



This is an ideal package for Food Manufacturers looking to achieve certification to Version 5.1 of the FSSC 22000 Certification Scheme.

The package is based on the requirements of the ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain, Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers and FSSC 22000 Certification Scheme Additional Requirements Version 5.1.

This really is our most complete documentation, project implementation and training support system an all in one easy to use package.

[Click here to order the IFSQN FSSC 22000 Certification Package Now](#)

The IFSQN FSSC 22000 FSMS Implementation Package

The IFSQN FSSC 22000 Version 5.1 Implementation Package includes:

Food Safety Management System Procedures

A comprehensive set of editable Food Safety Management System Procedures written in Microsoft Word format that are compliant with International Standard ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain and FSSC 22000 Certification Scheme Additional Requirements Version 5.1

Prerequisite Programme Template Procedures

A comprehensive set of editable Prerequisite Programme Template Procedures written in Microsoft Word format that are compliant with Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers and FSSC 22000 Certification Scheme Additional Requirements Version 5.1

Food Safety Record Templates

A wide range of editable FSMS, Validation and Verification Record Templates written in Microsoft Word format

Training

An extensive set of IFSQN PowerPoint Training Presentations including:

- ✓ Introduction to ISO 22000:2018
- ✓ ISO 22000:2018 Documentation Requirements
- ✓ CODEX and Good Manufacturing Practices
- ✓ Prerequisite Programmes
- ✓ Implementing ISO 22000:2018 Food Safety Team Guide
- ✓ HACCP Training Guide ISO 22000:2018 Version
- ✓ FSSC 22000 Additional Requirements Version 5.1
- ✓ Internal Auditor Training Guide
- ✓ Example Internal Audit Training Guide
- ✓ GMP Auditor Training Guide

Implementation Assistance

A range of tools that assist in developing your Food Safety Management System including instructions, guidance and technical support

Food Safety Management System

The Food Safety Management System contains a comprehensive ISO 22000 & 22002-1 documentation package that is ready to implement.

The package contains comprehensive top level procedure templates that match the clauses of the ISO 22000:2018 standard and form the foundations of your Food Safety 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.

ISO 22000 Food Safety Management System	
4 Context of the organization	
FSMS 4.1 Understanding the organization and its context	
FSMS 4.2 Understanding the needs and expectations of interested parties	
FSMS 4.3 Determining the scope of the food safety management system	
FSMS 4.4 Food safety management system	
5 Leadership	
FSMS 5.1 Leadership and commitment	
FSMS 5.2 Policy	
FSMS 5.3 Organizational roles, responsibilities and authorities	
6 Planning	
FSMS 6.1 Actions to address risks and opportunities	
FSMS 6.2 Objectives of the food safety management system and planning to achieve them	
FSMS 6.3 Planning of changes	
7 Support	
FSMS 7 Support	7.1 Resources
	7.1.1 General

The IFSQN FSSC 22000 FSMS Implementation Package

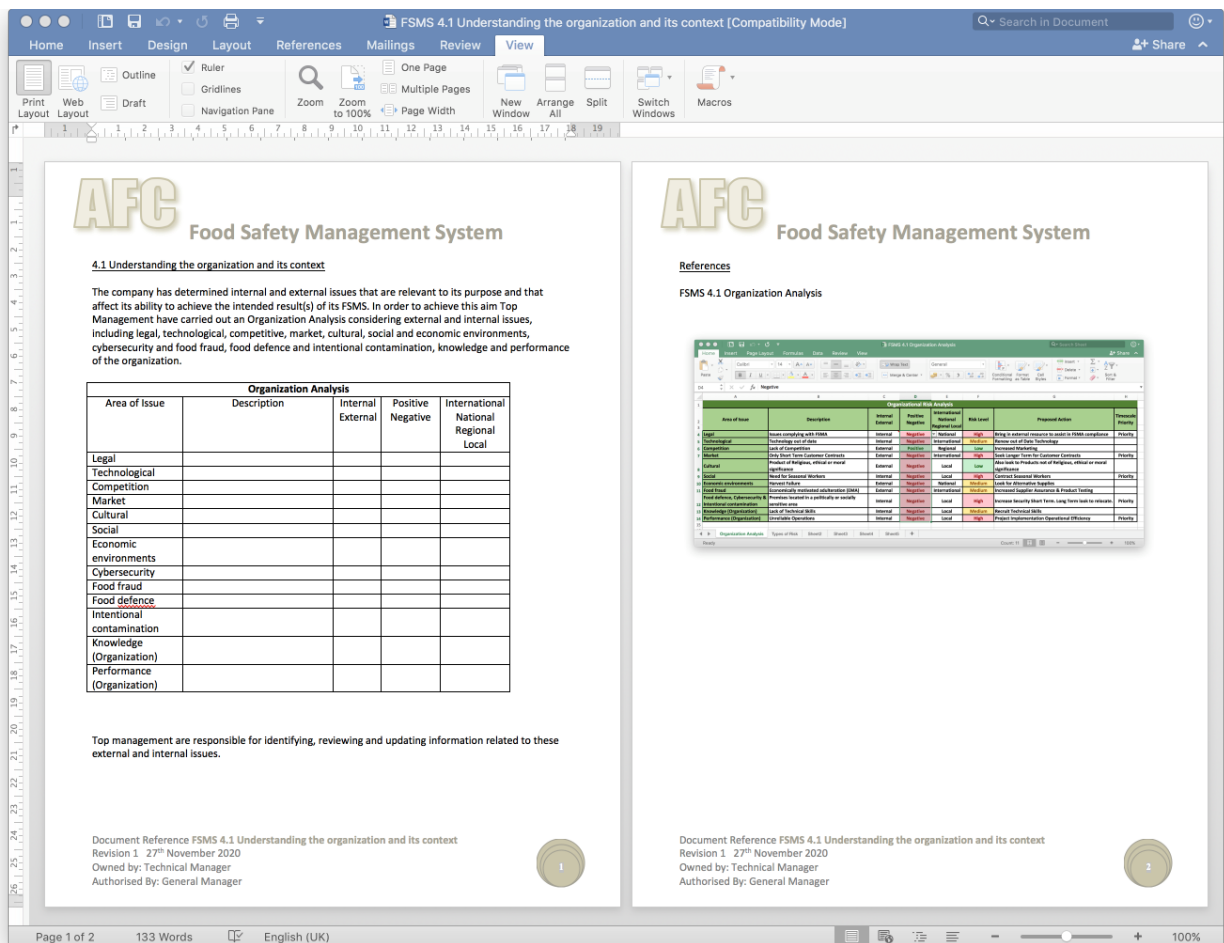
	7.1.2 People
	7.1.3 Infrastructure
	7.1.4 Work environment
	7.1.5 Externally developed elements of the food safety management system
	7.1.6 Control of externally provided processes, products or services
	7.2 Competence
	7.3 Awareness
FSMS 7.4 Communication	7.4.1 General
	7.4.2 External communication
	7.4.3 Internal communication
FSMS 7.5 Documented information	7.5.1 General
	7.5.2 Creating and updating
	7.5.3 Control of documented information
8 Operation	
FSMS 8.1 Operational planning and control	
FSMS 8.2 Prerequisite programmes (PRPs)	
FSMS 8.3 Traceability system	
FSMS 8.4 Emergency preparedness and response	
8.5 Hazard control	
FSMS 8.5.1 Preliminary steps to enable hazard analysis	8.5.1.1 General
	8.5.1.2 Characteristics of raw materials, ingredients and product contact materials
	8.5.1.3 Characteristics of end products
	8.5.1.4 Intended use
	8.5.1.5 Flow diagrams and description of processes
	8.5.1.5.1 Preparation of the flow diagrams
	8.5.1.5.2 On-site confirmation of flow

The IFSQN FSSC 22000 FSMS Implementation Package

	diagrams
	8.5.1.5.3 Description of processes and process environment
FSMS 8.5.2 Hazard analysis	8.5.2.1 General
	8.5.2.2 Hazard identification and determination of acceptable levels
	8.5.2.3 Hazard assessment
	8.5.2.4 Selection and categorization of control measure(s)
FSMS 8.5.3 Validation of control measure(s) and combinations of control measures	
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)	8.5.4.1 General
	8.5.4.2 Determination of critical limits and action criteria
	8.5.4.3 Monitoring systems at CCPs and for OPRPs
	8.5.4.4 Actions when critical limits or action criteria are not met
	8.5.4.5 Implementation of the hazard control plan
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan	
FSMS 8.7 Control of monitoring and measuring	
FSMS 8.8 Verification related to PRPs and the hazard control plan	8.8.1 Verification
	8.8.2 Analysis of results of verification activities
FSMS 8.9 Control of product and process nonconformities	8.9.1 General
	8.9.2 Corrections
	8.9.3 Corrective actions
	8.9.4 Handling of potentially unsafe products
	8.9.4.1 General
	8.9.4.2 Evaluation for release
	8.9.4.3 Disposition of nonconforming products
FSMS 8.9.5 Withdrawal/recall	

The IFSQN FSSC 22000 FSMS Implementation Package

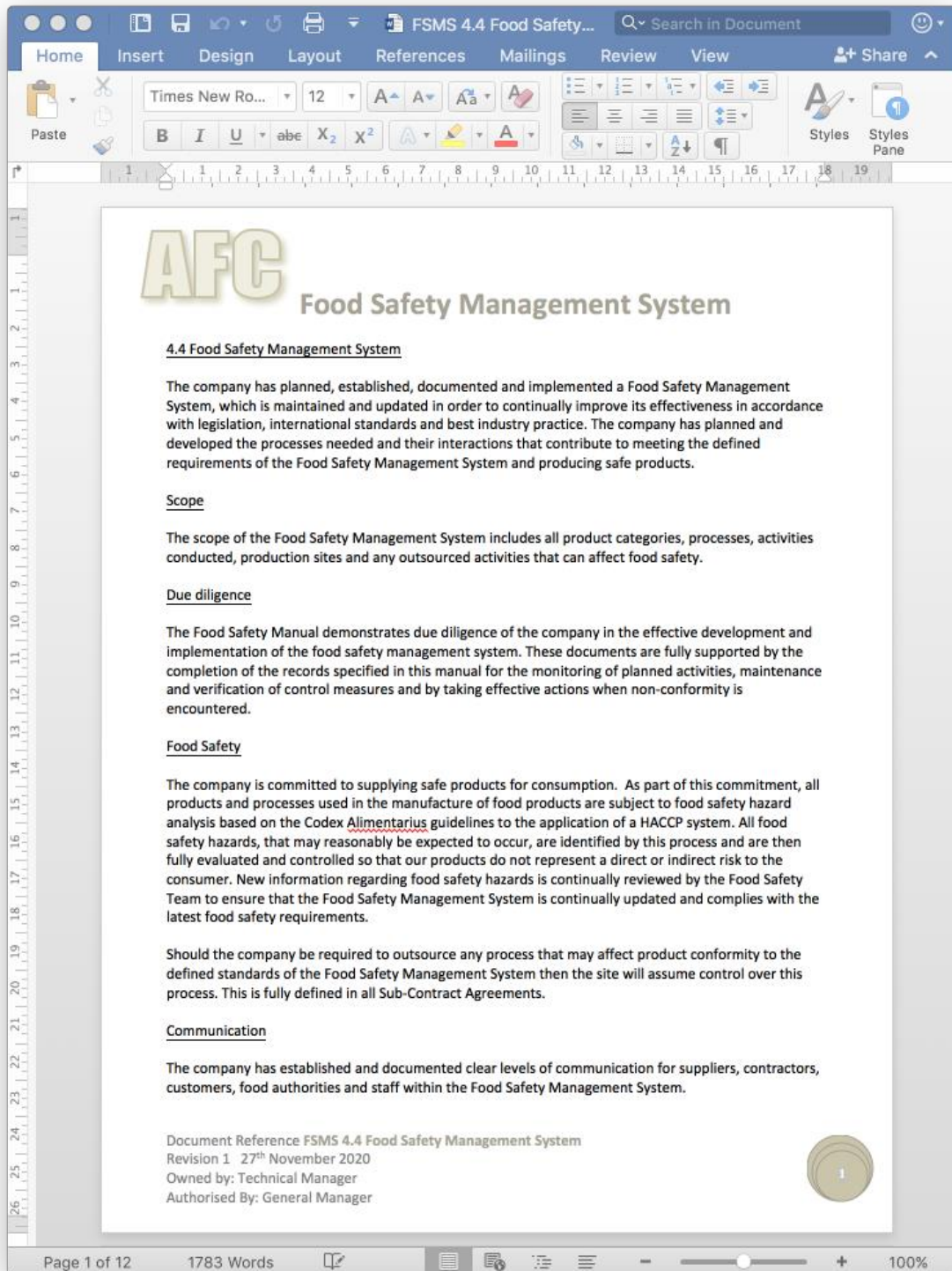
9 Performance evaluation	
FSMS 9.1 Monitoring, measurement, analysis and evaluation	9.1.1 General
	9.1.2 Analysis and evaluation
FSMS 9.2 Internal audit	
FSMS 9.3 Management review	9.3.1 General
	9.3.2 Management review input
	9.3.3 Management review output
10 Improvement	
FSMS 10 Improvement	10.1 Nonconformity and corrective action
	10.2 Continual improvement
	10.3 Update of the FSMS



