



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

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

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:

FSSC 22000 Food Packaging Safety Management System	
Section 4.1	Introduction to the Food Packaging Safety Management System
	Communication Overview
	The Food Safety Management System
	Senior Management Responsibility
	Document Hierarchy
	Food Safety System Process Diagram
Section 4.2	Documentation Requirements
	Document Control Procedure
	Record Control Procedure
Management Responsibility	
Section 5.1	Senior Management Commitment
Section 5.2	Food Safety Policy
	Food Safety 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

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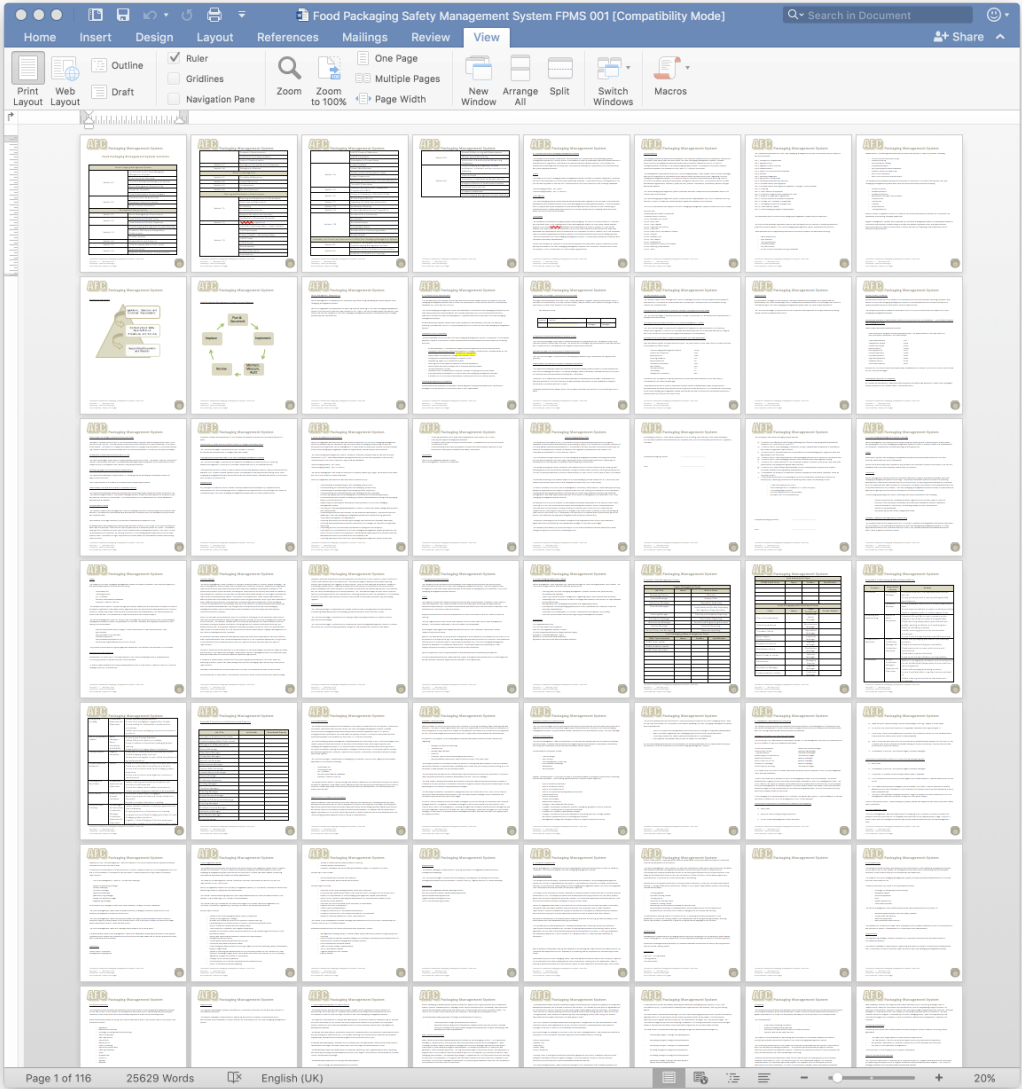
	Suppliers and Contractor Communication
	Customer Communication
	Food Authority Communication
	Internal Communication
Section 5.7	Emergency Preparedness and Response
Section 5.8	Management Review
Resource Management	
Section 6.1	Provision of Resources
Section 6.2	Human Resources
Section 6.3	Infrastructure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

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	Description of Process Steps
Section 7.4	Hazard Analysis
	Hazard Identification
	Determination of Acceptable Levels
	Hazard Assessment
	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
	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
	Validation of Production Processes
Section 8.3	Control of Monitoring and Measurement
	Measuring and Monitoring
	Calibration of Monitoring and Measuring Equipment
Section 8.4	Food Safety Quality Management System Verification, Validation and Improvement and Updating

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	Internal Audits
	Evaluation of Individual Verification Results
	Analysis of Results of Verification Activities
	Continual Improvement
	Customer Satisfaction
	Food Safety Quality Management System Updating



FPSMS Record Templates

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



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

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AFC

Complaint Investigation Form

Product Details			
Nature of Complaint and Details			
Customer Name			
Customer Address			
Customer Contact Phone Number			
Date received		Use By Date	
Date of Production		Packing Line	
Production Start		Production End	
Complaint category		Quantity Produced	
Details of any other complaints received from this production run:			
Details for each area of Investigation			
Raw Materials			
Packaging			
CCP Checks			
Processing			
Filling/Packing			
Storage & Distribution			
Packaging details			

