



**International**  
Food Safety & Quality Network

# **FSSC 22000**

## **Food Safety Management System**



# Food Safety Management System Contents

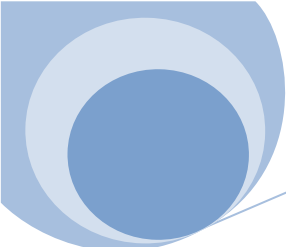
## **Food Safety Quality Management System**

### FSQMS Procedures

- QM 001 - Food Safety Quality Management System
- QM 002 - FSQM Manual Summary
- QM 003 - Document Control
- QM 004 - Customer, Statutory and Regulatory Conformance
- QM 005 - Record Control
- QM 006 - Management Commitment
- QM 007 - Quality and Food Safety Policy
- QM 007 - Quality and Food Safety Objectives
- QM 008 - Responsibility, Authority and Communication
- QM 009 - Management Review
- QM 010 - Resources and Training
- QM 011 - Infrastructure and Work Environment
- QM 012 - Product Realization and Contract Review
- QM 013 - Design and Development
- QM 014 - Purchasing, Orders and Verification of Purchased Materials
- QM 015 - Prerequisite Programmes
- QM 016 - Identification and Traceability
- QM 017 - Customer Property
- QM 018 - Planning Product Realisation and Contract Review
- QM 019 - Calibration
- QM 020 - Hazard Analysis and Critical Control Points System
- QM 021 - Verification, Validation and Improvement
- QM 022 - Customer Satisfaction
- QM 023 - Internal Audit
- QM 024 - Monitoring and Measuring QMS, Analysis of Data
- QM 025 - Control of Non-Conforming Product
- QM 026 - Corrective Action and Preventive Action
- QM 027 - Crisis Management
- QM 028 - Product Recall

### FSQMS Records

- 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 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

## **HACCP Manual**

HACCP 001 - Flow Diagram  
HACCP 002 - Product Description  
HACCP 003 - Hazard Summary  
HACCP 004 - HACCP Calculator  
HACCP 005 - HACCP Validation  
HACCP 006 - HACCP Plan

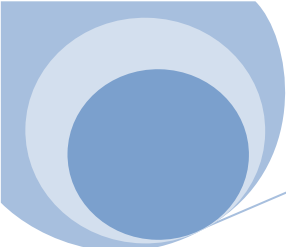


HACCP 007 - HACCP Verification  
HACCP 008 - HACCP Calculator Guide

## **Prerequisite Programmes Manual**

### Prerequisite Programmes

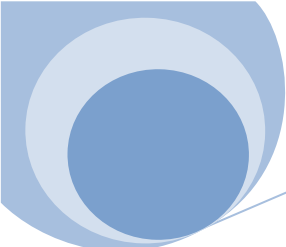
- PRP 1 Prerequisite Programmes
- PRP 2 HACCP Prerequisite Programmes
- PRP 3 Manufacturing Control Prerequisite Programmes
- PRP 4.1 Design and Construction of Buildings
- PRP 4.2 Environment Prerequisite Programmes
- PRP 4.3 Site Location and Standards
- PRP 5.1 Layout of Premises and Workspace
- PRP 5.2 Internal Design and Layout
- PRP 5.3 Internal Structure
- PRP 5.4 Equipment Design and Location
- PRP 5.5 Laboratory Facilities
- PRP 5.6 Temporary Structures and Vending Machine Facilities
- PRP 5.7 Storage
- PRP 6.1 Site Services
- PRP 6.2 Control of Water Supply
- PRP 6.3 Control of Boiler Chemicals
- PRP 6.4 Control of Air Supply
- PRP 6.5 Control of Compressed Air and Gases
- PRP 6.6 Lighting
- PRP 7.1 Waste Management
- PRP 7.2 Waste Container Management
- PRP 7.3 Waste Disposal
- PRP 7.4 Drainage Systems
- PRP 8.1 Equipment Prerequisite Programmes
- PRP 8.2 Equipment Hygienic Design
- PRP 8.3 Food Contact Surfaces
- PRP 8.4 Monitoring Equipment
- PRP 8.5 Equipment Cleaning
- PRP 8.6 Maintenance Prerequisite Programmes
- PRP 9.1 Purchasing Prerequisite Programmes
- PRP 9.2 Supplier Approval and Monitoring
- PRP 9.3 Control of Incoming Materials
- PRP 10.1 Prevention of Contamination
- PRP 10.2 Prevention of Microbiological Contamination
- PRP 10.3 Allergen Control System
- PRP 10.4 Prevention of Physical Contamination