The IFSQN FSSC 22000 FSMS Implementation Package

ISO 22000 Food Safety Management System Templates

These Food Safety Management System Templates match the match the clauses of the ISO 22000:2018 standard saving you 1,000's of hours writing compliant Food Safety Management System procedures.



The documents are provided in Microsoft Word English format and are easily edited to suit your organisation

The IFSQN FSSC 22000 FSMS Implementation Package

ISO 22000 Food Safety Management System Templates Folder

Name	Date Modified	Size	Kind
Food Safety Management System Contents.docx	24/11/2020	33 KB	Micros...(docx)
FSMS 4.1 Organization Analysis	24/11/2020	39 KB	Micros...(xlsx)
FSMS 4.1 Understandin...nization and its context	24/11/2020	291 KB	Micros...(docx)
FSMS 4.2 Understandin...ons of interested parties	24/11/2020	31 KB	Micros...(docx)
FSMS 4.3 Determining t...ty management system	24/11/2020	31 KB	Micros...(docx)
FSMS 4.4 Food Safety...ment System - Appendix	24/11/2020	206 KB	Micros...(docx)
FSMS 4.4 Food Safety Management System.docx	24/11/2020	381 KB	Micros...(docx)
FSMS 5.1 Food Safety Culture Planning	24/11/2020	20 KB	Micros...(xlsx)
FSMS 5.1 Leadership and commitment.docx	24/11/2020	230 KB	Micros...(docx)
FSMS 5.2 Food Safety Policy	24/11/2020	30 KB	Micros...(docx)
FSMS 5.3 Appendix Job Descriptions.docx	24/11/2020	43 KB	Micros...(docx)
FSMS 5.3 Organization...ties and authorities.docx	24/11/2020	41 KB	Micros...(docx)
FSMS 6.1 Actions to ad...and opportunities.docx	24/11/2020	34 KB	Micros...(docx)
FSMS 6.2 Food Safety Objectives.docx	24/11/2020	31 KB	Micros...(docx)
FSMS 6.3 Planning of changes	24/11/2020	40 KB	Micros...(docx)
FSMS 7 Support	24/11/2020	35 KB	Micros...(docx)
FSMS 7.4 Communication.docx	24/11/2020	34 KB	Micros...(docx)
FSMS 7.5 Documented Information.docx	24/11/2020	37 KB	Micros...(docx)
FSMS 8.1 Operational planning and control	24/11/2020	216 KB	Micros...(docx)
FSMS 8.1 Product Development	30/11/2020	--	Folder
FSMS 8.2 Prerequisite programmes (PRPs)	24/11/2020	30 KB	Micros...(docx)
FSMS 8.3 Traceability system.docx	24/11/2020	33 KB	Micros...(docx)
FSMS 8.3A Traceability Batch System.docx	24/11/2020	27 KB	Micros...(docx)
FSMS 8.3B Traceability System Diagram.pptx	24/11/2020	49 KB	PowerP...(pptx)
FSMS 8.4 Emergency pr...ess and response.docx	24/11/2020	61 KB	Micros...(docx)
FSMS 8.5 Hazard Controls	30/11/2020	--	Folder
FSMS 8.5.1 Preliminary...ble hazard analysis.docx	23/11/2020	36 KB	Micros...(docx)
FSMS 8.5.2 Hazard Analysis.docx	25/11/2020	399 KB	Micros...(docx)
FSMS 8.5.3 Validation o...f control measures.docx	25/11/2020	30 KB	Micros...(docx)
FSMS 8.5.4 Hazard con...ACCP/OPRP Plan).docx	25/11/2020	33 KB	Micros...(docx)
FSMS 8.6 Updating the...the hazard control plan	25/11/2020	30 KB	Micros...(docx)
FSMS 8.7 Control of mo...ing and measuring.docx	25/11/2020	35 KB	Micros...(docx)
FSMS 8.8 Appendix Verification Plan	25/11/2020	41 KB	Micros...(docx)
FSMS 8.8 Verification r...hazard control plan.docx	25/11/2020	30 KB	Micros...(docx)
FSMS 8.9 Control of pro...s nonconformities.docx	25/11/2020	34 KB	Micros...(docx)
FSMS 8.9.5 Withdrawal/recall.docx	25/11/2020	39 KB	Micros...(docx)
FSMS 9.1 Monitoring,...t, analysis and evaluation	25/11/2020	33 KB	Micros...(docx)
FSMS 9.2 Internal Audits & Inspections	25/11/2020	778 KB	Micros...(docx)
FSMS 9.2 Plans & Checklists	Yesterday	--	Folder
FSMS 9.3 Management review.docx	25/11/2020	30 KB	Micros...(docx)
FSMS 10 Improvement.docx	25/11/2020	33 KB	Micros...(docx)

The IFSQN FSSC 22000 FSMS Implementation Package

Microsoft Word interface showing the document "FSMS 5.1 Leadership and commitment...". The ribbon includes Home, Insert, Design, Layout, References, Mailings, Review, and View. The View tab is active, showing options like Ruler, Gridlines, Navigation Pane, One Page, Multiple Pages, Page Width, New Window, Arrange All, Split, Switch Windows, and Macros.

The document content is displayed in a 2x2 grid of pages. Each page features the "AFC Food Safety Management System" logo and title. The pages contain the following sections:

- Page 1 (Top Left):** Section 5.1 Leadership and commitment. Text describes top management's commitment to the Food Safety Management System and lists leadership actions such as developing a Food Safety Culture, establishing policies, and ensuring continuous improvement.
- Page 2 (Top Right):** Section Food Safety Culture. Text explains the company's recognition of a successful food safety culture and lists actions for demonstrating visible commitment, ensuring accountability, and developing a Food Safety Culture.
- Page 3 (Bottom Left):** Section Monitoring Food Safety Culture. Text describes how senior management monitors and measures the degree of development of the food safety culture through various audits and reviews.
- Page 4 (Bottom Right):** Section Responsibilities. Text outlines the responsibilities of senior management and lists the stages of individual Food Safety Culture Development Table. It includes a screenshot of a Gantt chart titled "FSMS 5.1 Food Safety Culture Planning".

Each page footer includes document reference information: "Document Reference FSMS 5.1 Leadership and commitment, Revision 0, 27th November 2020, Owned by: Technical Manager, Authorised By: General Manager".

Page 4 of 4, 984 Words, English (UK), 60% zoom.

The IFSQN FSSC 22000 FSMS Implementation Package

FSMS 4.4 Food Safety Management System [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

Times New Ro... 12 A- A+ A3 A4 A5 A6 A7 A8 A9 A10 A11 A12 A13 A14 A15 A16 A17 A18 A19

AaBbCcDd AaBbCcDd AaBbCcDdEe AaBbCcDdEe AaBbCcDd AaBbCcDdEe

Heading 3 Heading 4 Heading 5 Normal Subtitle No Spacing

Styles Pane

AFC Food Safety Management System

Document Hierarchy

Document Reference FSMS 4.4 Food Safety Management System
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

AFC Food Safety Management System

ISO 22000 Food Safety Management System Process Diagram (Organizational Planning and Control)

* Plus control of external processes, products & services
** See Operational PDCA Cycle in Appendix

Document Reference FSMS 4.4 Food Safety Management System
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

Page 11 of 12 1783 Words English (UK) 100%

FSMS 9.2 Internal Audits & Inspections [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

Calibri (Body) 14 A- A+ A3 A4 A5 A6 A7 A8 A9 A10 A11 A12 A13 A14 A15 A16 A17 A18 A19

AaBbCcDd AaBbCcDd AaBbCcDdEe AaBbCcDdEe AaBbCcDd AaBbCcDdEe

Heading 3 Heading 4 Heading 5 Normal Subtitle No Spacing

Styles Pane

AFC Food Safety Management System

9.2 Internal audit

The company has established, documented and implemented an internal audit system, which is maintained in order to verify the Food Safety Management System is effectively implemented and maintained and complies with planned arrangements, legislation, international standard ISO 22000:2018.

The scope of the Internal Audit System includes all product categories, processes, activities conducted, production sites and any outsourced activities that can affect the requirements of the Food Safety Management System.

Top Management has a total commitment to the Food Management System and provides adequate resource in the form of trained and qualified personnel to carry out a comprehensive Internal Audit Schedule. Internal audits are performed to confirm that management systems are working effectively and to promote continuous improvement. Our philosophy is simply audit, review and improve.

Internal Audit Schedule

The Internal Audit Schedule is planned annually and is designed to comprehensively cover all areas of the Food Safety Management system including procedures, policies and activities.

Document Reference FSMS 9.2 Internal Audits & Inspections
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

AFC Food Safety Management System

The Technical Manager draws up the Internal Audit Schedule based on the following criteria:

- Importance of the processes concerned
- Changes in the FSMS
- Results of monitoring, measurement
- Risk associated with the procedure or activity
- Results of Previous audits
- Number of Corrective and/or Preventive Actions raised or outstanding
- Customer Complaint Analysis
- Results of the Management Review

The Technical Manager is responsible for allocating the audits as per the Schedule to an independent Auditor. For each audit a specific audit checklist is issued to the Auditor specifically outlining the scope of the audit, audit criteria and a list of items to be audited (Including follow up of previous audit findings and corrective actions).