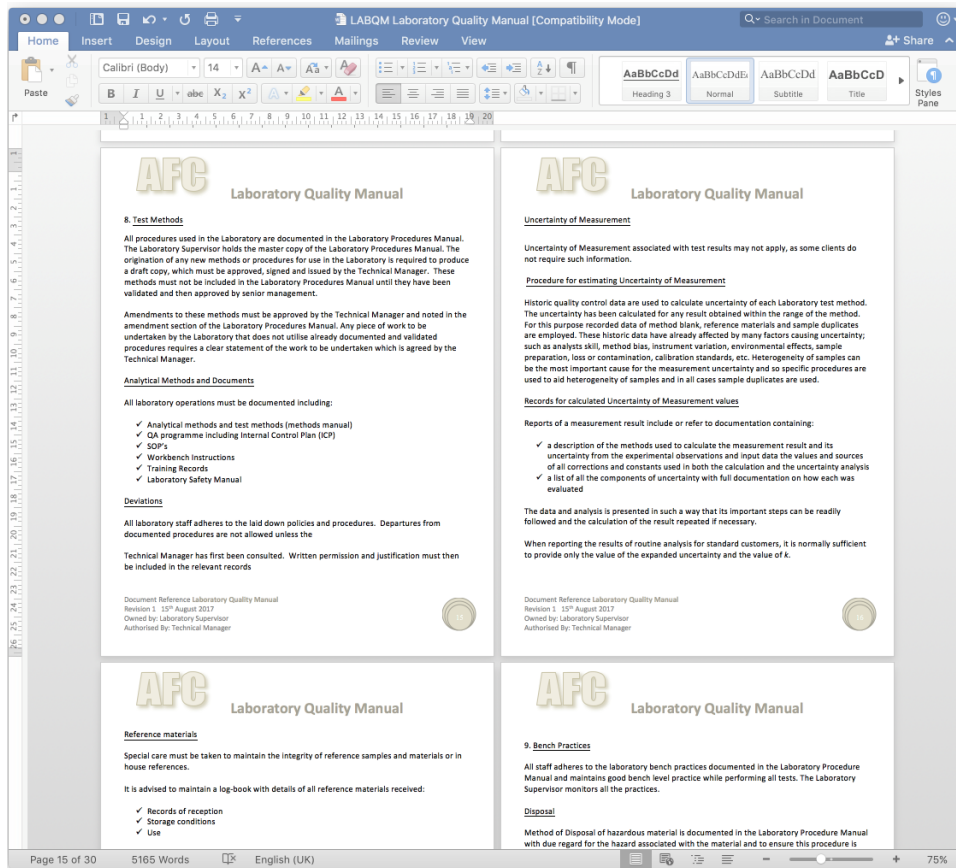
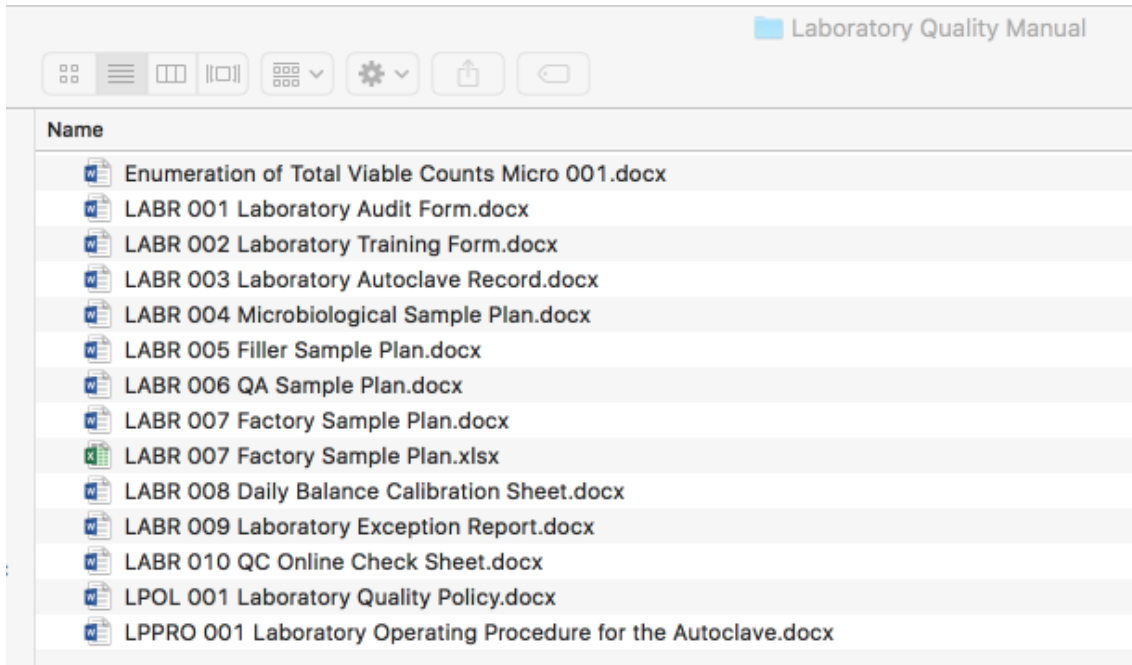
Document Reference Complaint Investigation Form QMR 018
 Revision 1 10th May 2017
 Owned by: Technical Manager
 Authorised By: General Manager

Page 1 of 2 113 Words English (UK) 100%

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Laboratory Quality Manual

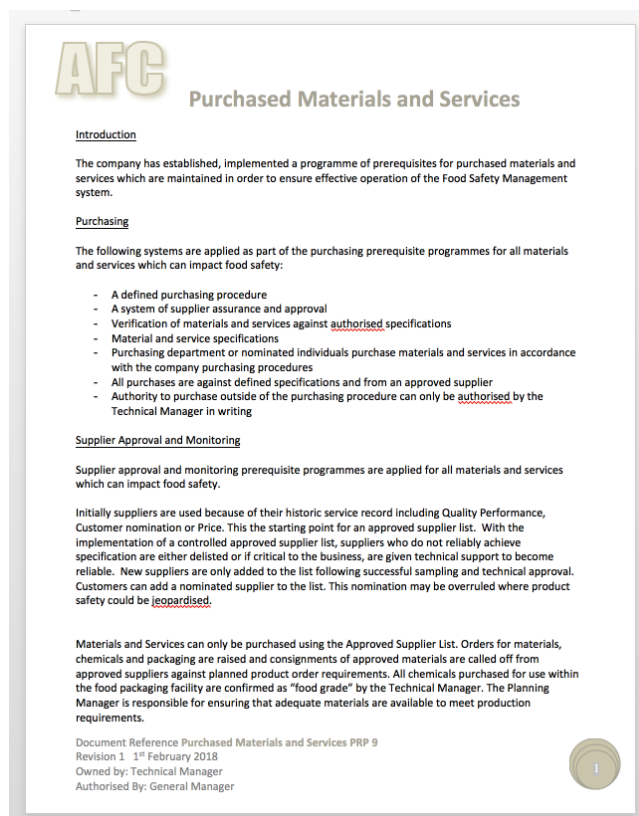
A comprehensive Laboratory Quality Manual based on ISO 17025 is provided in Microsoft Word format. The laboratory quality manual includes template records, procedures and product sampling plans.



Prerequisite Programmes Manual

Name	Date Modified	Size	Kind
PRP 1 Prerequisite Programmes.docx	Yesterday, 11:47	31 KB	Micros...(docx)
PRP 2 Hygiene Policy.docx	Yesterday, 11:49	28 KB	Micros...(docx)
PRP 3 Hygiene Code of Practice.docx	Yesterday, 11:56	34 KB	Micros...(docx)
PRP 4 Establishments.docx	Yesterday, 11:58	27 KB	Micros...(docx)
PRP 5 Layout of Premises and Workspace.docx	Yesterday, 12:02	33 KB	Micros...(docx)
PRP 6 Utilities.docx	Yesterday, 12:04	29 KB	Micros...(docx)
PRP 7 Waste Management.docx	Yesterday, 12:12	29 KB	Micros...(docx)
PRP 8 Equipment Prerequisite Programmes.docx	Yesterday, 12:16	32 KB	Micros...(docx)
PRP 9 Purchased Materials and Services.docx	Yesterday, 13:01	31 KB	Micros...(docx)
PRP 9.1 Food Fraud Prevention	Today, 18:33	422 KB	Micros...(docx)
PRP 9.1A Food Fraud Raw Material Assessment Calculator	Today, 18:33	28 KB	Micros...(xlsx)
PRP 10 Contamination and Migration Appendix 1 Allergen Control System.docx	Yesterday, 12:44	40 KB	Micros...(docx)
PRP 10 Contamination and Migration.docx	Yesterday, 12:48	30 KB	Micros...(docx)
PRP 11 Cleaning.docx	Yesterday, 13:03	27 KB	Micros...(docx)
PRP 12 Pest Control Prerequisites.docx	Yesterday, 13:07	32 KB	Micros...(docx)
PRP 13 Personnel Hygiene & Employee Facilities.docx	Yesterday, 13:16	34 KB	Micros...(docx)
PRP 14 Rework Prerequisite Programmes.docx	Yesterday, 13:18	26 KB	Micros...(docx)
PRP 15 Product Recall Prerequisite Programmes.docx	Yesterday, 13:23	38 KB	Micros...(docx)
PRP 16 Storage and Transport Prerequisites.docx	Yesterday, 13:33	31 KB	Micros...(docx)
PRP 17 Packaging Information Prerequisites.docx	Yesterday, 13:36	30 KB	Micros...(docx)
PRP 18 Food Defence System.docx	Yesterday, 13:40	41 KB	Micros...(docx)
PRP 19 Food Packaging Design & Development.docx	Yesterday, 13:43	28 KB	Micros...(docx)

