This is our premiere package for Food Manufacturers looking to achieve certification to FSSC 22000 for Food Safety Management Systems. Food Safety System Certification (FSSC) 22000 is a Global Food Safety Initiative (GFSI) approved certification scheme for food manufacturers based on the integration of the ISO 22000 food safety management standard and Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers.

This version also complies with Food Safety System Certification (FSSC) 22000 requirements for certification version 4.1 published July 2017.

This really is our most complete documentation, project implementation and training support system .... an all in one easy to use package.
The IFSQN FSSC 22000 Implementation Package includes:

- Food Safety Management System Procedures
- Food Safety Management System Records
- Prerequisite Programmes Manual
- Operational Prerequisite Programmes Manual
- HACCP Manual including the ISO 22000 HACCP Calculator
- A free online Implementing ISO & FSSC 22000 Training Course
- Training Presentations covering ISO 22000, HACCP and Internal Audits
- ISO 22000/TS ISO 22002/CODEX Gap Analysis Checklists
- Project 22000 Support Package containing all the project tools you will need to achieve ISO 22000 or FSSC 22000 certification and our comprehensive FSSC 22000 Implementation Workbook
- Allergen Management Module & Risk Assessment Tool
- Supplier Risk Assessment Tool
- Product Development Module
- Unannounced Audit Guidance
- Complaint Management Guidelines & Analyser
- Hygiene Inspection Training
- Verification Schedule Risk Assessment Tool and Template
- Food Fraud Prevention Procedures and Raw Material Food Fraud Assessment Tool
- Free online support via e-mail
Food Safety Management System

The Food Safety Management System contains a comprehensive ISO 22000 & 22002 documentation package that is ready to implement:

- Food Safety Quality Manual containing a set comprehensive procedures and record templates
- HACCP Manual containing food safety procedures and our unique HACCP Calculator
- Prerequisite Programmes Manual
- Operational Prerequisite Programmes Manual
- Laboratory manual including sample procedures and records

Food Safety Manual

The Food Safety Manual* contains comprehensive top level procedures templates that match the clauses of the ISO 22000 standard and forms the foundation of your Food Safety Quality Management System so you don't have to spend 1,000’s of hours writing compliant procedures.

Below is a table that shows how the documents match the requirements of the ISO 22000 standard with the Food Safety Management System provided to assist you in implementing the system and understanding the requirements of the standard.

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<td>Documentation Requirements</td>
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<td>Management Responsibility</td>
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<td><strong>Section 5.5</strong></td>
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<td><strong>Section 5.6</strong></td>
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<td><strong>Section 5.8</strong></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Resource Management</th>
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<tbody>
<tr>
<td><strong>Section 6.1</strong></td>
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<tr>
<td><strong>Section 6.2</strong></td>
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<tr>
<td><strong>Section 6.3</strong></td>
</tr>
<tr>
<td><strong>Section 6.4</strong></td>
</tr>
</tbody>
</table>

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
- Verification of Purchased Materials

## Section 7.2
Prerequisite Programmes
- (i) Prerequisite 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
- HACCP Terms of Reference
- HACCP Flowcharts
- Description of Process Steps

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| Section 7.10 | Control of Non-Conformity |
|             | Corrections |
|             | Corrective Action |
|             | Preventative Action |
|             | Control of Non-Conforming Product |
|             | Product Recall |

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<p>| Section 8.1 | Validation, Verification and Improvement of the Food Safety Management System Introduction |
| Section 8.2 | Validation of Control Measure Combinations |
|             | Validation of Production Processes |
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<table>
<thead>
<tr>
<th>Section 8.4</th>
<th>Food Safety Quality Management System Verification, Validation and Improvement and Updating</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Internal Audits</td>
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<td></td>
<td>Evaluation of Individual Verification Results</td>
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<td></td>
<td>Analysis of Results of Verification Activities</td>
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<td>Continual Improvement</td>
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<td></td>
<td>Customer Satisfaction</td>
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<tr>
<td></td>
<td>Food Safety Quality Management System Updating</td>
</tr>
</tbody>
</table>

### Food Safety Management System

#### 4.1 Introduction to the Food Safety Management System

The company has planned, established, documented and implemented a food safety management system for the site, which is maintained in order to continually improve its effectiveness in accordance with legislation, international standards and best industry practice. The company has planned and developed the processes that contribute to meeting the requirements of these standards and producing safe products.

