Yersinia enterocolitica</i>	Indirect Toxic elements and compounds			
<i>Viruses General</i>	Lead			
Hepatitis A and E	Zinc			
Norwalk virus group	Cadmium			
Rotavirus	Mercury			
<i>Protozoa and parasites General</i>	Arsenic			
<i>Cryptosporidium parvum</i>	Cyanide			
<i>Diphyllobothrium latum</i>	Food additives			
<i>Eitamoeba histolytica</i>	Vitamins and minerals			
<i>Giardia lamblia</i>	Contaminants			
<i>Ascaris lumbricoides</i>	Lubricants			
<i>Taenia salium</i>	Cleaners			
<i>Taenia saginata</i>	Sanitizers			
<i>Trichinella spiralis</i>	Coatings			
Growth of Bacteria due to warm ingredient * TOXIN PRODU	Paints			
Contamination with Bacteria due to poor water quality	Refrigerants			
Contamination with Bacteria due to dirty storage container	Water or steam treatment chemicals			
Contamination with Bacteria from pests	Pest control chemicals			
Contamination from Dirty filter	Plasticizers			
Growth of Bacteria due to temperature or time * Toxin Produ	Vinyl chloride			
Contamination with Bacteria from dirty plant	Printing/coding inks			
Survival of Pathogens due to insufficient temperature	Adhesives			
Survival of Pathogens due to insufficient holding time	Lead			
Survival of spore forming bacteria * controlled in earlier stage	Tin			
Contamination with Bacteria due to dirty plant * GMP for CIP	CIP Chemicals			
Bacteria spore growth due to insufficient or slow cooling				
Contamination with Bacteria due to excessive running hours				
Growth of Bacteria due to temperature rise				
Growth of Bacteria due to poor stock rotation				

You use the Hazard Lists or add your own. They form a drop down list in the HACCP Calculator


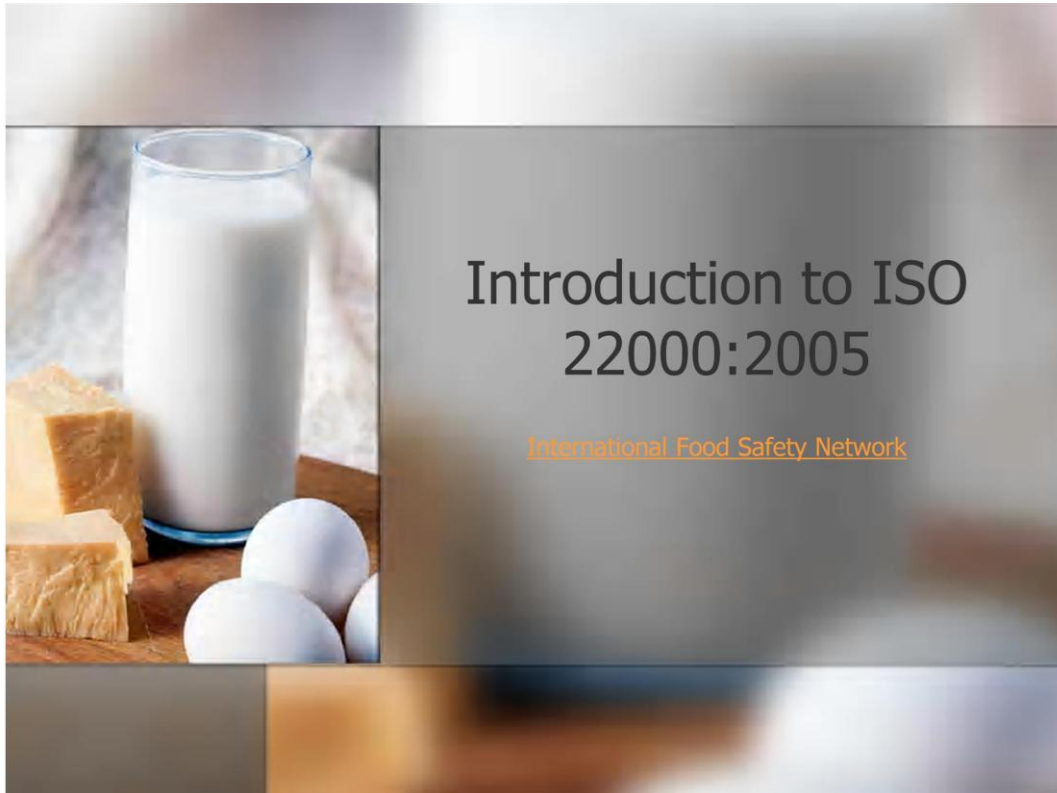
The HACCP Manual includes a comprehensive list of potential chemical, biological and physical hazards which you can use as a checklist when carrying out your hazard analysis.