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.





Contamination and Migration

Introduction

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

Prevention of Contamination

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

Prevention of Microbiological Contamination

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

- Based on risk assessment areas where potential for microbiological cross contamination exists are identified and control measures including segregation of areas implemented
- The food safety team carry out a hazard assessment to determine sources of potential contamination, the likelihood of contamination of the product and the severity of potential contamination
- Based on the results of hazard assessment control measures have been implemented with the food packaging manufacturing and storage areas
- Control measures include:
 - Separation of raw materials from finished products and packaging
 - Structural segregation including physical barriers/walls/separate handling areas
 - Restricted access controls
 - 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

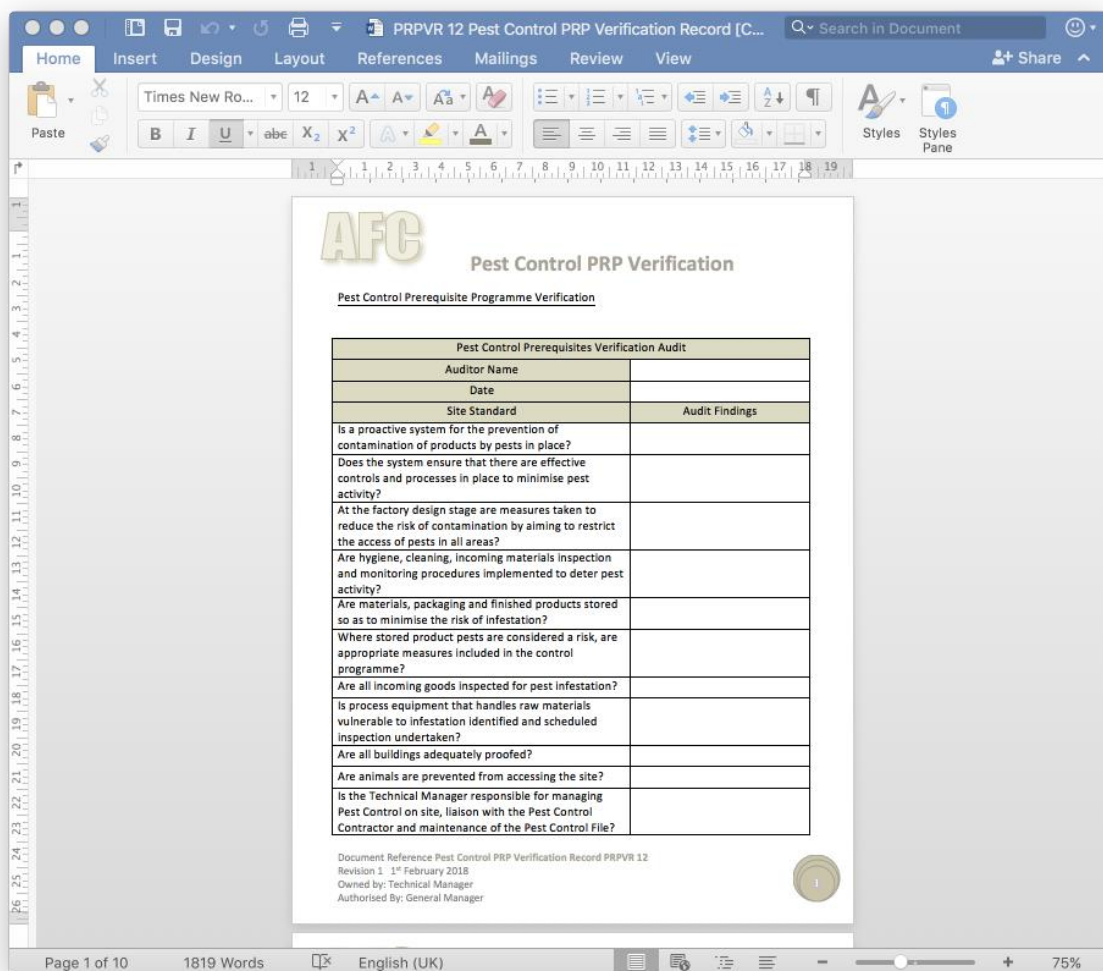
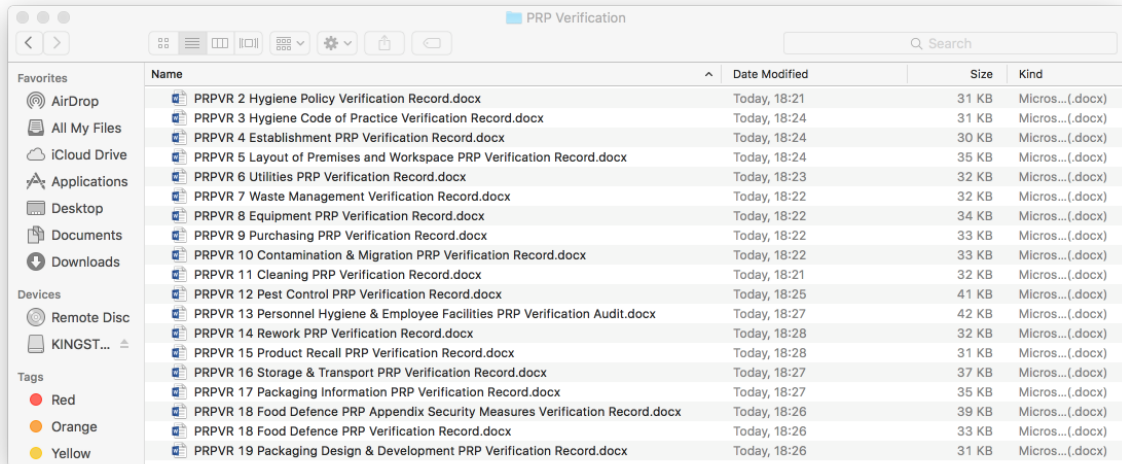
Document Reference **Contamination and Migration PRP 10**
Revision 1 1st August 2013
Owned by: Technical Manager
Authorised By: General Manager