**Scope**

The scope of the Food Safety Management System includes all product categories, processes and activities conducted on-site and any outsourced activities. These requirements are aligned with the policies and objectives of the site and include those of the following standards:

- Food Safety - ISO 22000
- Food Safety - ISO 22003-1

**Due diligence**

The Food Safety Manual demonstrates due diligence of the company in the effective development and implementation of the food safety management system. These documents are fully supported by the completion of the records specified in this manual for the monitoring of planned activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered.

**Food Safety**

The company is committed to supplying safe products for consumption. As part of this commitment, all products and processes used in the manufacture of food products are subject to food safety hazard analysis based on the Codex Alimentarius guidelines to the application of a HACCP system. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer. New information regarding food safety hazards is continually reviewed by the food safety team to ensure that the Food Safety Management System is continually updated and complies with the latest food safety requirements.

Should the company be required to outsource any process that may affect product conformity to the defined standards of the Food Safety Management System then the site will assume control over this process. This is fully defined in all Sub-Contract Agreements.
The Food Safety Manual includes 60 record templates that support your Food Safety Management System procedures:

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
The IFSQN FSSC 22000 Implementation Package

QMR 038 Accelerated Keeping Quality Log
QMR 039 Goods In QA Clearance Label
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
QMR 051 Non-Conformance Notification
QMR 052 CIP Chemical Log
QMR 053 Double Hold Label
QMR 054 Supplier Register
QMR 055 Chemical Register
QMR 056 Non-Approved Supplier Sample Plan
QMR 057 Warehouse Cleaning Record
QMR 058 Product Recall Trace
QMR 059 Product Recall Test Record
QMR 060 Document Master List
The HACCP System is implemented by following the HACCP Manual procedures:

HM 1 HACCP System
HM 2 HACCP Team
HM 3 HACCP Prerequisites
HM 4 HACCP Scope and Product Information
HM 5 HACCP Intended Use
HM 6 HACCP Flowcharts
HM 7 HACCP Flowchart Verification
HM 8 Hazard Identification
HM 9 Hazard Assessment
HM 10 Identification and Assessment of Control Measures
HM 11 Identification of Critical Control Points (CCPs)
HM 12 Establishing Critical Limits for each CCP
HM 13 Establishing a Monitoring System for each CCP
HM 14 Establishing a Corrective Action Plan
HM 15 Establishing Verification Procedures
HM 16 Establishing HACCP Documents and Records
HM 17 Review of the HACCP Plan
HM 18 Flow Diagram
HM 19 Product Description
HM 20 Hazards
HM 21 HACCP Validation
HM 22 HACCP Plan
HM 23 HACCP Verification Audit Summary
HM 24 HACCP Instruction 1
HM 25 HACCP Instruction 2
HM 26 Hazard Instruction 3
HM 27 HACCP Definitions
HM 28 HACCP Verification Record
HM 29 HACCP Steering Group Review
HM 30 Raw Material Summary
HM 31 Finished Product Summary
HM 32 Decision Tree
HM 33 HACCP Planner
The IFSQN FSSC 22000 Implementation Package

Sample Flow Diagram 1

AFC

1. AMP Delivery
2. SMP Delivery
3. WMP Delivery
4. Stabiliser Delivery
5. Sugar Delivery
6. Culture Delivery
7. AMP Storage
8. SMP Storage
9. WMP Storage
10. Stabiliser Storage
11. Sugar Storage
12. Culture Storage
13. AMP Warming
14. AMP Decanting
15. Waste Drums Removed
16. AMP Storage
17. AMP Warming
18. Dehaggling
19. Yogurt Base Blending
20. RO Water Heating
21. RO Water
22. Pasteurisation
23. Transfer & Holding
24. Filtration
25. Homogenisation
26. Cooling

Document Reference HACCP Flow Diagram HM 18
Revision 1 1st May 2014
Owned by: Technical Manager
Authorised By: General Manager

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

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

IFSQN.com
Prerequisite Programmes Manual
The IFSQN FSSC 22000 Implementation Package

A comprehensive set of prerequisite programmes templates that you can use to define your Infrastructure and Maintenance Standards and including those defined in Technical Specification ISO 22002:2009 Part 1 Prerequisite programmes on food safety for food manufacturing:

- 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 8.6 Appendix Maintenance Procedure
- 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
- 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 Management of Pest Control including:
Pest Control Prerequisites
Pest Control Programme
Prevention of Pest Access
Prevention of Pest Harbourage
Pest Monitoring
Pest Eradication
PRP 13 Hygiene Code of Practice
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 13.9 Control of Visitors and Sub-Contractors
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 16.3 Appendix - Despatch and Distribution Procedure
PRP 17.1 Product Information Prerequisites
PRP 17.2 Product Labelling Controls
PRP 18.1 Food Defence System
PRP 18.2 Access Controls
Prerequisite Programmes Verification Records