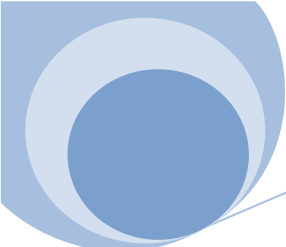
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- PRP 11.1 Cleaning Prerequisite Programmes
  - PRP 11.2 Cleaning Agents and Equipment
  - PRP 11.3 Cleaning Procedures
  - PRP 11.4 CIP Systems Prerequisites
  - PRP 11.5 Monitoring of Cleaning Effectiveness
  - PRP 12.1 Pest Control Prerequisites
  - PRP 12.2 Pest Control Programme
  - PRP 12.3 Prevention of Pest Access
  - PRP 12.4 Prevention of Pest Harbourage
  - PRP 12.5 Pest Monitoring
  - PRP 12.6 Pest Eradication
  - PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
  - PRP 13.2 Personnel Hygiene Facilities
  - PRP 13.3 Personnel Canteen Facilities
  - PRP 13.4 Protective Work Wear
  - PRP 13.5 Medical Screening
  - PRP 13.6 Illness Reporting Systems
  - PRP 13.7 Personal Cleanliness
  - PRP 13.8 Personal Behaviour
  - PRP 14.1 Rework Prerequisite Programmes
  - PRP 14.2 Rework Storage Identification and Traceability
  - PRP 14.3 Rework Usage Prerequisites
  - PRP 15.1 Product Recall Prerequisite Programmes
  - PRP 15.2 Product Recall Procedure Prerequisites
  - PRP 16.1 Storage Prerequisites
  - PRP 16.2 Warehousing Prerequisites
  - PRP 16.3 Despatch and Distribution Prerequisites
  - PRP 17.1 Product Information Prerequisites
  - PRP 17.2 Product Labelling Controls
  - PRP 18.1 Food Defence System
  - PRP 18.2 Access Controls

### Prerequisite Verification Records

- PRP 4.1 Design and Construction of Buildings Verification Audit
- PRP 4.3 Site Location and Standards Verification Audit
- PRP 5.1 Layout of Premises and Workspace Verification Audit
- PRP 5.2 Internal Design and Layout Verification Audit
- PRP 5.3 Internal Structure Verification Audit
- PRP 5.4 Equipment Design and Location Verification Audit
- PRP 5.5 Laboratory Facilities Verification Audit
- PRP 5.6 Temporary Structures and Vending Machines Verification Audit
- PRP 5.7 Storage Verification Audit



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- PRP 6.1 Site Services Verification Audit
  - PRP 6.2 Control of Water Supply Verification Audit
  - PRP 6.3 Control of Boiler Chemicals Verification Audit
  - PRP 6.4 Control of Air Supply Verification Audit
  - PRP 6.5 Control of Compressed Air and Gases Verification Audit
  - PRP 6.6 Lighting Verification Audit
  - PRP 7.1 Waste Management Verification Audit
  - PRP 7.2 Waste Container Management Verification Audit
  - PRP 7.3 Waste Disposal Verification Audit
  - PRP 7.4 Drainage Systems Verification Audit
  - PRP 8.1 Equipment Prerequisite Programmes Verification Audit
  - PRP 8.2 Equipment Hygienic Design Verification Audit
  - PRP 8.3 Food Contact Surfaces Verification Audit
  - PRP 8.4 Monitoring Equipment Verification Audit
  - PRP 8.5 Equipment Cleaning Verification Audit
  - PRP 8.6 Maintenance Prerequisite Programmes Verification Audit
  - PRP 9.1 Purchasing Prerequisite Programmes Verification Audit
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  - PRP 13.6 Illness Reporting Systems Verification Audit
  - PRP 13.7 Personal Cleanliness Verification Audit
  - PRP 13.8 Personal Behaviour Verification Audit
  - PRP 14.1 Rework Prerequisite Programmes Verification Audit



PRP 14.2 Rework Storage Identification and Traceability Verification Audit  
PRP 14.3 Rework Usage Prerequisites Verification Audit  
PRP 15.1 Product Recall Prerequisite Programmes Verification Audit  
PRP 15.1 Product Recall Procedure Prerequisites Verification Audit  
PRP 16.1 Storage Prerequisites Verification Audit  
PRP 16.2 Warehousing Prerequisites Verification Audit  
PRP 16.3 Despatch and Distribution Prerequisites Verification Audit  
PRP 17.1 Product Information Prerequisites Verification Audit  
PRP 17.2 Product Labelling Controls Verification Audit  
PRP 18.1 Food Defence System Verification Audit  
PRP 18.2 Access Controls Verification Audit

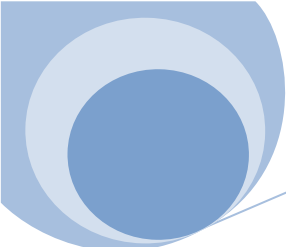
## **Operational Prerequisite Programmes Manual**

### Procedures

OPRP 1 Hygiene and Housekeeping Management  
OPRP 2 Management of Pest Control  
OPRP 3 Control of Visitors and Sub-Contractors  
OPRP 4 Management of Cleaning  
OPRP 5 Despatch and Distribution  
OPRP 6 Maintenance  
OPRP 7 Hygiene Policy  
OPRP 8 Hygiene Code of Practice  
OPRP 9 Glass Policy  
OPRP 10 Ingredients Foreign Body Control Policy  
OPRP 11 Metal Detection  
OPRP 12 Nut Handling Procedure  
OPRP 13 Control of Knives  
OPRP 14 Control of Brittle Materials  
OPRP 15 Glass & Brittle Material Breakage Procedure  
OPRP 16 Control of First Aid Dressings

### Validation Records

OPRP 1 Hygiene and Housekeeping Management Validation  
OPRP 2 Management of Pest Control Validation  
OPRP 3 Control of Visitors and Sub-Contractors Validation  
OPRP 4 Management of Cleaning Validation  
OPRP 5 Despatch and Distribution Validation  
OPRP 6 Maintenance Validation  
OPRP 7 Hygiene Policy Validation  
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  - OPRP 15 Glass & Brittle Material Breakage Procedure Validation
  - OPRP 16 Control of First Aid Dressings Validation

### Verification Records

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- OPRP 16 Control of First Aid Dressings Verification