Internal Auditors are responsible for carrying out the procedure as described below:

General Procedure detailing the correct method for completing internal department audits

1. The site internal audit schedule determines which audits are to be carried out. The auditor must make sure they have the correct audit checklist form to carry out the audits.
2. A date and time for the audit to take place must be agreed with the department. A representative from the department must be present during the audit.
3. The auditor uses a specific audit form and checklist designed by the Technical Manager for each department or area.
4. The audit report is rated based on the following criteria:
 - **RED** – Major Non-conformance(s) identified and imminent risk. Immediate documented Corrective Action is required and a written follow-up necessary.
 - **AMBER** – Minor Non-Conformance(s) identified there is a potential risk. The Corrective Action required is documented and a verbal follow up is required.
 - **GREEN** – Satisfactory or Positive with comments or suggestions for improvement
5. When the audit is completed and the report given a rating. Positive as well as negative comments are included in the report. Major Non-conformities are immediate highlighted to the department manager, who will is responsible for the corrective and preventive action without undue delay.

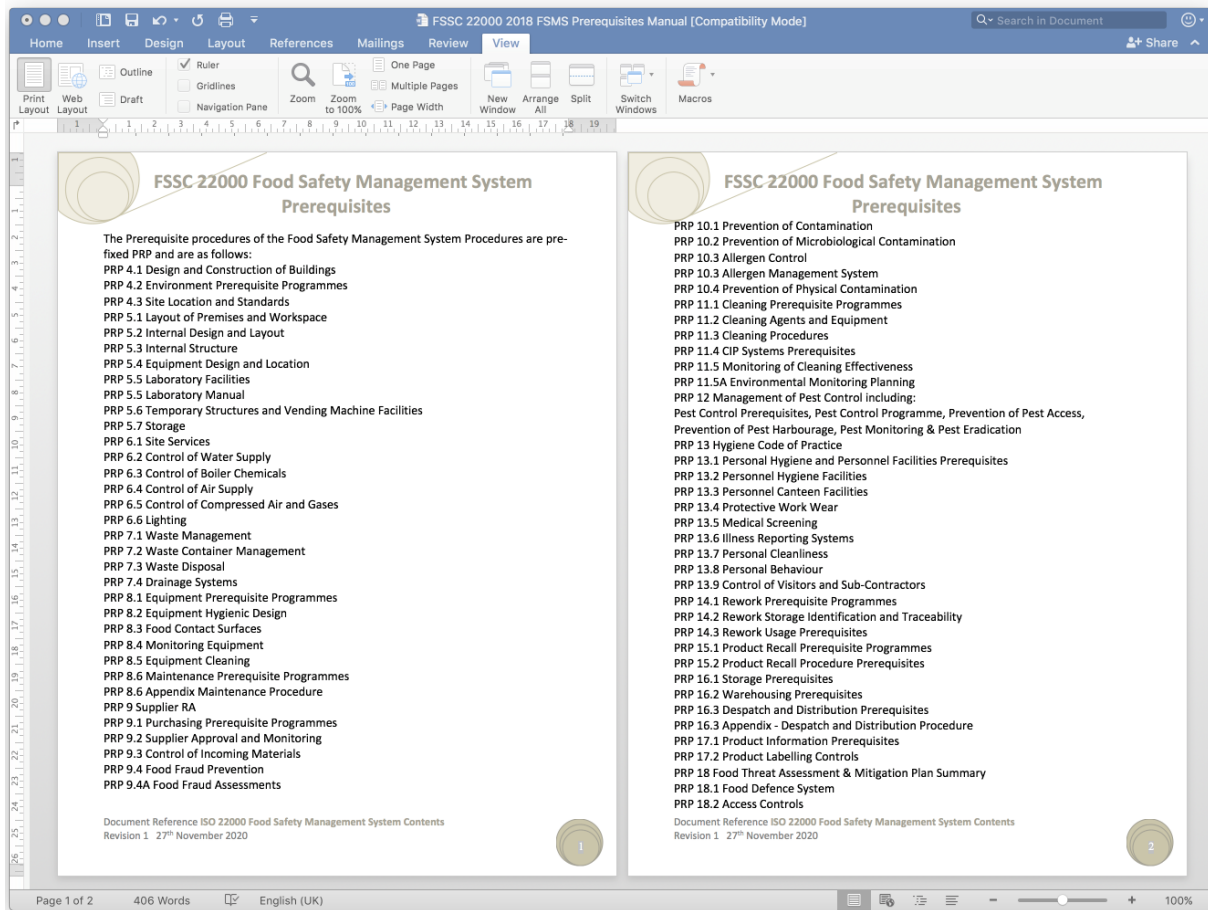
Document Reference FSMS 9.2 Internal Audits & Inspections
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 8 1299 Words English (UK) 100%

The IFSQN FSSC 22000 FSMS Implementation Package

ISO 22002-1 Prerequisite Programme Template Procedures

The package contains editable Prerequisite Programme Template Procedures in Microsoft Word format that match the requirements of the Technical Specification TS ISO 22002 part 1 - Prerequisite Programmes for Food Manufacturers and FSSC 22000 Certification Scheme Additional Requirements Version 5.1 saving you 1,000's of hours writing your own compliant procedures.



The documents are provided in Microsoft Word English format and are easily edited to suit your organisation

There are also supporting supplementary modules for the prerequisite programmes:

Sample Operational PRPs
Allergen Management
Product Development
Supplier Risk Assessment

Prerequisite Programmes Folder

Name	Size	Kind	Date Modified
FSSC 22000 2018 FSMS Prerequisites Manual.docx	29 KB	Micro...(docx)	24/11/2020
Operational PRPs	--	Folder	26/11/2020
PRP 4.1 Design and Construction of Buildings.docx	26 KB	Micro...(docx)	26/11/2020
PRP 4.2 Environment Prerequisite Programmes.docx	26 KB	Micro...(docx)	26/11/2020
PRP 4.3 Site Location and Standards.docx	25 KB	Micro...(docx)	26/11/2020
PRP 5.1 Layout of Premises and Workspace.docx	26 KB	Micro...(docx)	26/11/2020
PRP 5.2 Internal Design and Layout.docx	28 KB	Micro...(docx)	26/11/2020
PRP 5.3 Internal Structure.docx	27 KB	Micro...(docx)	26/11/2020
PRP 5.4 Equipment Design and Location.docx	26 KB	Micro...(docx)	26/11/2020
PRP 5.5 Laboratory Facilities.docx	29 KB	Micro...(docx)	26/11/2020
PRP 5.5 Laboratory Manual	--	Folder	29/11/2020
PRP 5.6 Temporary Structures...Vending Machine Facilities.docx	26 KB	Micro...(docx)	26/11/2020
PRP 5.7 Storage.docx	31 KB	Micro...(docx)	27/11/2020
PRP 6.1 Site Services.docx	27 KB	Micro...(docx)	27/11/2020
PRP 6.2 Control of Water Supply.docx	29 KB	Micro...(docx)	27/11/2020
PRP 6.3 Control of Boiler Chemicals.docx	26 KB	Micro...(docx)	27/11/2020
PRP 6.4 Control of Air Supply.docx	29 KB	Micro...(docx)	27/11/2020
PRP 6.5 Control of Compressed Air and Gases.docx	27 KB	Micro...(docx)	27/11/2020
PRP 6.6 Lighting.docx	29 KB	Micro...(docx)	27/11/2020
PRP 7.1 Waste Management.docx	29 KB	Micro...(docx)	27/11/2020
PRP 7.2 Waste Container Management.docx	29 KB	Micro...(docx)	27/11/2020
PRP 7.3 Waste Disposal.docx	29 KB	Micro...(docx)	27/11/2020
PRP 7.4 Drainage Systems.docx	29 KB	Micro...(docx)	27/11/2020
PRP 8.1 Equipment Prerequisite Programmes.docx	27 KB	Micro...(docx)	27/11/2020
PRP 8.2 Equipment Hygienic Design.docx	29 KB	Micro...(docx)	27/11/2020
PRP 8.3 Food Contact Surfaces.docx	27 KB	Micro...(docx)	27/11/2020
PRP 8.4 Monitoring Equipment.docx	29 KB	Micro...(docx)	27/11/2020
PRP 8.5 Equipment Cleaning.docx	27 KB	Micro...(docx)	27/11/2020
PRP 8.6 Appendix Maintenance Procedure.docx	30 KB	Micro...(docx)	27/11/2020
PRP 8.6 Maintenance Prerequisite Programmes.docx	28 KB	Micro...(docx)	27/11/2020
PRP 9 Supplier RA	--	Folder	27/11/2020
PRP 9.1 Purchasing Prerequisite Programmes.docx	27 KB	Micro...(docx)	27/11/2020
PRP 9.2 Supplier Approval and Monitoring.docx	297 KB	Micro...(docx)	27/11/2020
PRP 9.3 Control of Incoming Materials.docx	31 KB	Micro...(docx)	27/11/2020
PRP 9.4 Food Fraud Prevention	1.8 MB	Micro...(docx)	27/11/2020
PRP 9.4A Food Fraud Assessment Tool	34 KB	Micro...(xlsx)	27/11/2020
PRP 9.4A Food Fraud Raw Material Assessment Tool.xlsx	28 KB	Micro...(xlsx)	27/11/2020
PRP 10.1 Prevention of Contamination.docx	30 KB	Micro...(docx)	Yesterday
PRP 10.2 Prevention of Microbiological Contamination.docx	27 KB	Micro...(docx)	27/11/2020
PRP 10.3 Allergen Control.docx	31 KB	Micro...(docx)	27/11/2020
PRP 10.3 Allergen Management System	--	Folder	Yesterday
PRP 10.4 Prevention of Physical Contamination.docx	28 KB	Micro...(docx)	27/11/2020
PRP 11.1 Cleaning Prerequisite Programmes.docx	25 KB	Micro...(docx)	27/11/2020
PRP 11.2 Cleaning Agents and Equipment.docx	27 KB	Micro...(docx)	27/11/2020
PRP 11.3 Cleaning Procedures.docx	25 KB	Micro...(docx)	27/11/2020
PRP 11.4 CIP Systems Prerequisites.docx	27 KB	Micro...(docx)	27/11/2020
PRP 11.5 Monitoring of Cleaning Effectiveness.docx	26 KB	Micro...(docx)	27/11/2020
PRP 11.5A Environmental Monitoring Planning.pptx	439 KB	Power...(pptx)	27/11/2020
PRP 12 Management of Pest Control.docx	38 KB	Micro...(docx)	27/11/2020
PRP 12.1 Pest Control Prerequisites.docx	27 KB	Micro...(docx)	27/11/2020
PRP 12.2 Pest Control Programme.docx	28 KB	Micro...(docx)	27/11/2020
PRP 12.3 Prevention of Pest Access.docx	27 KB	Micro...(docx)	27/11/2020
PRP 12.4 Prevention of Pest Harborage.docx	27 KB	Micro...(docx)	27/11/2020
PRP 12.5 Pest Monitoring.docx	30 KB	Micro...(docx)	27/11/2020
PRP 12.6 Pest Eradication.docx	28 KB	Micro...(docx)	27/11/2020
PRP 13 Hygiene Code of Practice.docx	37 KB	Micro...(docx)	28/11/2020
PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites.docx	28 KB	Micro...(docx)	28/11/2020
PRP 13.2 Personnel Hygiene Facilities.docx	25 KB	Micro...(docx)	28/11/2020
PRP 13.3 Personnel Canteen Facilities.docx	27 KB	Micro...(docx)	28/11/2020
PRP 13.4 Protective Work Wear.docx	29 KB	Micro...(docx)	28/11/2020
PRP 13.5 Medical Screening.docx	27 KB	Micro...(docx)	28/11/2020
PRP 13.6 Illness Reporting Systems.docx	27 KB	Micro...(docx)	28/11/2020
PRP 13.7 Personal Cleanliness.docx	25 KB	Micro...(docx)	28/11/2020
PRP 13.8 Personal Behaviour.docx	25 KB	Micro...(docx)	28/11/2020
PRP 13.9 Control of Visitors and Sub-Contractors.docx	29 KB	Micro...(docx)	28/11/2020
PRP 14.1 Rework Prerequisite Programmes.docx	25 KB	Micro...(docx)	28/11/2020
PRP 14.2 Rework Storage Identification and Traceability.docx	28 KB	Micro...(docx)	28/11/2020
PRP 14.3 Rework Usage Prerequisites.docx	28 KB	Micro...(docx)	28/11/2020
PRP 15.1 Product Recall Prerequisite Programmes.docx	25 KB	Micro...(docx)	28/11/2020
PRP 15.2 Product Recall Procedure Prerequisites.docx	29 KB	Micro...(docx)	28/11/2020
PRP 16.1 Storage Prerequisites.docx	29 KB	Micro...(docx)	28/11/2020
PRP 16.2 Warehousing Prerequisites.docx	32 KB	Micro...(docx)	28/11/2020
PRP 16.3 Appendix - Dispatch and Distribution Procedure.docx	26 KB	Micro...(docx)	28/11/2020
PRP 16.3 Dispatch and Distribution Prerequisites.docx	29 KB	Micro...(docx)	28/11/2020
PRP 17.1 Product Information Prerequisites.docx	27 KB	Micro...(docx)	28/11/2020
PRP 17.2 Product Labelling Controls.docx	34 KB	Micro...(docx)	28/11/2020
PRP 17.2A Label Retention and Check.docx	3.3 MB	Micro...(docx)	23/11/2020
PRP 18 Food Defence Mitigation Strategies Checklists	45 KB	Micro...(xlsx)	28/11/2020
PRP 18 Food Threat Assessment & Mitigation Plan Summary	37 KB	Micro...(xlsx)	28/11/2020
PRP 18.1 Food Defence System.docx	610 KB	Micro...(docx)	28/11/2020
PRP 18.2 Access Controls.docx	30 KB	Micro...(docx)	28/11/2020
PRP Verification Records	--	Folder	Yesterday