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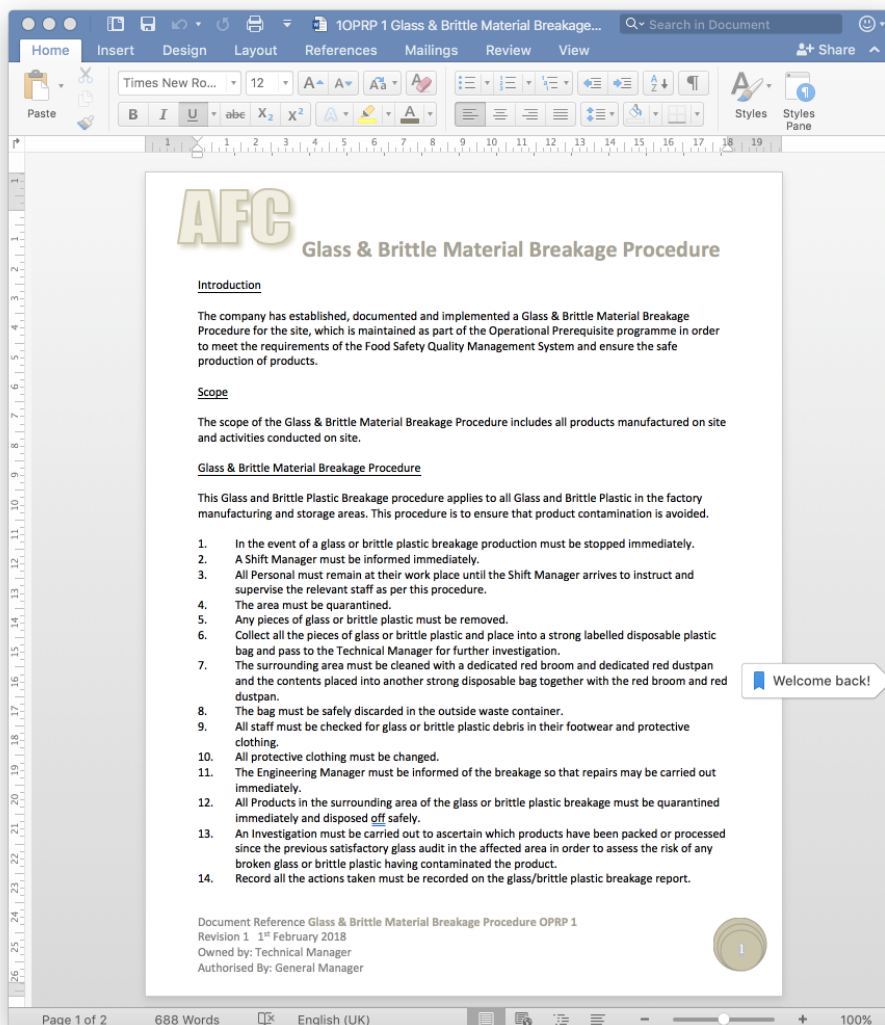
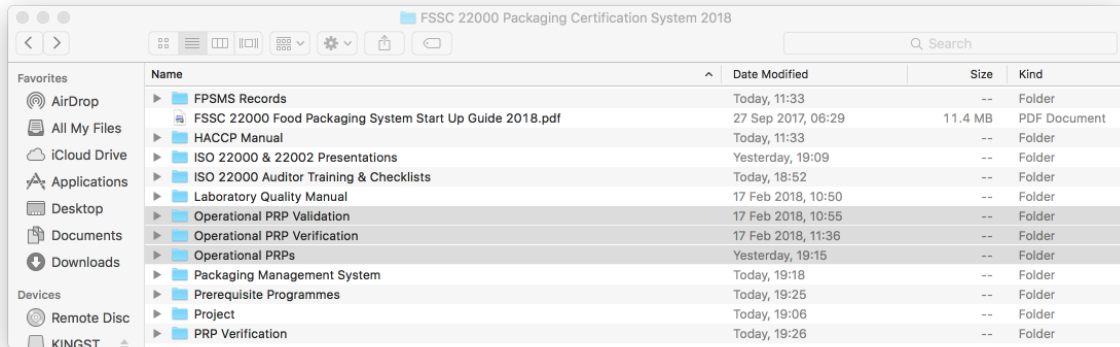
Prerequisite Programmes Verification Records

There are corresponding Verification Record Examples:

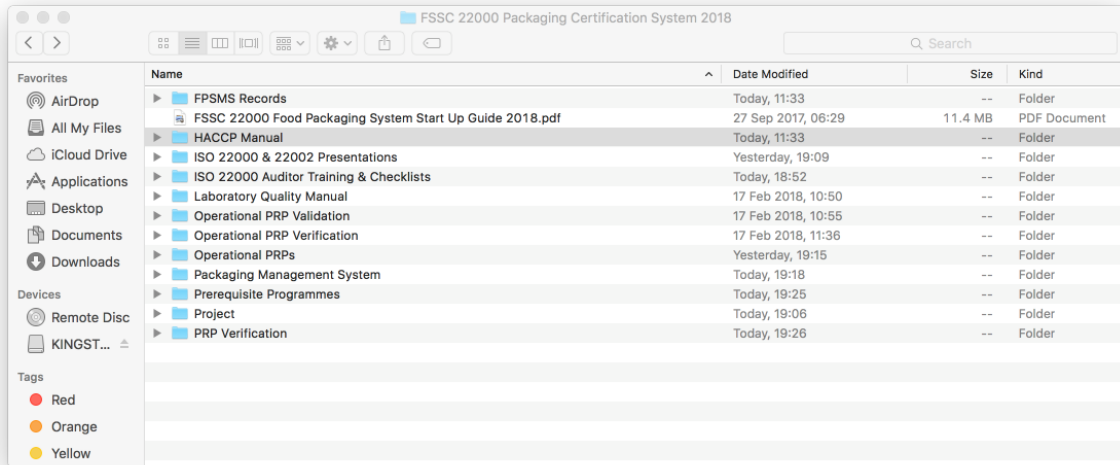


Operational Prerequisite Programmes Templates

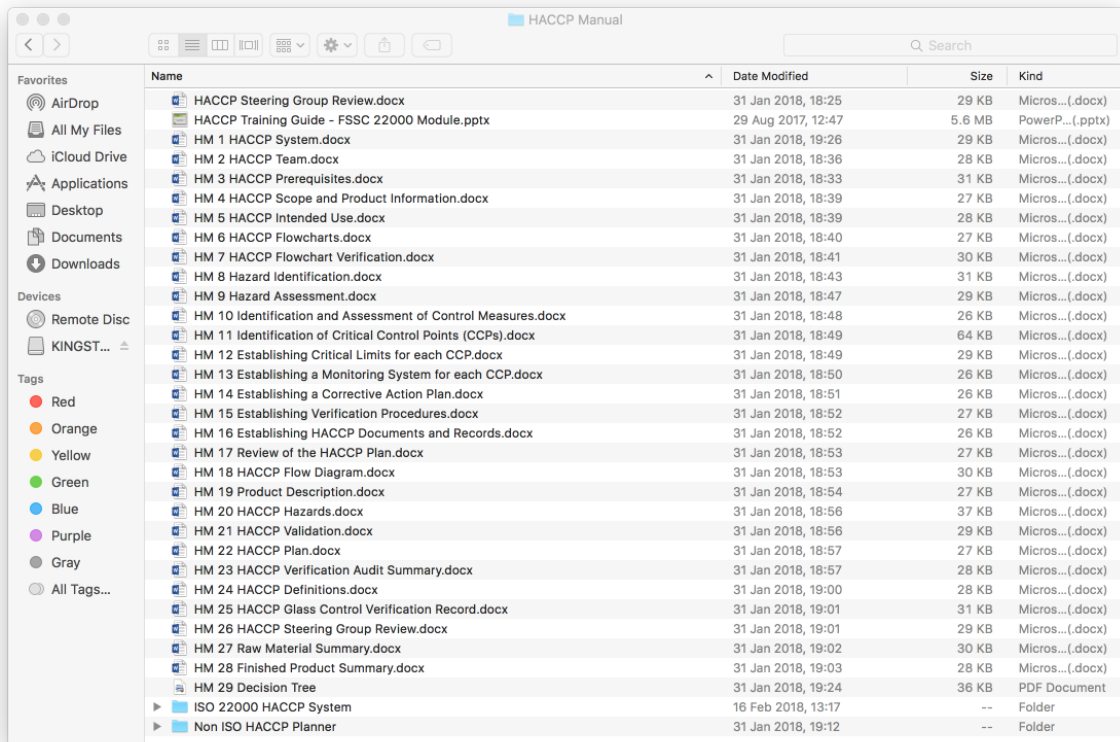
There is a range of Operational Prerequisite Programme examples with corresponding Verification and Validation Records:



HACCP Manual and Training



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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You will also find the ISO 22000 HACCP Calculator and instructions:

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Severity	Occurrence	Detectability	Assessment of control measures	Decision Tree	CCP	OPRP	OPRP	OPRP	OPRP
11	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
12	AMF Delivery	Listeria monocytogenes	Hygiene General	Hygiene General	Storage 1 - 5 °C	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
13	AMF Delivery	Personal effects	Protective Work Wear	Protective Work Wear	Storage < -18 °C	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
14	AMF Delivery	Wood	4. Storage Prerequisite Programme	4. Storage Prerequisite Programme	Filtration 3mm maximum	3	1	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
15	AMF Delivery	None	Identification and segregation of allergens during storage	Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
16	AMF Delivery	Stones	2. Manufacturing Control	2. Manufacturing Control	CIP to specification	2	2	4	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
17	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
18	AMF Delivery	Cryptosporidium parvum	5. Stock Control	5. Stock Control	Incubation pH Control	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
19	AMF Delivery	Contamination with Bacteria from Pests	3. Pest Control	3. Pest Control	Positive Release of Finished product for micr	1	1	1	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
20	AMF Delivery	Antibiotics	2. Supplier Approval and Monitoring	2. Supplier Approval and Monitoring	CIP to specification	3	2	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
21	AMF Delivery	Staphylococcus aureus	Personnel Hygiene Facilities	Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
22	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
23	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
24	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
25	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	1	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
26	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	3	2	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
27	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	2	4	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
28	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
29	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
30	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	1	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
31	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	2	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
32	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
33	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
34	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
35	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
36	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
37	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	3	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
38	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	2	4	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
39	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
40	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
41	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	1	3	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y
42	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	2	6	can't reduced 100% of proc.	failure	quarant.	ffc	but	system	Y

AFC ISO 22000 HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

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

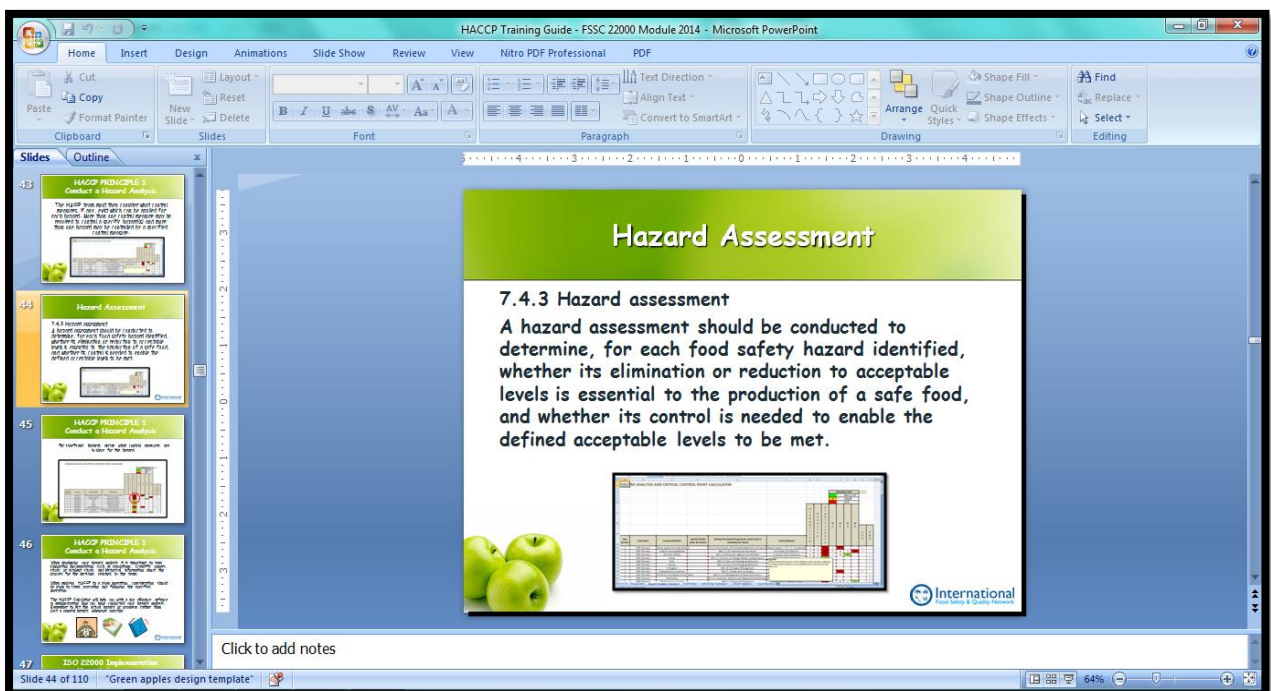
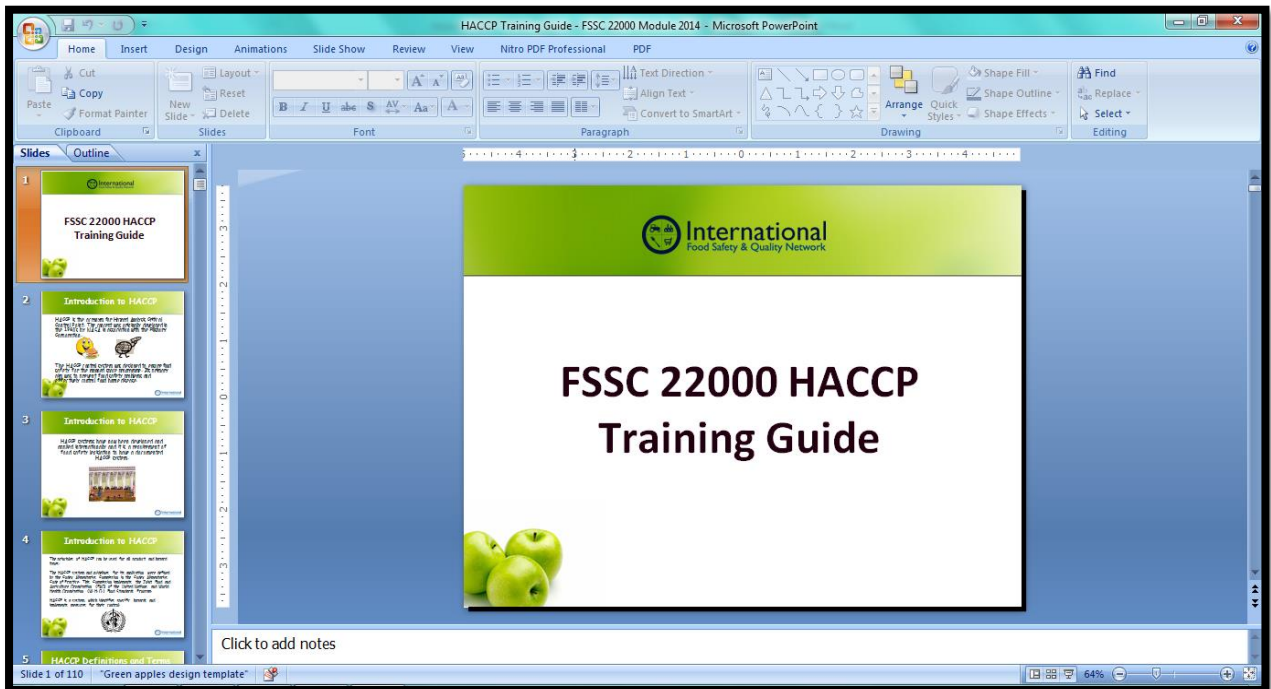
The HACCP Calculator automatically calculates the Significance of the Hazard and highlights