# ISO 22000 Food Safety Management System

## Introduction to ISO 22000 Training Module

A comprehensive training module including all the key elements of ISO 22000 in plain English:



### What is ISO 22000:2005?

ISO 22000 combines generally recognized key elements to ensure food safety along the food chain :

**Prerequisite Programmes**  
The effective production of safe products requires a detailed HACCP plan and the integration of two categories of Prerequisite programmes:  
Infrastructure and maintenance programmes  
Operational prerequisite programmes


Infrastructure and maintenance programmes address basic hygienic requirements and accepted good agricultural, manufacturing, storage, transport and veterinary practices of a permanent nature.

Operational prerequisite programmes are implemented to control identified food safety hazards in the product or processing environment

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# ISO 22000 Food Safety Management System


## Introduction to ISO 22000 Training Module



ISO 22000 Standard – Section 7: Planning and Realisation of Safe Products

ISO 22000 Section	ISO 22000 Manual Section
7. Planning and Realisation of Safe Products (ISO 22000)	
7.6 Establishing the HACCP plan	HACCP System
7.7 Updating of preliminary information and documents specifying the PRP(s) and HACCP plan	HACCP System
7.8 Verification Planning	Verification, Validation and Improvement
7.9 Traceability System	Identification and Traceability
7.10.1 Corrections	Control of Non Conforming Product
7.10.2 Corrective Actions	Corrective Action and Preventive Action
7.10.3 Handling of Potentially unsafe products	Control of Non Conforming Product
7.10.4 Withdrawals	Control of Non-Conforming Product Crisis Management Product Recall

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### ISO 22000 Implementation

- xlvi. The food safety team evaluate the results of verification activities**
- xlvii. The senior management team carry out food safety management reviews**
- xlviii. The senior management team implement actions to continually improve the FSMS**
- xlix. The food safety team update the FSMS as necessary by reviewing data collected and information including customer feedback, audit reports, results of verification activities and management review output and decide if the hazard analysis, design of operational PRPs and the HACCP plan need review.**

The ISO 22000 gap analysis checklists supplied as part of the ISO 22000 manual package will assist in implementing a FSMS or integrating ISO 22000 into an existing management system.