Corresponding verification record templates are provided:

![Verification Record Template](image)

**Management of Pest Control Verification**

<table>
<thead>
<tr>
<th>Management of Pest Control Verification Audit</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Auditor Name</strong></td>
</tr>
<tr>
<td><strong>Date</strong></td>
</tr>
<tr>
<td><strong>Site Standard</strong></td>
</tr>
<tr>
<td>Is a proactive system for the prevention of contamination of products by pests in place?</td>
</tr>
<tr>
<td>Does the system ensure that there are effective controls and processes in place to minimise pest activity?</td>
</tr>
<tr>
<td>At the factory design stage are measures taken to reduce the risk of contamination by aiming to restrict the access of pests in all areas?</td>
</tr>
<tr>
<td>Are hygiene, cleaning, incoming materials inspection and monitoring procedures implemented to deter pest activity?</td>
</tr>
<tr>
<td>Are raw materials, packaging and finished products stored so as to minimise the risk of infestation?</td>
</tr>
<tr>
<td>Where stored product pests are considered a risk, are appropriate measures included in the control programme?</td>
</tr>
<tr>
<td>Are all incoming goods inspected for pest infestation?</td>
</tr>
<tr>
<td>Is process equipment that handles raw materials vulnerable to infestation identified and scheduled inspection undertaken?</td>
</tr>
<tr>
<td>Are all buildings adequately proofed?</td>
</tr>
<tr>
<td>Are animals are prevented from accessing the site?</td>
</tr>
<tr>
<td>Is the Technical Manager responsible for managing Pest Control on site, liaison with the Pest Control Contractor and maintenance of the Pest Control File?</td>
</tr>
</tbody>
</table>
A set of operational prerequisite programme samples with corresponding verification and validation records are provided.
Laboratory Quality Manual

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

CONTENTS

1. Quality System
2. Organisation and Management
3. Personnel
4. Laboratory Accommodation and Environment
5. Personnel Hygiene
6. Confirmation of Work and Client Requirements
7. Handling Test Items
8. Test Methods
9. Bench Practices
10. Assuring Quality of Results
11. Equipment, Calibration and Measurement Traceability
12. Calibration Standards / Reference Materials
13. Reporting Test Results
14. Records
15. Purchase of Outside Services, Supplies and Laboratory Consumables
16. Non-Conforming Work
**Training**

A significant part of the implementation process is training. A training matrix and record templates are provided.
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.
Introduction to ISO 22000 PowerPoint Presentation

This presentation will introduce the ISO 22000 standard to employees and explain exactly how to start the process of implementing an ISO 22000 compliant Food Safety Management System.

Food Safety Team: ISO 22000 Implementation Guide

The PowerPoint presentation supplied with the system explains to the Food Safety Team exactly how to implement a compliant Food Safety Management System.
HACCP Training

An interactive and illustrated PowerPoint HACCP training presentation is supplied 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.
The IFSQN FSSC 22000 Implementation Package

Prerequisite Programme PowerPoint Presentation

This presentation will introduce the Food Safety Team to the Prerequisite Programmes required by the FSSC 22000 Certification Scheme.

Operational Prerequisite Programmes Training

This PowerPoint presentation explains to the Food Safety Team how determine and implement Operational Prerequisite Programmes.
Internal Auditing & Checklists

There are PowerPoint Internal Auditor training presentations and audit checklists which cover the requirements of ISO 22000 and TS ISO 22002.
There are PowerPoint Internal Auditor training presentations and audit checklists which cover the requirements of ISO 22000 and TS ISO 22002. There is a sample Warehouse Audit Presentation and a Hygiene Audit Presentation.
Internal Audit Checklists

There is a checklist for each section of the ISO 22000 standard plus there are verification records for prerequisite programmes that can be used for internal auditing.

ISO 22000 Planning and Realization of Safe Products Internal Audit Checklist

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

This contains project tools to assist in achieving FSSC 22000 certification.

Senior Management Implementation Guidance & Checklists

An 11 step Senior Management Implementation Checklist and Guidance are provided.
Project Plan

Excel and Word Project Planner templates are supplied with the system to help establish a Project Plan.