Severity of the Hazard:
1 = Not Severe
3 = Severe

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Severity	Occurrence	Detectability
1	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3
1	AMF Delivery	Listeria monocytogenes	Hygiene General	Hygiene General	Storage 1 - 5 °C	3	3	3
1	AMF Delivery	Personal effects	Protective Work Wear	Protective Work Wear	Storage < -18 °C	3	3	3
1	AMF Delivery	Wood	4. Storage Prerequisite Programme	4. Storage Prerequisite Programme	Filtration 3mm maximum	3	1	3
1	AMF Delivery	None	Identification and segregation of allergens during storage	Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3
1	AMF Delivery	Stones	2. Manufacturing Control	2. Manufacturing Control	CIP to specification	2	2	4
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	5. Stock Control	Incubation pH Control	3	3	3
1	AMF Delivery	Contamination with Bacteria from Pests	3. Pest Control	3. Pest Control	Positive Release of Finished product for micr	3	1	1
1	AMF Delivery	Antibiotics	2. Supplier Approval and Monitoring	2. Supplier Approval and Monitoring	CIP to specification	3	2	6
1	AMF Delivery	Staphylococcus aureus	Personnel Hygiene Facilities	Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	3

HACCP Training

An interactive and illustrated PowerPoint HACCP training presentation is supplied to train your food packaging 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.


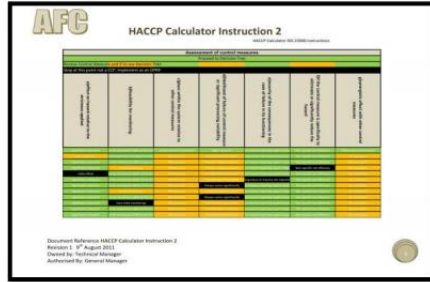



HACCP Implementation Guidance

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

ISO 22000 Implementation Classification of Control Measures

Control measures will not be subject to the next stage and determining if they are critical control points if the food safety team decides based on their assessment as per Clause 7.4.4 that this is not necessary or feasible. These control measures will be part of the Operational Prerequisite Programme Plan.

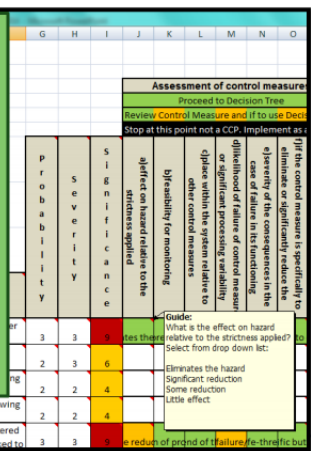






ISO 22000 Selection and Categorization of Control Measures

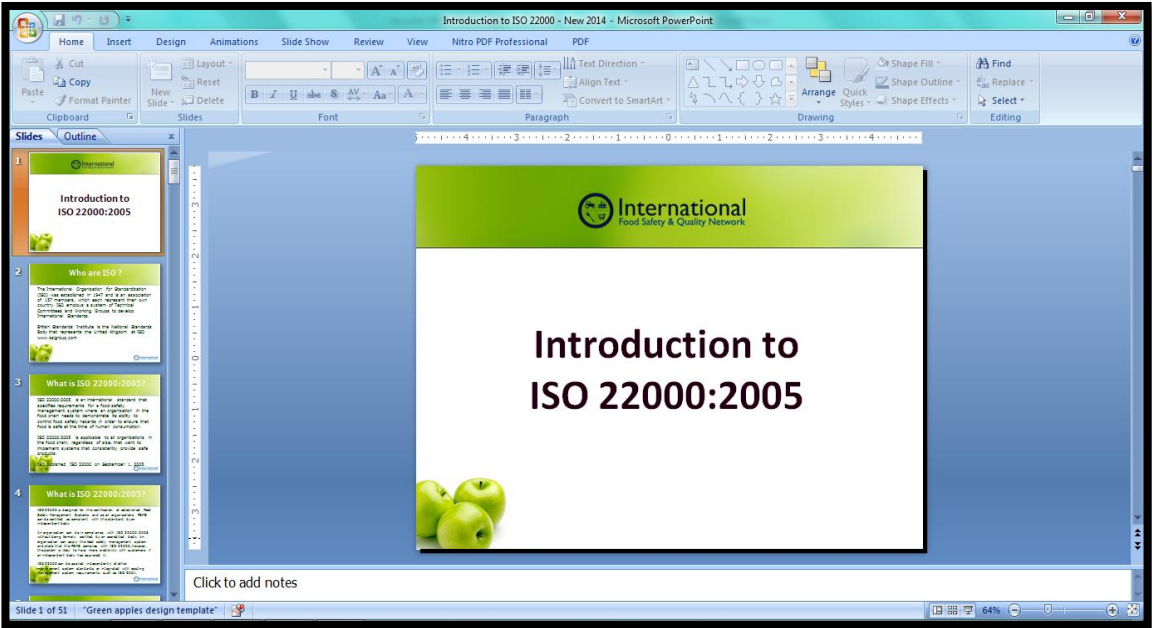
a) Assess with regard to the effect of the control measure on identified food safety hazards relative to the strictness applied using column J in the ISO 22000 HACCP Calculator where there is a drop down list:

**What is the effect on hazard relative to the strictness applied?
Select from drop down list:
Eliminates the hazard
Significant reduction
Some reduction
Little effect**

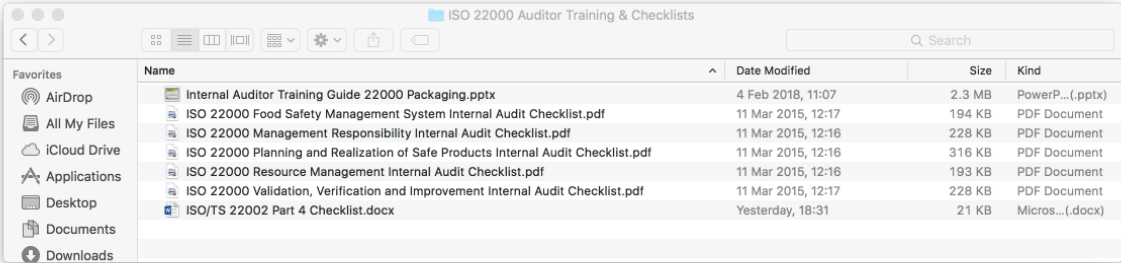




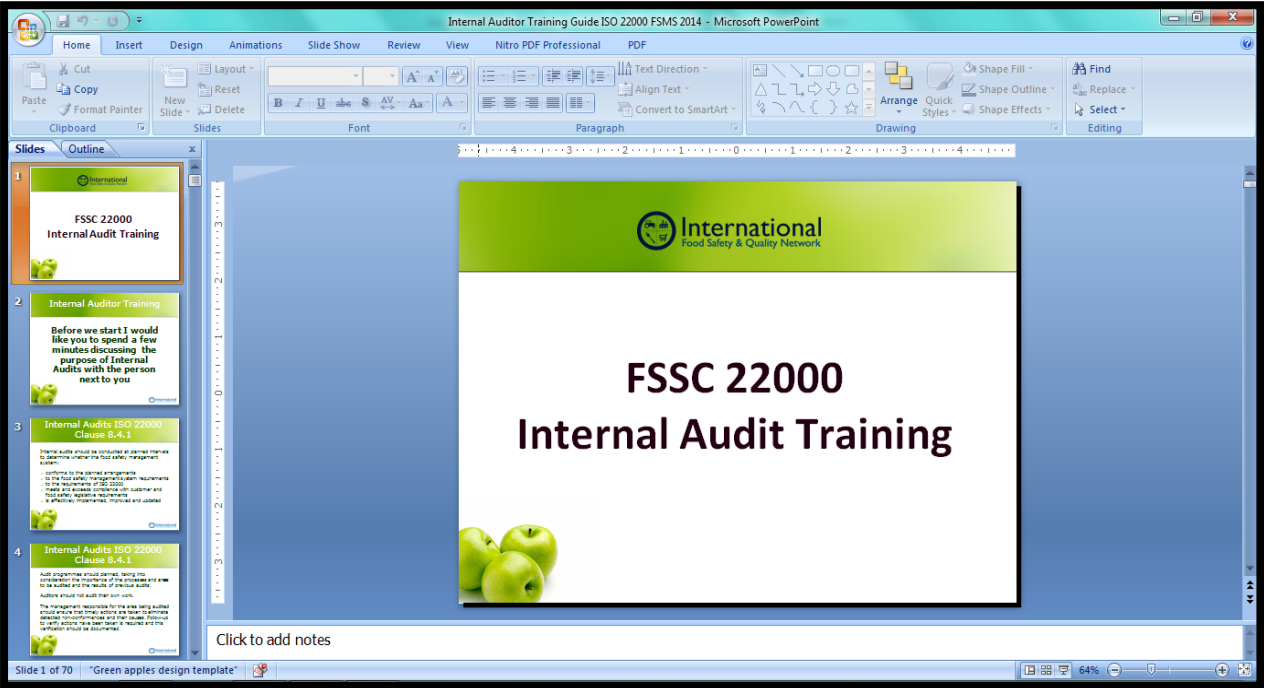
ISO 22000 & Prerequisite Training Modules



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.

The screenshot shows a PDF document titled "ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist" (page 1 of 17). The document is displayed in a browser window with a sidebar on the left showing a table of contents with six numbered items. The main content area features a title "ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist" and a table with two columns: "ISO 22000 Clause" and "Audit Findings".

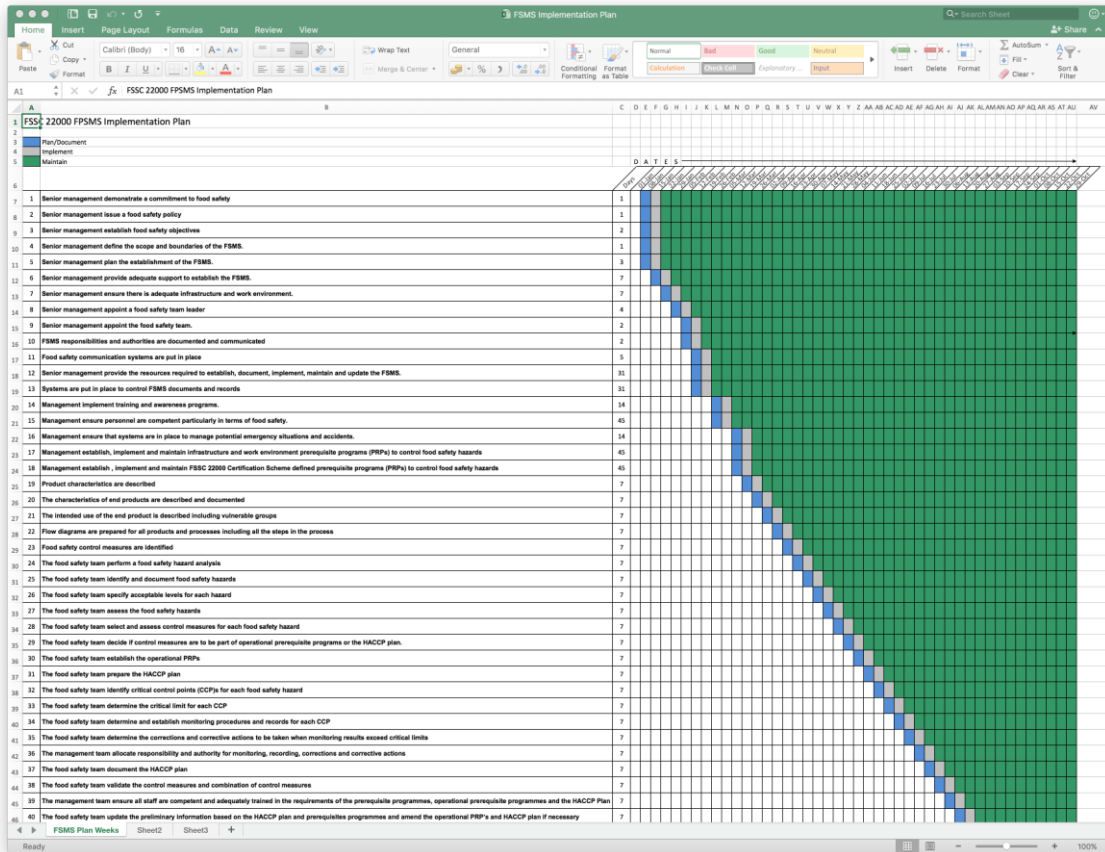
ISO 22000 Food Safety Management System Requirements Internal Audit	
ISO 22000 Clause	Audit Findings
7 Planning and Realization of Safe Products	
Does the organisation operate and ensure the effectiveness of the planned activities identified as being required for the realization of safe products?	
7.2 Prerequisite Programmes (PRPs)	
Are PRPs maintained to control the likelihood of introducing food safety hazards to the product through the work environment?	
Are PRPs maintained to control biological, chemical and physical contamination of the product(s), including cross contamination between products?	
Are PRPs maintained to control food safety hazard levels in the product and product processing environment?	
Are the PRPs appropriate with regard to food safety?	
Are the PRPs appropriate to the nature of the organisation and products?	
Are PRP programmes implemented as applicable? (e.g. Allergen Controls on certain lines)	
Are the PRPs approved by the food safety team?	
Have statutory and regulatory requirements related to PRPs been established?	
Have statutory and regulatory requirements, customer requirements, recognized guidelines, Codex principles, industry codes of practices, national and international standards been used	