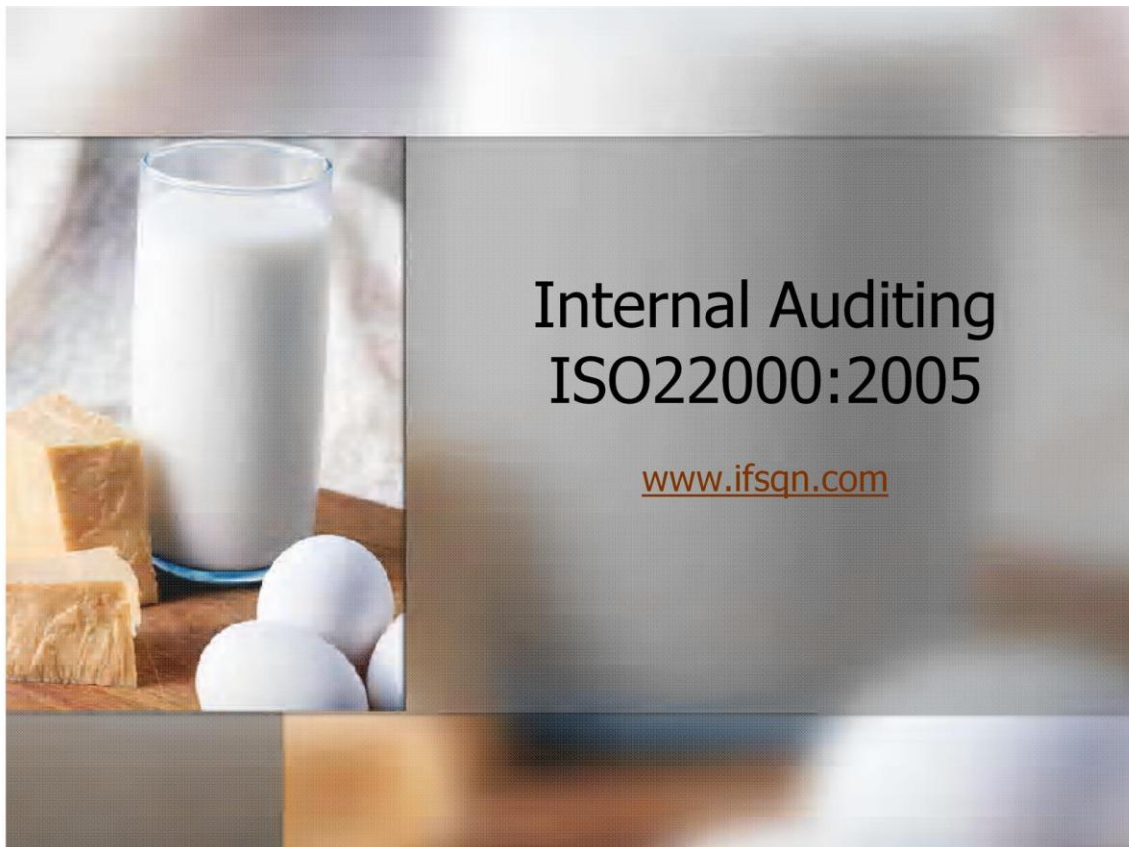
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# ISO 22000 Food Safety Management System

## ISO 22000 Internal Auditor Training Module

This is a package of an ISO 22000 PowerPoint internal auditor training guide plus internal auditing checklists that can also be used as gap analysis checklists.

There is a PowerPoint training presentation and audit checklists which cover the complete auditing process will cover management responsibility, planning and realization of safe products, resources management, validation, verification and improvement, and much more...



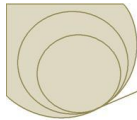


# ISO 22000 Food Safety Management System

## ISO 22000 Gap Analysis Checklists

A set of ISO 22000 Gap Analysis Checklists which are invaluable if you are looking to achieve FSSC 22000 certification:

- ✓ ISO 22000 Food Safety Management System Gap Analysis Section 4
- ✓ ISO 22000 Management Responsibility Gap Analysis Section 5
- ✓ ISO 22000 Resource Management Gap Analysis Section 6
- ✓ ISO 22000 Planning and Realization of Safe Products Gap Analysis Section 7
- ✓ ISO 22000 Validation, Verification and Improvement Gap Analysis Section 8