<table>
<thead>
<tr>
<th>Project Planning Tasks</th>
<th>Responsibility</th>
<th>Comments</th>
<th>Due Date for Completion</th>
<th>Date Completed</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Senior management demonstrate a commitment to food safety</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>2) Senior management issue a food safety policy</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>3) Senior management establish food safety objectives</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>4) Senior management define the scope and boundaries of the FSMS</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>5) Senior management plan the establishment of the FSMS</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>6) Senior management provide adequate support to establish the FSMS</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>7) Senior management ensure there is adequate infrastructure and work environment</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>8) Senior management appoint a food safety team leader</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
<tr>
<td>9) Senior management appoint the</td>
<td>Senior Management Team</td>
<td>Completed in Step 2</td>
<td>10/6/17</td>
<td>9/6/17</td>
</tr>
</tbody>
</table>
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 Selection and Categorization of Control Measures

So now you will have assessed the control measures as per ISO 22000 Clause 7.4.4.

Based on this assessment of control measures there are 3 results:

1. Proceed to Decision Tree
2. Review Control Measure and if to use Decision Tree
3. Stop at this point not a CCP. Implement as an OPRP or consider alternative control measures.

Determine the Critical Control Points (CCPs) Decision Tree Stage

A red cell indicates a CCP
A green cell indicates this is not a CCP and should be implemented as an Operational Prerequisite Programme
A 196-page workbook is provided to assist in the implementation of your FSSC 22000 compliant food safety management system. The workbook is divided into 7 steps that are designed to assist you in implementing your food safety management system effectively:

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

**Free online support via e-mail**

We provide online support and expertise to assist you in developing your FSSC 22000 Food Safety Management System. We have customers who list us in their HACCP Team. Support is guaranteed until you achieve certification.
Allergen Module & Risk Assessment Tool

The Allergen Module concentrates on five themes:

✓ Significance - the significance of any process, activity or ingredient should be evaluated by accurate risk assessments to determine the control or action required
✓ Suppliers - understanding the materials that arrive on site is vital to allergen management
✓ Separation - the segregation of allergens is a key allergen management control
✓ Scheduling - planning activities to reduce the risk of cross contamination
✓ Sanitation - cleaning controls to remove or reduce the risks of cross contamination
The IFSQN FSSC 22000 Implementation Package

Allergen Management Module & Risk Assessment Tool

Food Fraud Prevention Procedures and Raw Material Food Fraud Assessment Tool
Supplier Risk Assessment Tool

New Product Development Module
Complaint Management Guidelines & Analyser

Extended Internal Audit Training
Hygiene Inspection Training

Unannounced Audit Guidance

Internal Communication
Unannounced audits are conducted within agreed windows. The Technical Manager is responsible for ensuring that appropriate communication of these windows and the impending audit is communicated at least one week prior to the first possible audit date.

Communication processes include:
- Team briefings
- Staff reviews
- Duty Management meetings
- Shift Handover meetings
- Newsletters
- Notice boards

Preparation Prior to Audit
Prior to the unannounced audit it is important that routines are established to ensure all procedures and records are available, kept up to date and completed correctly.

<table>
<thead>
<tr>
<th>Job Title</th>
<th>Job Holder</th>
<th>Record Responsibility</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emergency Coordinator</td>
<td>Emergency response</td>
<td></td>
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<tr>
<td>Food Safety Team Leader</td>
<td></td>
<td></td>
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<tr>
<td>Site Director</td>
<td>Policies and Objectives</td>
<td></td>
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<tr>
<td>Operations Manager</td>
<td>Operations</td>
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<tr>
<td>Production Manager</td>
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<tr>
<td>Warehouse Manager</td>
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<tr>
<td>Maintenance Manager</td>
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<td>Factory Safety Manager</td>
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<tr>
<td>Human Resource Manager</td>
<td>Training</td>
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</tr>
<tr>
<td>Quality Manager</td>
<td>Post Control CAPs/CPNs</td>
<td>Audits</td>
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</tbody>
</table>

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Revision: 11th March 2014
Owner: Technical Manager
Authorised By: Chief Executive Office
Verification Schedule Risk Assessment Tool and Template

Click here to order the IFSQN FSSC 22000 Certification Package Now
Benefits of FSSC 22000 Certification

The FSSC 22000 Food Safety Management System has been designed to overcome the problems that can be encountered when implementing an effective system.

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 FSSC 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 FSSC 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 FSSC 22000 Certification Scheme. The system also provides guidance on how to manage and implement a HACCP system and determine Operational Prerequisite Programmes and 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 FSSC 22000 Food Safety Management System is backed up by expert support which is always available to provide assistance in developing the system.”