The IFSQN FSSC 22000 FSMS Implementation Package

PRP 12 Management of Pest Control

Home Insert Design Layout References Mailings Review View

Print Layout Web Layout Draft Ruler Gridlines Navigation Pane

Zoom Zoom to 100% Page Width

New Window Arrange All Split Switch Windows Macros

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

AFC Management of Pest Control

Introduction

The company has established, documented and implemented a pest management system for the site as part of the process to ensure compliance with the requirements of the FSSC 22000 FSMS. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Procedure

The company operates a proactive system for the prevention of contamination of products by pests and ensures that an effective control system is in place to minimize pest activity. This includes ensuring an integrated pest management system is effectively implemented. The procedure is used to manage pests in all areas of the site and to prevent pest access, infestation, damage and/or product contamination.

Key materials, packaging and finished products are stored in a way to minimize the risk of infestation. Where stored product areas are considered a risk, appropriate measures are included in the overall program to. All incoming goods are inspected for pest infestation. Pesticide equipment handling and storage is controlled to minimize the risk of contamination and subsequent pest access.

All buildings are required to be adequately protected to prevent the access of pests as described in:

- PRP 2.1 Design and Construction of Buildings Pre-requisite Programmes
- PRP 2.2 Site Location and Surroundings Pre-requisite Programmes
- PRP 2.3 Layout of Premises and Waste Management Pre-requisite Programmes
- PRP 2.4 Internal Protection Pre-requisite Programmes

Water is managed in accordance with the Water Control and Drain Management to prevent the accumulation of debris and water on site to prevent the attraction of pests.

In order to prevent risk of contamination no animals are allowed on site.

The company employs a Pest Control Specialist registered pest control contractor to implement a pest control program 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
- terms of the contract

Document Reference Management of Pest Control PRP 12
Revision: 1 27th November 2020
Created by: Technical Manager
Authorised by: General Manager

Page 1 of 7 2110 Words English (UK) 40%

PRP 11.5A Environmental Monitoring Planning

Home Insert Design Transitions Animations Slide Show Review View

Environmental Monitoring

Environmental Monitoring – Key Areas are Open Product and Filling/Processing Areas

Priority Order

- Food Contact Surface – Inside Storage Tank
- Food Contact Surface – Filler Nozzle
- Food Contact Surface – Foil Lidding
- Non-Food Contact Surface – Inside Door Filler Cabinet
- Non-Food Contact Surface – Cleaning Equipment
- Non-Food Contact Surface – Floor under Filler
- Non-Food Contact Surface – Outside Storage Tank
- Non-Food Contact Surface – Drain
- Non-Food Contact Surface – Wall
- Non-Food Contact Surface – Floor near Entrance
- Non-Food Contact Surface – Hand Wash Sink

For Environmental Monitoring – Key Areas are Open Product and Filling/Processing Areas: The priority will then be food contact surfaces, then surfaces that could contaminate product such as from condensation or from packaging contact surfaces. Next will be filling equipment parts then other environmental areas. These planning diagrams are provided to help you understand typical environmental surveillance.

Slide 3 of 8 English (United States) 100%

The IFSQN FSSC 22000 FSMS Implementation Package

Supplementary Modules

Sample Operational PRPs, Validation & Verification Records

Name	Date Modified	Size	Kind
OPRP 1 Hygiene Policy.docx	26/11/2020	30 KB	Micros...(.docx)
OPRP 2 Glass Policy.docx	26/11/2020	32 KB	Micros...(.docx)
OPRP 3 Ingredients Foreign Body Control Policy.docx	26/11/2020	28 KB	Micros...(.docx)
OPRP 4 Metal Detection.docx	26/11/2020	35 KB	Micros...(.docx)
OPRP 5 Nut Handling Procedure.docx	26/11/2020	29 KB	Micros...(.docx)
OPRP 6 Control of Knives.docx	26/11/2020	30 KB	Micros...(.docx)
OPRP 7 Control of Brittle Materials.docx	26/11/2020	31 KB	Micros...(.docx)
OPRP 8 Glass & Brittle Material Breakage Procedure.docx	26/11/2020	27 KB	Micros...(.docx)
OPRP 9 Control of First Aid Dressings.docx	26/11/2020	30 KB	Micros...(.docx)
OPRP 10 Monitoring of Cleaning Effectiveness.docx	26/11/2020	27 KB	Micros...(.docx)
OPRPR 1 Hygiene Policy Verification Record.docx	26/11/2020	30 KB	Micros...(.docx)
OPRPR 2 Glass Policy Verification Record.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPR 3 Ingredients Foreign Body Control Policy Verification Record.docx	26/11/2020	25 KB	Micros...(.docx)
OPRPR 4 Metal Detection Verification Record.docx	26/11/2020	27 KB	Micros...(.docx)
OPRPR 5 Nut Handling Procedure Verification Record.docx	26/11/2020	27 KB	Micros...(.docx)
OPRPR 6 Control of Knives Verification Record.docx	26/11/2020	27 KB	Micros...(.docx)
OPRPR 7 Control of Brittle Materials Verification Record.docx	26/11/2020	27 KB	Micros...(.docx)
OPRPR 8 Glass & Brittle Material Breakage Procedure.docx	26/11/2020	26 KB	Micros...(.docx)
OPRPR 9 Control of First Aid Dressings Verification Record.docx	26/11/2020	29 KB	Micros...(.docx)
OPRPR 10 Monitoring of Cleaning Verification Record.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 1 Hygiene Policy Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 2 Glass Policy Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 3 Ingredients Foreign Body Control Policy Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 4 Metal Detection Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 5 Nut Handling Procedure Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 6 Control of Knives Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 7 Control of Brittle Materials Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 8 Glass & Brittle Material Breakage Procedure Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 9 Control of First Aid Dressings Validation.docx	26/11/2020	28 KB	Micros...(.docx)
OPRPV 10 Monitoring of Cleaning Validation.docx	26/11/2020	28 KB	Micros...(.docx)

The screenshot displays three identical copies of a Microsoft Word document titled "AFC Glass Policy Operational PRP Verification". Each document contains a table with the following structure:

Glass Policy Verification Audit	
Auditor Name	Date
Site Standards	Audit Findings
Are all employees including agency staff, visitors and contractors familiar with and follow the Glass & Perspex Policy?	
Is the use of glass on the manufacturing site minimised?	
Wherever possible are alternative materials to glass used?	
Are all personnel prevented from using glass in production areas?	
Is there a comprehensive list of all glass (and glass like materials) in each department for all factory production areas?	
Are these items checked every day by the Supervisor responsible for the department at the start of production and at the end of production to ensure they are not damaged?	
Are the results of the inspection recorded on a Glass Register and signed off?	
Is any breakage of glass occurring reported and dealt with immediately using the glass breakage procedure and record?	
Is glass used on food vessels such as 'light glass' in viewing ports and level level indicators replaced where possible with suitable alternative materials which are capable of withstanding the production process?	
Where glass cannot be replaced due to process pressures and temperatures, is it 'toughened' and conform to British Standard BS41 1375:1988 Specification for Observation and Drainage Glasses for Pressure Vessels, or DIN 7080/8902?	
Are glass components which are present in equipment such as temperature recorders and clocks replaced with suitable non-brittle alternatives?	
Are metres where permitted outside of production areas made of non-glass material or covered in a security film?	
Are internal or external glass windows present in production areas, raw materials, finished goods and packaging stores; engineering workshops replaced or made of toughened glass and be covered by a protective film?	
When replacement of glass is not possible or the cost of	

The document footer includes: "Document Reference Glass Policy Operational PRP Verification OPRPR 2", "Revision 0", "27 November 2020", "Owned by: Technical Manager", and "Authorised by: General Manager".

The IFSQN FSSC 22000 FSMS Implementation Package

Product Development Module

FSMS 8.1 Product Development

Q Search

Name	Date Modified	Size	Kind
NPD 001 Product Development Plan.docx	24/11/2020	38 KB	Micros...(docx)
NPD 002 Product Development Brief Sign Off Form.docx	24/11/2020	28 KB	Micros...(docx)
NPD 003 Artwork Approval Form.docx	24/11/2020	31 KB	Micros...(docx)
NPD 004 Market Review Form.docx	24/11/2020	29 KB	Micros...(docx)
NPD 005 Project Request Form.docx	24/11/2020	26 KB	Micros...(docx)
NPD 006 Development Recipe Sheet.docx	24/11/2020	28 KB	Micros...(docx)
NPD 006 NPD Costing Form.docx	24/11/2020	29 KB	Micros...(docx)
NPD 007 Taste Panel Form.docx	24/11/2020	29 KB	Micros...(docx)
NPD 008 Factory Trial Assessment Form.docx	24/11/2020	28 KB	Micros...(docx)

NPD 001 Product Development Plan [Compatibility...]