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

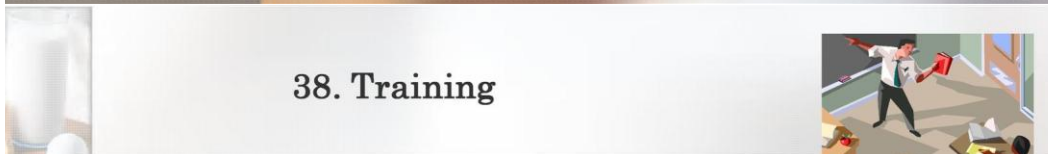
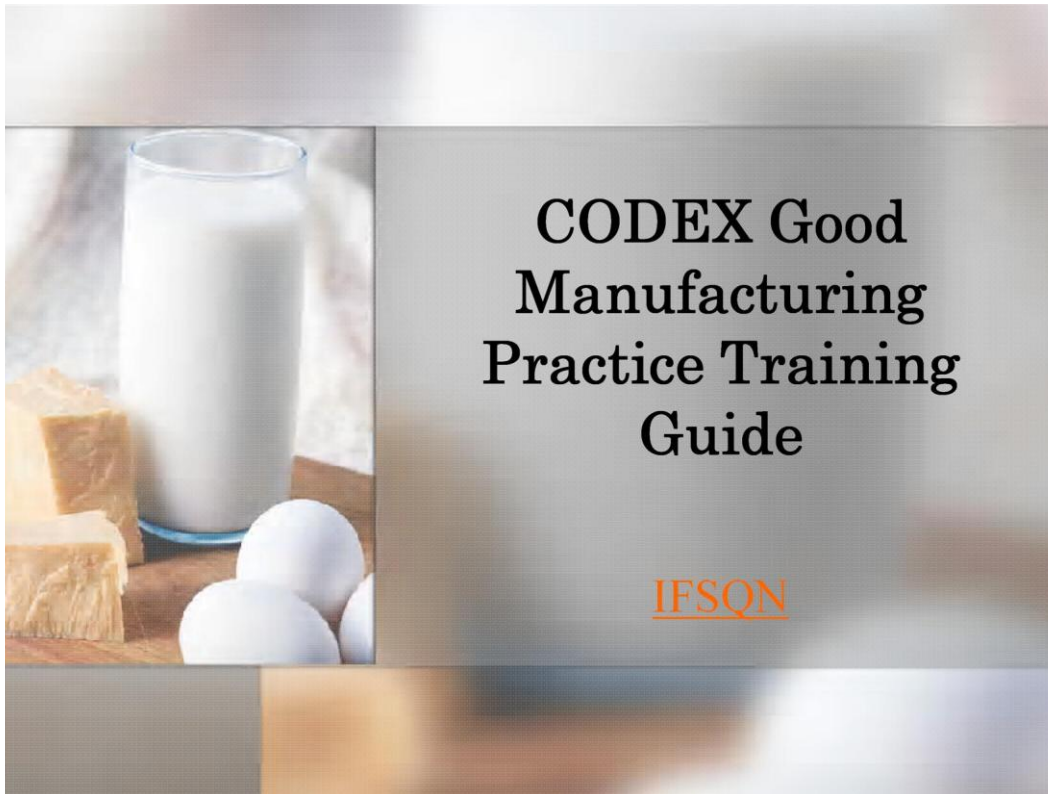
ISO 22000 Food Safety Management System Internal Audit	
ISO 22000 Clause	Audit Findings
<b>8 Validation, Verification and Improvement of the Food Safety Management System</b>	
Do the food safety team plan and implement the processes needed to validate control measures and to verify and improve the food safety management system?	
<b>8.2 Validation of Control Measure Combinations</b>	
Are control measures to be included in operational PRP(s) and the HACCP plan validated?	
Are control measures capable of achieving the intended control of the food safety hazard(s) for which they are intended?	
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?	
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?	
<b>8.3 Control of Monitoring and Measuring</b>	
Is there evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures?	
Is there a calibration procedure in place?	
Is monitoring and measuring equipment calibrated or verified at specified intervals?	

Document Reference ISO 22000 Validation, Verification and Improvement Internal Audit Checklist  
 Revision 1 16<sup>th</sup> October 2011  
 Owned by: Technical Manager  
 Authorised By: General Manager



## Codex GMP Training

An interactive and illustrated codex good manufacturing programme training guide.



Food hygiene training is fundamentally important. All personnel should be aware of their role and responsibility in protecting food from contamination or deterioration. Food handlers should have the necessary knowledge and skills to enable them to handle food hygienically.