Document Reference ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist
Revision 1 10th March 2015
Owned by: Technical Manager
Authorised By: General Manager

FSSC 22000 Implementation Package for Packaging Manufacturers

Project Tools

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



Senior Management Implementation Guidance & Checklists

An 11 step Senior Management Implementation Checklist is provided.

AFC Senior Management FSSMS Implementation Checklist

ISO 22000 Food Safety Management System First Stage of the Implementation Process

	Senior management formulate a checklist of Customer, Regulatory, Statutory and other relevant Food Safety requirements	Record Details
Action (i)	Customer/Regulatory/Statutory/Other	
Action (ii)	Senior Management decides which Food Safety requirements the company should address and develop relevant policies	
	Requirement	Policy Details

Document Reference Senior Management FSSMS Implementation Checklist
Revision 2 27 February 2018
Owned by: Technical Manager
Authorised by: General Manager

FSSC 22000 Packaging FSMS Implementation Workbook



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

The workbook is divided into 9 steps that are designed to assist you in implementing your Food Packaging Safety Management System effectively:

- ✓ Step One: ISO 22000 & ISO 22002-4 Familiarisation
- ✓ Step Two: GAP Analysis
- ✓ Step Three: Senior Management Implementation
- ✓ Step Four: Project 22000
- ✓ Step Five: Food Packaging Safety Management System
- ✓ Step Six: HACCP Implementation
- ✓ Step Seven: Internal Auditing Training & Checklists
- ✓ Step Eight: Review and Updating
- ✓ Step Nine: Final Steps to FSSC 22000 Certification

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.

FSSC 22000 Packaging FSMS Implementation Workbook 2018 (page 169 of 170) — Edited

ISO/TS 22002-4 Requirements	Compliant		Comments
	Yes	No	
19.1 General requirements			
19.2 Communication and change control			
19.3 Design			
19.4 Specifications			
19.5 Process validation			

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FSSC 22000 Food Packaging Safety Management System Implementation Workbook

Ensure any areas requiring corrective action are addressed

The non-compliances identified in the assessment of compliance with ISO 22000 and ISO TS 22002-4 should be logged by the Food Packaging Safety Team Leader and the appropriate corrective action allocated and taken:


Date	ISO 22000/ISO TS 22002-4 Clause	Details of Non-Conformance	Identified by:	Corrective Action Required	Responsibility	Target completion Date	Date Completed

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1 Free Implementing ISO 22000 & FSSC 22000 Training Course

The Implementing ISO & FSSC 22000 Training Webinar is an INTERMEDIATE LEVEL program covering all the elements of implementing an ISO 22000 or FSSC 22000 food safety management system and is suitable for anyone involved in food manufacturing, storage and/or food distribution operations wishing to comply with ISO 22000 or FSSC 22000 requirements.

The object of the course is to develop knowledge and understanding of the ISO 22000 standard, the FSSC 22000 Certification Scheme and best practices in implementing a compliant food safety management system. The course also covers the selection and assessment of control measures as per ISO 22000 requirements and how control measures are categorized as being managed through prerequisites, operational PRP(s) or by the HACCP plan. Competency and understanding is verified by online exam upon completion of the course.



Implementing ISO & FSSC 22000
★★★★★ (0 customer reviews)

\$97.00 (EU Customers Charged 20% VAT) [Add to cart](#)

Webinar Recording:
This 4-hour webinar training was recorded on August 11, 2017.

The Implementing ISO & FSSC 22000 Live Training Webinar is an INTERMEDIATE LEVEL program covering all the elements of implementing an ISO 22000 or FSSC 22000 food safety management system and is suitable for anyone involved in food manufacturing, storage and/or food distribution operations wishing to comply with ISO 22000 or FSSC 22000 requirements.

Instructor:
Tony Connor, Chief Technical Advisor, IFSQN
Facilitator: Simon Timperley, Administrator, IFSQN

Cost per attendee: \$97.00 USD

Training Course Outline:
The object of the course is to develop knowledge and understanding of the ISO 22000 standard, the FSSC 22000 Certification Scheme and best practices in implementing a compliant food safety management system. The course also covers the selection and assessment of control measures as per ISO 22000 requirements and how control measures are categorized as being managed through prerequisites, operational PRP(s) or by the HACCP plan. Competency and understanding is verified by online exam upon completion of the course.

The live webinar will include question and answer sessions throughout and a video recording will be available to watch for up to 30 days after the webinar.

All attendees receive:

- Copy of the training material (PDF)
- Personalized IFSQN Training Academy Certificate awarded on successful completion of the course and end test
- 30 day access to the webinar recording

How is the course delivered?
The course is delivered in 10 parts including 9 presentations

1. Introduction to ISO 22000
2. ISO 22000 Document Requirements
3. Understanding ISO 22000
4. Implementing ISO 22000 Food Safety Team Guide
5. CODEX Code of Practices
6. Prerequisite Programmes
7. Operational Prerequisite Programmes
8. HACCP Implementation
9. Additional Requirements for FSSC 22000 Certification
10. Online Exam

What is the Assessment Criteria?
Each candidate is assessed by a 30 minute online exam. An individual login is provided for each candidate and the questions are varied and randomized. The exam consists of 30 multiple choice questions covering the topics taught in the course. A mark of 70% or more is required to receive a certificate.

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 guaranteed until you achieve certification.

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