Home Insert Design Layout References Mailings Review View

Times New Ro... 12

Product Development Plan

AFC

Stage	Responsibility	Date	Signed
STAGE 1: Product Brief			
- Product Brief supplied to NPD			
- Critical path generation			
STAGE Complete & Authority to Move to Next Stage	Yes/No	Date	Signed
New Product Development Manager			

Stage	Responsibility	Date	Signed
STAGE 2: Kitchen work stage			
- Specification sent for New Ingredients			
- Preliminary Specification Checked and signed off			
- Raw Material evaluated by Technical against the Spec			
- Initial Product costing done			

Document Reference Product Development Plan NPD 001
Revision 0 27th November 2020
Owned by: Product Development Manager
Authorised By: General Manager

AFC

Product Development Plan

- All recipes documented			
STAGE Complete & Authority to Move to Next Stage	Yes/No	Date	Signed
New Product Development Manager			

Stage	Responsibility	Date	Signed
STAGE 3: Approval of Kitchen Product			

Page 1 of 8 606 Words English (UK) 100%

The IFSQN FSSC 22000 FSMS Implementation Package

Allergen Management Module

PRP 10.3 Allergen Management System

Search

Name	Date Modified	Size	Kind
Allergen Management Tool.xlsx	27/11/2020	92 KB	Micros...(.xlsx)
Allergen Warning Label - Celery celeriac.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Cereals.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Crustaceans.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Eggs.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Fish.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Lupin.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Milk.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Molluscs	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Mustard.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Nuts.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Peanuts.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Sesame seeds.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Soya.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label - Sulphur dioxide and sulphites.docx	27/11/2020	16 KB	Micros...(.docx)
Allergen Warning Label Colour Coding Summary.docx	27/11/2020	16 KB	Micros...(.docx)
Finished Product Allergen Summary.docx	27/11/2020	30 KB	Micros...(.docx)
PRP 10.3 Comprehensive Allergen Management System.docx	27/11/2020	2 MB	Micros...(.docx)
QM Allergen Clean Validation.docx	27/11/2020	32 KB	Micros...(.docx)
QM Allergen Clean Verification.docx	27/11/2020	31 KB	Micros...(.docx)
QM Allergens.docx	27/11/2020	37 KB	Micros...(.docx)
QM Appendix Ingredient Allergen Management - Colour Coding.docx	27/11/2020	28 KB	Micros...(.docx)
Raw Material Allergen Summary Form.docx	27/11/2020	27 KB	Micros...(.docx)
Supplier Ingredient Allergen Analysis Form.docx	27/11/2020	28 KB	Micros...(.docx)

Page 1 of 18 4491 Words English (UK) 30%

The IFSQN FSSC 22000 FSMS Implementation Package

Allergen Management 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

There is comprehensive allergen management documentation and the Allergen Management Tool which assist PRP 10.3 Allergen Control:

Product	Reference Number	Number	Ingredient	Allergen Content Details	Ingredient Format	1	2	3	4	5	6	7	8	9	10	11
						Peanuts	Nuts	Gluten	Milk	Eggs	Fish	Shellfish	Soya	Sesame	Celery	Mustard
Fish Pie		1	Parsley Sauce	Milk Powder in Sauce	Lid sauce supplied in 25kg Dr	No	No	No	Yes	No	No	No	No	No	No	No
		2	Cod	Whole Fish Fillet	Skg Frozen Fillets	No	No	No	No	No	Yes	No	No	No	No	No

The IFSQN FSSC 22000 FSMS Implementation Package

Supplier Risk Assessment Module

PRP 9 Supplier RA

Search

Name	Date Modified	Size	Kind
QMR 054 Supplier Register.xlsx	27/11/2020	13 KB	Micros...(.xlsx)
QMR 055 Chemical Register.docx	27/11/2020	28 KB	Micros...(.docx)
QMR 056 Non Approved Supplier Sample Plan.docx	27/11/2020	30 KB	Micros...(.docx)
Raw and Packaging Material Specification Requirements.docx	27/11/2020	29 KB	Micros...(.docx)
Supplier Risk Assessment Calculator.xlsx	27/11/2020	32 KB	Micros...(.xlsx)

Supplier Risk Assessment Calculator

Supplier Risk Calculator

Score	Supplier Category Rating	Severity of Risk	Risk Score	Rating	What should I do?
5	Final Ingredient/Contract Packer	Catastrophic - death or large number of serious injuries	25	Extreme	Close Surveillance of Supplier and Material Required
4	Raw Ingredient/High Risk Service	Major - serious injury, extensive injuries	16 - 20	High	Supplier and Material/Service Monitoring Required
3	Contact Packaging	Moderate - medical treatment required	9 - 15	Moderate	Material/Service Monitoring Required
2	Non Contact Packaging	Minor - first aid treatment required	< 9	Low	Prerequisites on Goods /Service Provision Sufficient
1	Low Risk Service	Minor - no injuries			

Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls In Place	Score	Rating	Supplier Control Measures Required
1	A	Chocolate Topping	Final Ingredient	Salmonella Present	Not Further Processed on Site	5	5	25 Supplier Audit every 6 months Positive Release by Site prior to Use
2	B	Flour for Baking	Raw Ingredient	Salmonella Present	Further Processed on Site	4	4	16 Supplier Audit every 2 Years Certification to GFSI Approved Standard
3	C	Contract Scoops	Contract Packer	Salmonella Present	None Currently	5	5	25 Supplier Audit every 6 months Certification to GFSI Approved Standard
4	D	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	3	4	12 Certification to GFSI Approved Standard Supplier Assurance Questionnaire
5	E	Cardboard Box	Non-Contact Packaging	Yeasts & Moulds	No access to Production Facility	1	1	1 Supplier Assurance Questionnaire CDC with each Delivery
6	F	G				1	5	5 Supplier Audit every 6 months Supplier Audit every 6 months

QMR 056 Non Approved Supplier Sample Plan (Com...)

Non-Approved Supplier Sample Plan

Non Approved Supplier Sample Plan – All Tests must Pass for Release

Material	Location	Test	Frequency	Method	SOP	Specification
Fruit Conserves	Lot in Warehouse	Labeling	1kg sample from start/middle /end of each 100 kg batch	Physical	LP 001	Name of the product, Supplier name and manufacturing plant Date of production and the batch number Total shelf life (Max. 9 Months) and unit quantity
		Appearance		Sensory Evaluation /physically	LP 002	Compares favourably with previous sample. Typical for this product: Homogeneous liquid with pieces, No foreign bodies < 1 stalk per 100kg
		Taste/Odour		LP 002	Compares favourably with previous sample. Sweet and taste & odour of the typical fruit. Off taste not acceptable.	
		Color		LP 002	Fruit pieces preparation: 1. Strawberry: Bright, dark red. 2. Berry: Dark, bright violent 3. Cherry: Very dark violent 4. Peach: Bright yellow orange	
		Brix 20 °C		Refractometer	LP 003	Fruit pieces preparation: 50-54%
		pH		Potentiometer	LP 004	Fruit pieces preparation: 3.60 – 4.0
		Viscosity		Bostwick	LP 005	Fruit pieces preparation: 6 -10
		Yeasts and Moulds		Y&M Micro	MP 006	< 50/g

Document Reference Non Approved Supplier Sample Plan QMR 055
Revision 0 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 1 180 Words English (UK) 100%

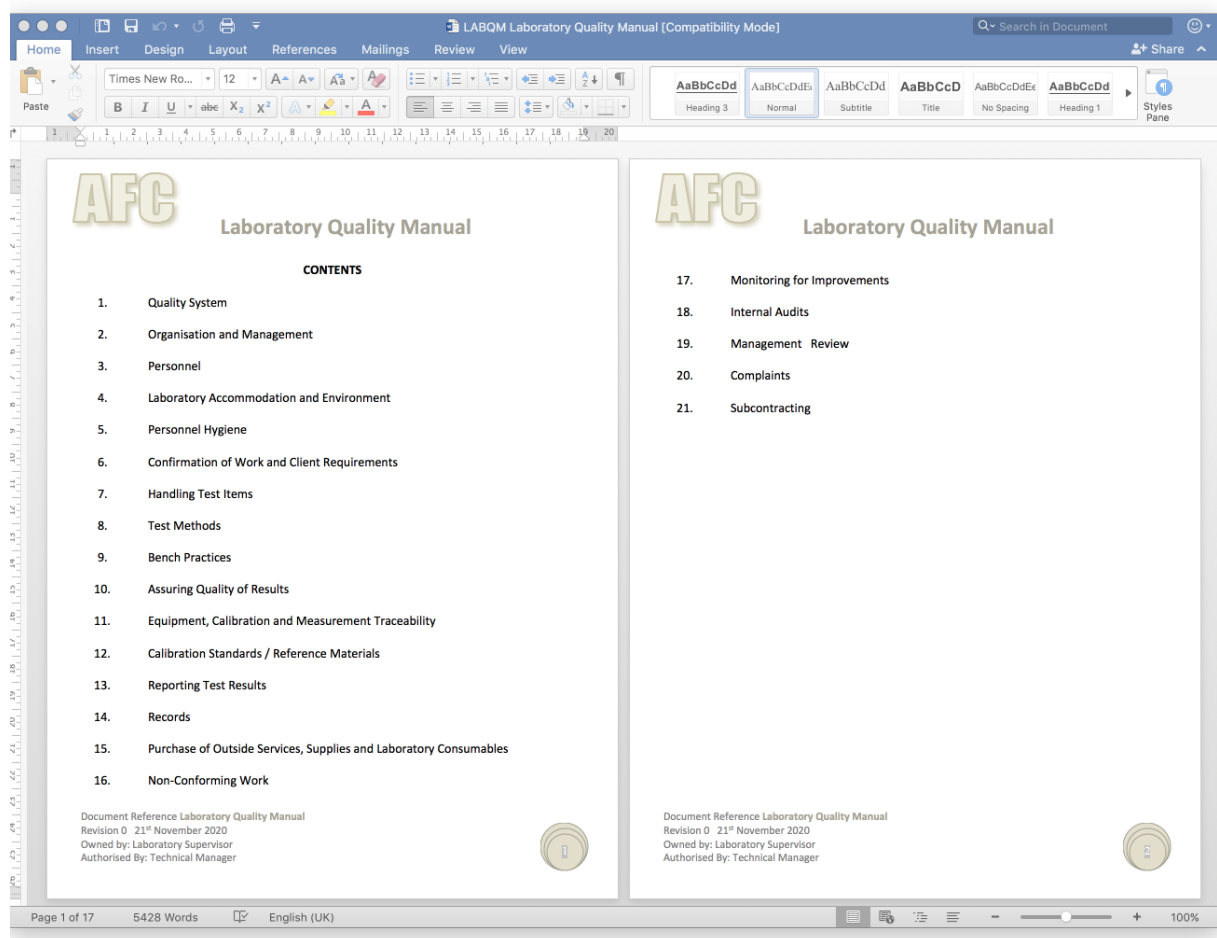
The IFSQN FSSC 22000 FSMS Implementation Package

Laboratory Quality Manual

FSSC 22000 Certification Scheme Additional Requirements Version 5.1
2.5.1 Management of Services and Purchased Materials include the requirement ensure that where laboratory analysis services are used for the verification and/or validation of food safety are conducted by a competent laboratory (including **both internal** and external laboratories as applicable) using validated test methods and best practices.