Factors to take into account in assessing the level of training required include:

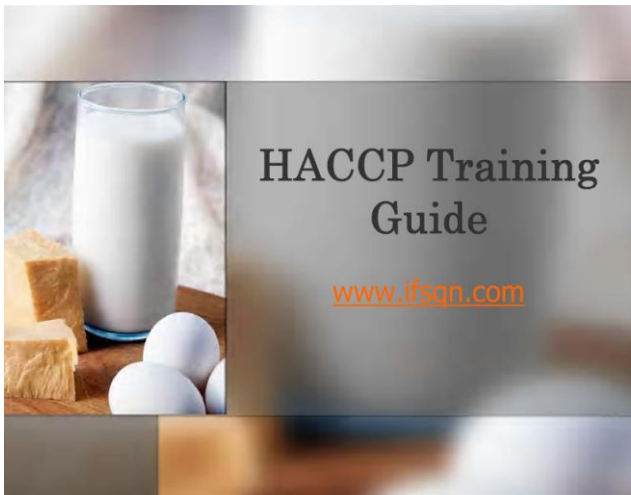
- the nature of the food and its ability to sustain growth of pathogenic or spoilage micro-organisms
- the manner in which the food is handled and packed including the probability of contamination
- the extent and nature of processing or further preparation before final consumption
- the conditions under which the food will be stored
- the expected length of time before consumption



# ISO 22000 Food Safety Management System

## HACCP Training

An interactive and illustrated HACCP training presentation 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 PRINCIPLE 1 - Conduct a hazard analysis Biological Hazards

- Biological hazards can be associated with the raw materials from which products are made and may be introduced during the process by people, the environment or the process itself.
- Identifying the biological hazards to which your production processes might be subjected is an important part of the hazard analysis so it is important that someone with microbiological knowledge is on your team. Some of the major pathogens that may be associated with food products are Salmonella, Escherichia coli O157:H7, Listeria monocytogenes, Clostridium botulinum, and Staphylococcus aureus.
- For a comprehensive list of Biological Hazards refer Hazards in our HACCP Calculator. You are able to edit the calculator and add your own.

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HACCP Implementation Guide - Step by step guides to implementing your HACCP using our HACCP Calculator.



### HACCP Calculator Instruction 3

HACCP Plan

Step Number	Step Name	Hazards Identified	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Decision Tree				Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Valid.
					Q1	Q2	Q3	Q4						
1	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	Pasteurisation > 71.2°C > 15 seconds	Y	N	Y	N	No Contamination Allowed food under cover	Supervision by Warehouse Manager	Retain Staff. Inspect delivery for contamination. Reject if contaminated.	Warehouse Manager	Good Receipt Record	Validation information justifying your control measures and critical limits
1	AMF Delivery	Listeria monocytogenes	Hygiene General	Storage 1-5°C	Y	N	Y	N	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits	Warehouse Manager	Details of where CCP is recorded	Validation information justifying your control measures and critical limits
1	AMF Delivery	Personal effects	Protective Work Wear	Storage < -18°C	Y	N	Y	N						
1	AMF Delivery	Blood	4. Storage Prerequisite Programme	Filtration 3mm maximum										
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage and handling	Filtration 3mm maximum										
1	AMF Delivery	Stones	2. Manufacturing Control	CP to specification										
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Hot Water Disinfection										
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	Incubation pH Control	Y	N	Y	N	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits	Warehouse Manager	Details of where CCP is recorded	Validation information justifying your control measures and critical limits

You can link Validation to HACCP Validation Sheets in the Workbook

You now complete your HACCP Plan on the HACCP Plan Sheet. Rows of Non-CCPs can be deleted

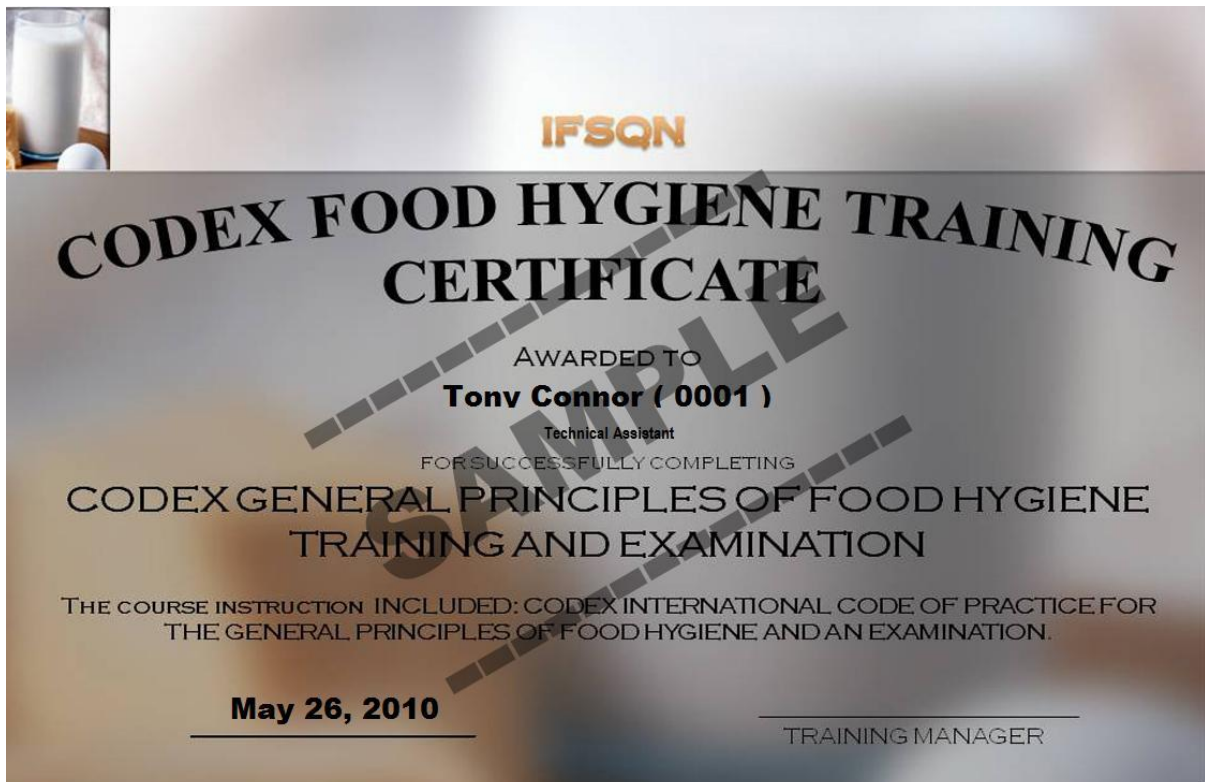
Document Reference HACCP Calculator Instruction 3  
Revision 1 30<sup>th</sup> November 2011  
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# ISO 22000 Food Safety Management System

## Examination Software

Two computerised 1 hour multiple choice exams in HACCP and CODEX GMP to evaluate the effectiveness of your training. The exams include an automatic scoring system and the generation of graphic certificates to print out.



# ISO 22000 Food Safety Management System

Free online support via e-mail

Our team of experts are here to support your food safety management system implementation and certification.



Simon Timperley [team@ifsqn.com](mailto:team@ifsqn.com)



Tony Connor [support@ifsqn.com](mailto:support@ifsqn.com)

For more information on this package e-mail us at [support@ifsqn.com](mailto:support@ifsqn.com)

# ISO 22000 Food Safety Management System

## Benefits of ISO 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 International Standard ISO 22000 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 IFSQN ISO 22000 Food Safety Management System has been designed to overcome the problems that can be encountered when implementing an effective system including:

## ISO 22000 Food Safety Management System

- ✓ 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 IFSQN ISO 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 ISO 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 International Standard ISO 22000. 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 ISO 22000 Food Safety Management System is backed up by expert support which is always available to provide assistance in developing the system.”

[To order our New ISO 22000 Food Safety Management System click here](#)