An example given is certification to international standard ISO 17025 General Requirements for the Competence of Testing and Calibration Laboratories.

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.



FSMS Record Templates

A wide range of editable FSMS, Validation and Verification Record Templates written in Microsoft Word format:

Name	Date Modified	Size	Kind
QMR 001 Management Review Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 002 Training Record.docx	04/11/2020	31 KB	Micros...(docx)
QMR 003 Product Realisation Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 004 Design and Development.docx	04/11/2020	28 KB	Micros...(docx)
QMR 005 Supplier Evaluation Form.docx	04/11/2020	28 KB	Micros...(docx)
QMR 006 Process Validation Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 007 Identification and Traceability Form.docx	04/11/2020	29 KB	Micros...(docx)
QMR 008 Register of Customer Property.docx	04/11/2020	27 KB	Micros...(docx)
QMR 009 Calibration Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 010 Food Safety Quality System Audit Form.docx	04/11/2020	28 KB	Micros...(docx)
QMR 011 Non-Conformance Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 012 Corrective Action Request.docx	Yesterday	25 KB	Micros...(docx)
QMR 013 Preventative Action Request.docx	04/11/2020	28 KB	Micros...(docx)
QMR 014 Supplier Self Assessment Form.docx	04/11/2020	37 KB	Micros...(docx)
QMR 015 Equipment Commissioning Checklist.docx	04/11/2020	32 KB	Micros...(docx)
QMR 016 Return to Work Form.docx	04/11/2020	28 KB	Micros...(docx)
QMR 017 Hygiene Policy Staff Training Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 018 Complaint Investigation Form.docx	04/11/2020	29 KB	Micros...(docx)
QMR 019 Audit Checklist.docx	04/11/2020	42 KB	Micros...(docx)
QMR 020 Knife Control Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 021 Knife Breakage Report.docx	04/11/2020	28 KB	Micros...(docx)
QMR 022 Goods In Inspection Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 023 Equipment Cleaning Procedure and Record.docx	04/11/2020	30 KB	Micros...(docx)
QMR 024 Glass Breakage Record.docx	04/11/2020	27 KB	Micros...(docx)
QMR 025 Metal Detection Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 026 First Aid Dressing Issue Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 027 Cleaning Schedule.docx	04/11/2020	30 KB	Micros...(docx)
QMR 028 Cleaning Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 029 Engineering Hygiene Clearance Record.docx	04/11/2020	30 KB	Micros...(docx)
QMR 030 Glass and Brittle Plastic Register.docx	04/11/2020	33 KB	Micros...(docx)
QMR 031 GMP Audit Checklist.docx	04/11/2020	41 KB	Micros...(docx)
QMR 032 Vehicle Hygiene Inspection Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 033 Outgoing Vehicle Inspection Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 034 Pre Employment Medical Questionnaire.docx	04/11/2020	32 KB	Micros...(docx)
QMR 035 Visitor Questionnaire.docx	04/11/2020	28 KB	Micros...(docx)
QMR 036 Product Recall Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 037 Shelf Life Confirmation Record.docx	04/11/2020	29 KB	Micros...(docx)
QMR 038 Accelerated Keeping Quality Log.docx	04/11/2020	30 KB	Micros...(docx)
QMR 039 Goods In QA Clearance Label.docx	04/11/2020	16 KB	Micros...(docx)
QMR 040 Maintenance Work Hygiene Clearance Form.docx	04/11/2020	27 KB	Micros...(docx)
QMR 041 Changing Room Cleaning Record.docx	04/11/2020	30 KB	Micros...(docx)
QMR 042 Cleaning Equipment Colour Coding Sample	10/07/2019	223 KB	PDF Document
QMR 043 Daily Cleaning Records and Changing Rooms.docx	04/11/2020	30 KB	Micros...(docx)
QMR 044 Drain Cleaning Procedure Filler Areas.docx	04/11/2020	196 KB	Micros...(docx)
QMR 045 General Cleaning Procedure.docx	04/11/2020	142 KB	Micros...(docx)
QMR 046 Product QA Clearance Label.docx	04/11/2020	16 KB	Micros...(docx)
QMR 047 CIP Programmes Log.xlsx	04/11/2020	14 KB	Micros...(xlsx)
QMR 048 Sample Filler Cleaning Record.docx	04/11/2020	27 KB	Micros...(docx)
QMR 049 Pipe Diameter Flow Rate Conversion Table.xlsx	04/11/2020	19 KB	Micros...(xlsx)
QMR 050 QC Online Check Sheet.docx	04/11/2020	32 KB	Micros...(docx)
QMR 051 Non Conformance Notification.docx	04/11/2020	28 KB	Micros...(docx)
QMR 052 CIP Chemical Log.docx	04/11/2020	28 KB	Micros...(docx)
QMR 053 Double Hold Label.docx	04/11/2020	12 KB	Micros...(docx)
QMR 054 Supplier Register.xlsx	04/11/2020	13 KB	Micros...(xlsx)
QMR 055 Chemical Register.docx	04/11/2020	28 KB	Micros...(docx)
QMR 056 Non Approved Supplier Sample Plan.docx	04/11/2020	30 KB	Micros...(docx)
QMR 057 Warehouse Cleaning Record.docx	04/11/2020	28 KB	Micros...(docx)
QMR 058 Product Recall Trace.docx	04/11/2020	29 KB	Micros...(docx)
QMR 059 Product Recall Test Record.docx	04/11/2020	32 KB	Micros...(docx)
QMR 060 Document Master List.docx	04/11/2020	27 KB	Micros...(docx)
QMR 061 Process Change Approval Record.docx	04/11/2020	30 KB	Micros...(docx)
QMR 062 Minor Process Change Approval Record.docx	04/11/2020	29 KB	Micros...(docx)

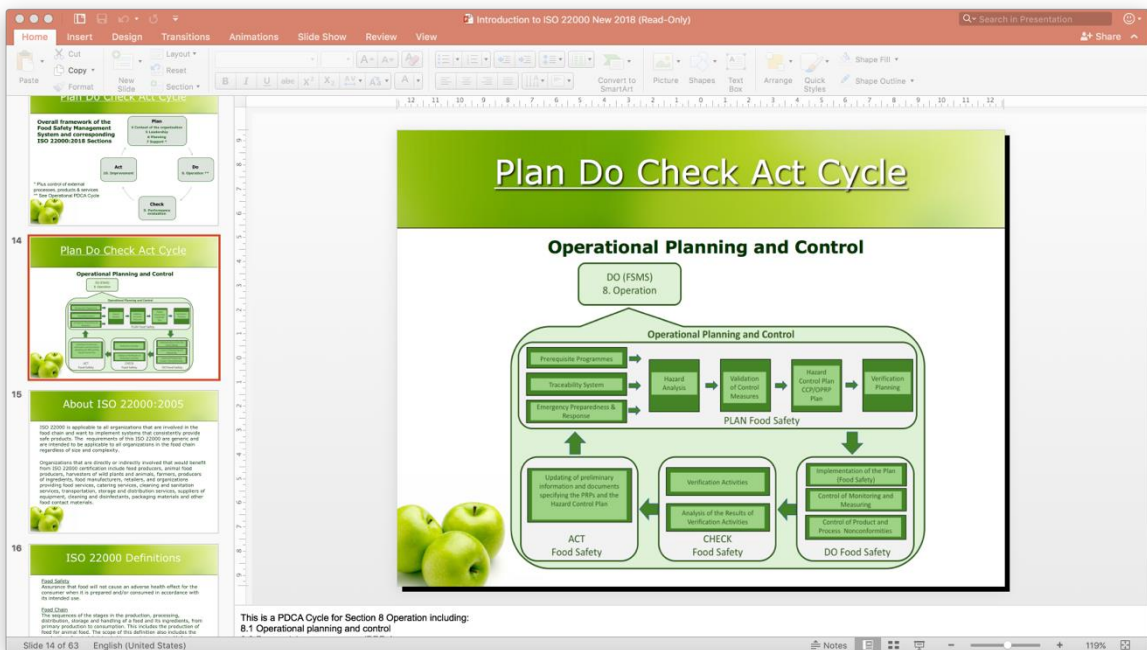
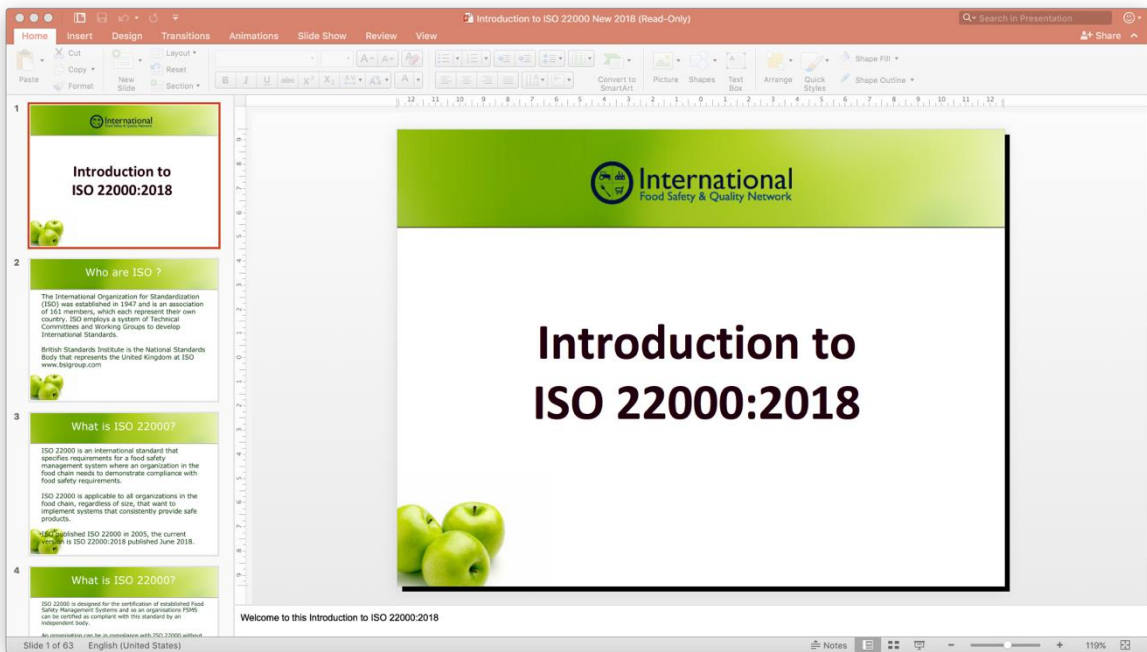
The IFSQN FSSC 22000 FSMS Implementation Package

Training

An extensive set of IFSQN PowerPoint Training Presentations:

Introduction to ISO 22000:2018

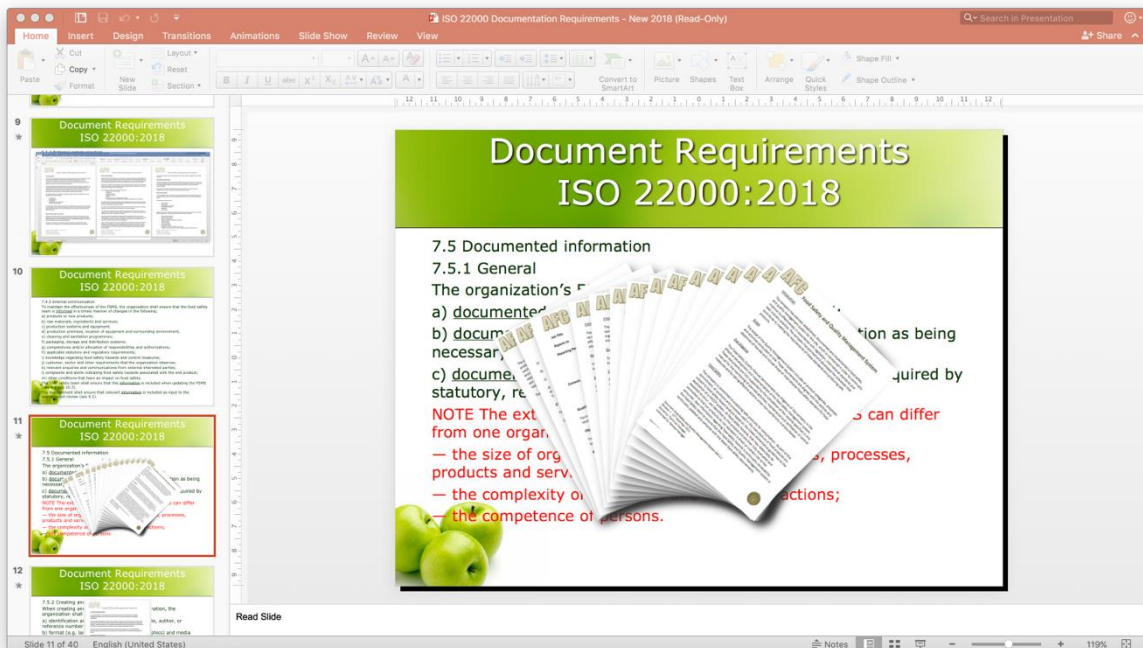
This PowerPoint presentation will introduce the ISO 22000 standard to the management team and explain exactly how to start the process of implementing an ISO 22000 compliant Food Safety Management System.



The IFSQN FSSC 22000 FSMS Implementation Package

ISO 22000:2018 Documentation Requirements

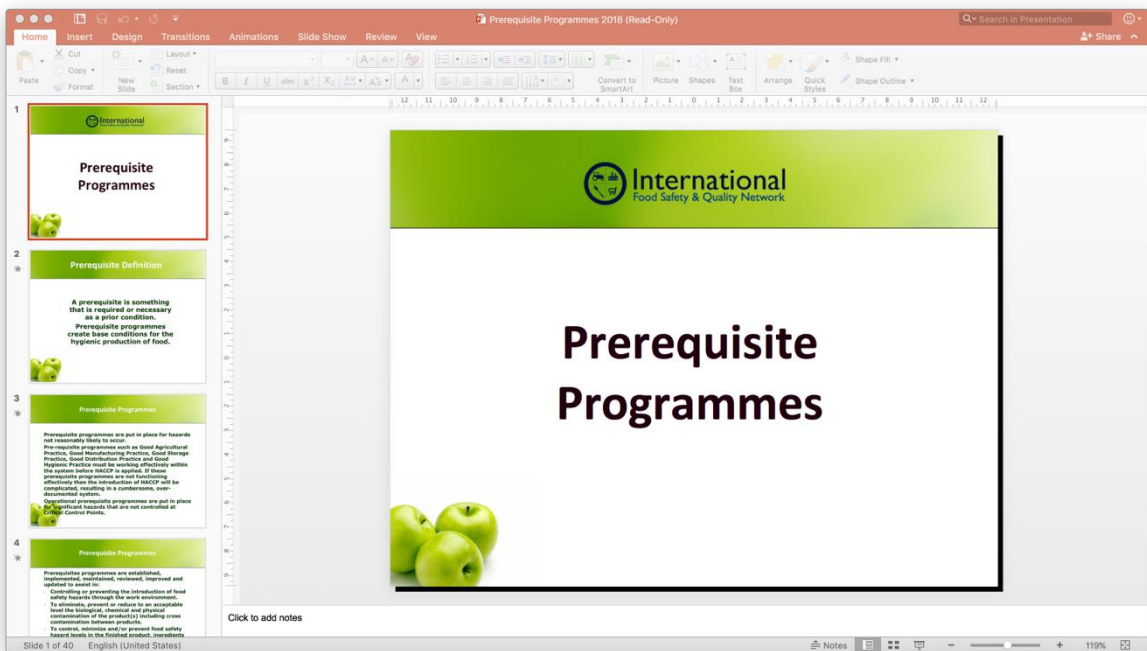
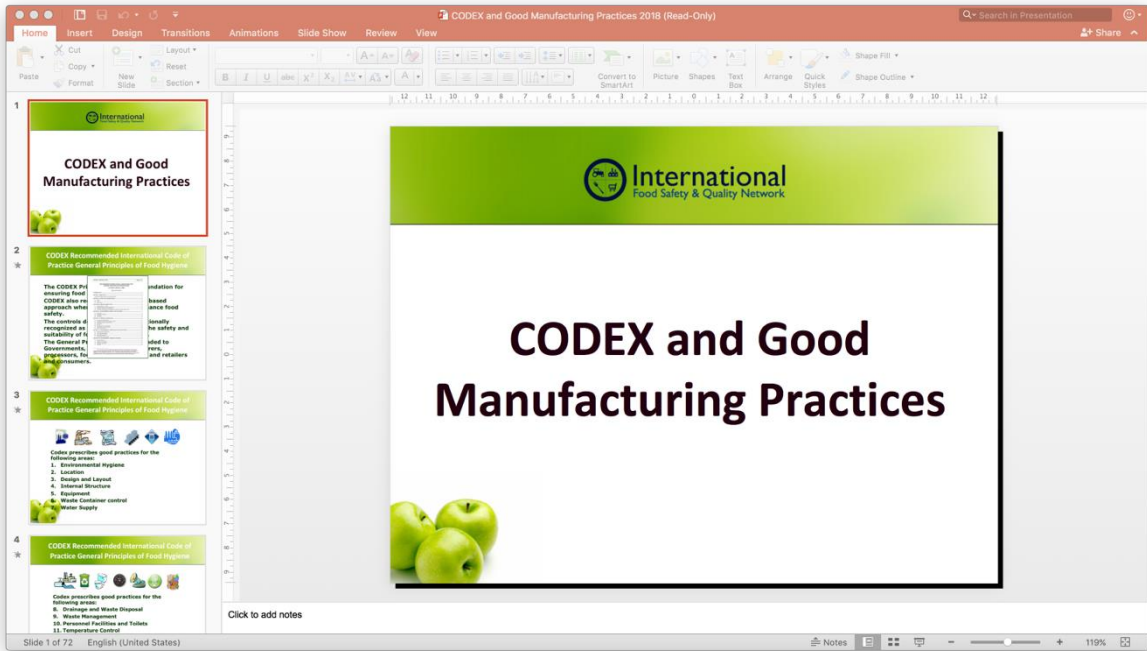
The ISO 22000 Document Requirement Guide PowerPoint presentation supplied explains to the Management Team the documentation required in an ISO 22000 compliant Food Safety Management System.



The IFSQN FSSC 22000 FSMS Implementation Package

CODEX and Good Manufacturing Practices/Prerequisite Programmes

The Prerequisite Programme documents should be edited and procedures implemented as per the plan and relevant training given. It is advisable that all involved particularly the Food Safety/HACCP Team view the following training presentations first:



The IFSQN FSSC 22000 FSMS Implementation Package

Implementing ISO 22000:2018 Food Safety Team Guide

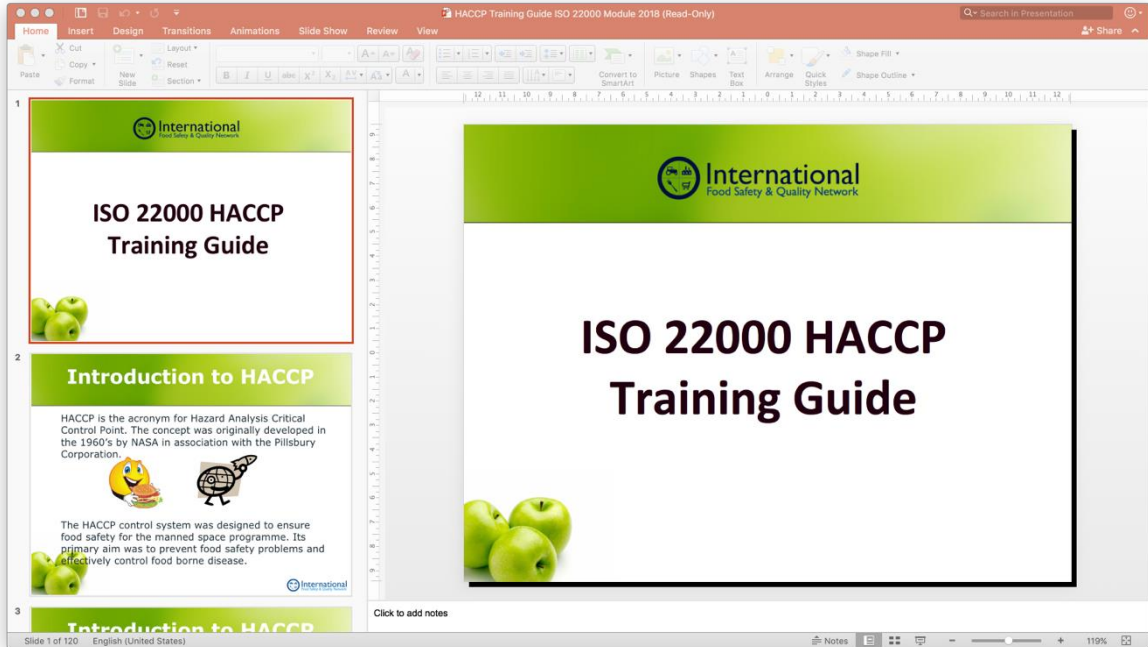
The Food Safety Team: ISO 22000 Implementation Guide PowerPoint presentation supplied with the system explains to the Food Safety Team their role in implementing an ISO 22000:2018 compliant Food Safety Management System.



The IFSQN FSSC 22000 FSMS Implementation Package

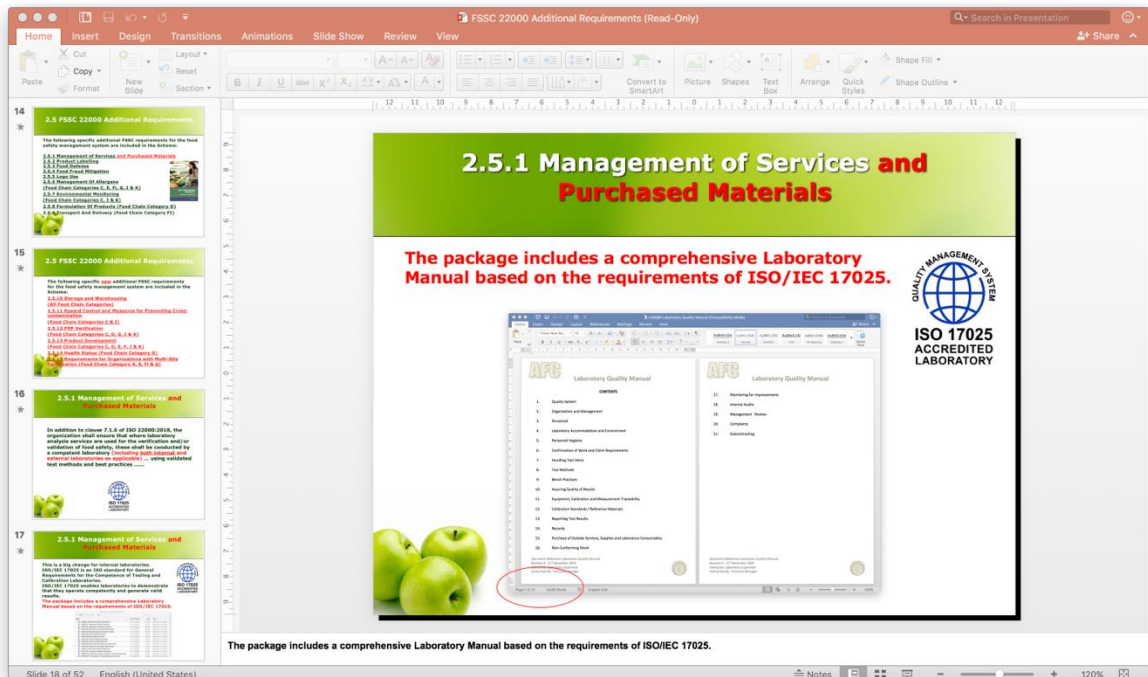
HACCP Training Guide ISO 22000:2018 Version

An illustrated PowerPoint HACCP training presentation is supplied to train your food safety team.



FSSC 22000 Additional Requirements Version 5.1

A PowerPoint explanation of the FSSC 22000 Additional Requirements Version 5.1 requirements for certification and how the documents supplied comply with these additional requirements.



The IFSQN FSSC 22000 FSMS Implementation Package

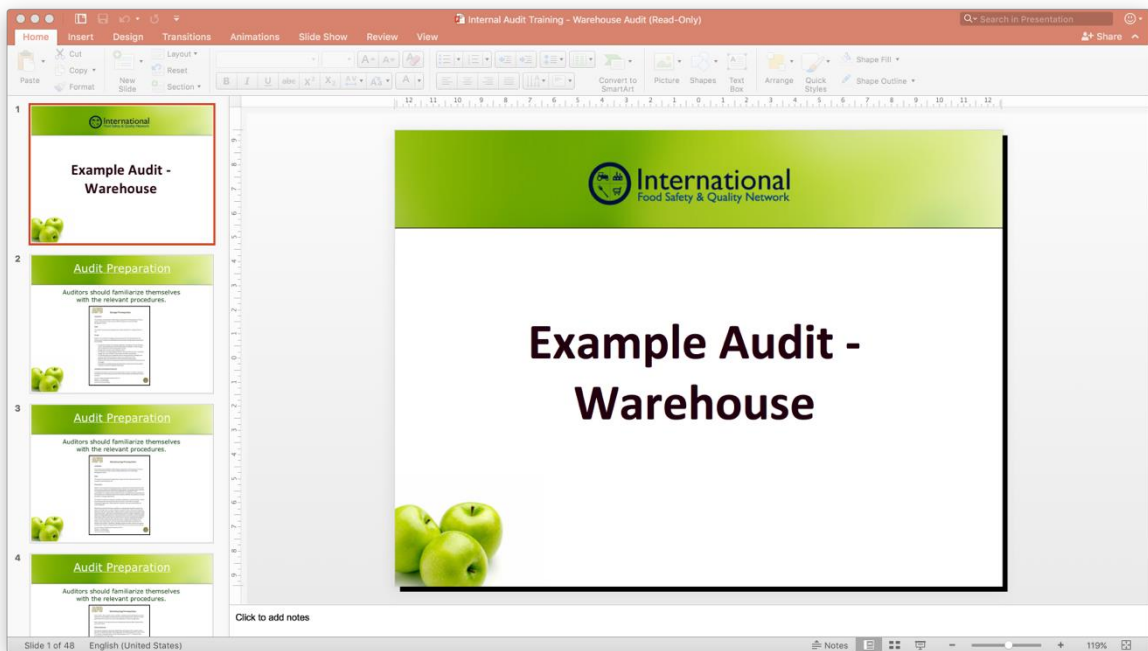
There are three PowerPoint Internal Auditor training presentations

Internal Auditor Training Guide

A PowerPoint Internal Auditor training presentation is included and can be used to train your Internal Auditors



Example Internal Audit Training Guide



The IFSQN FSSC 22000 FSMS Implementation Package

GMP Auditor Training Guide

FSSC 22000 Certification Scheme Additional Requirements Version 5.1 include 2.5.12 PRP Verification and the requirement to establish, implement, and maintain routine site inspections/PRP checks. This PowerPoint training presentation of a GMP Audit/Facility Inspection System is included.

Internal Auditor Training GMP Audits/ Inspections

Completing the Factory GMP Audit Form

The bottom part is a table to summarize the agreed corrective actions. They are to be followed up and signed off when completed.

H&JH CAR Number	Details	Person Responsible for Action	Target Completion Date	Completed Date	Signed Off By
001	Floor needs resawing urgently – Major NC Listeria risk in environment	Andy Supervisor	29/11/15	29/11/15	Andy Auditor
002	Waste accumulation at exit – Minor NC Increase removal schedule	Andy Supervisor	07/12/15	29/11/15	Andy Auditor
003	Loose nuts left on spray coater – Major NC Foreign body risk to product	Andy Supervisor	29/11/15	22/11/15	Andy Auditor
004	Hose pipes left on floor – Major NC Hose reels required Listeria risk of product contamination	Andy Supervisor	29/11/15	29/11/15	Andy Auditor

The IFSQN FSSC 22000 FSMS Implementation Package

A significant part of the implementation process is training. A training matrix and record templates are provided.

Department Training Matrix 2020

Employee code	Name	Surname	Department	Position	CCP 1	CCP 2	CCP 3	CCP 4	CCP 5	OPRP 1	OPRP 2	PRP 1	PRP 2	PRP 3	PRP 4	PRP 5	PRP 6	PRP 7	PRP 8	PRP 9	PRP 10	PRP 11	PRP 12	PRP 13	PRP 14	PRP 15	PRP 16	PRP 17	PRP 18	PRP 19	PRP 20	PRP 21	PRP 22	PRP 23	
0001	A	Smith	Production	Production Supervisor	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	
0002	B	Smith	Production	Filler Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0003	C	Smith	Processing	Process Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0004	D	Smith	Production	Packer Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0005	E	Smith	Warehouse	Loading Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0006	F	Smith	Goods In	Checking Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0007	G	Smith	General	Cleaning Operator	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0008	H	Smith	Dispatch	Dispatch Supervisor	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green
0009	I	Smith	Quality	Laboratory Technician	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green	Green

AFC 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 Packing Procedure			
Weeks 5 - 13	Operating Procedure Coding Procedure Labelling Procedure			

Document Reference Training Record QMR 002
Revision 0 1st November 2020
Owned by: Quality Manager
Authorized By: General Manager

The IFSQN FSSC 22000 FSMS Implementation Package

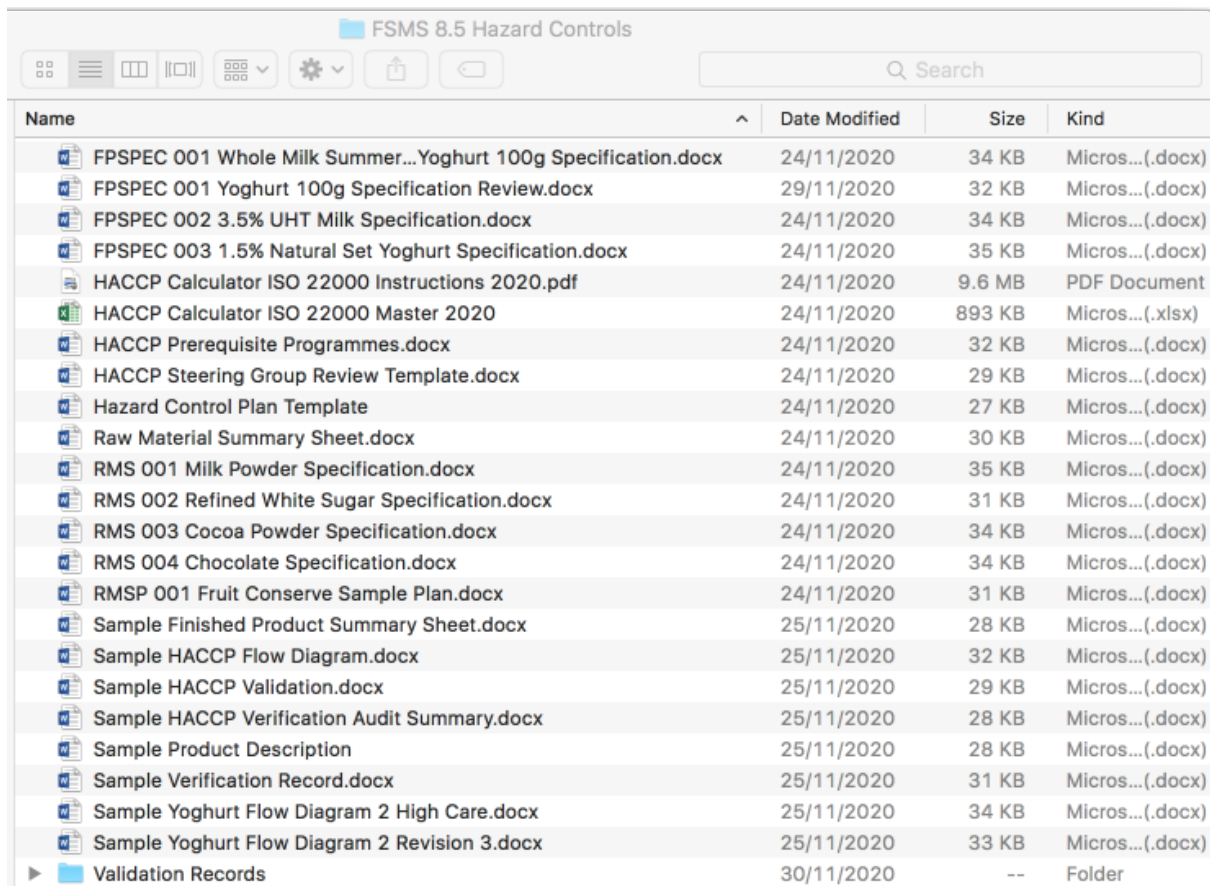
Implementation Assistance

A range of tools including supplementary documentation, instructions, guidance and technical support.

Additional ISO 22000 HACCP Documentation including the HACCP Calculator

The HACCP System is defined in the following FSMS documents:
FSMS 8.5.1 Preliminary steps to enable hazard analysis
FSMS 8.5.2 Hazard analysis
FSMS 8.5.3 Validation of control measure(s) and combinations of control measures
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan
FSMS 8.7 Control of monitoring and measuring
FSMS 8.8 Verification related to PRPs and the hazard control plan

There are also supplementary ISO HACCP documents including the HACCP Calculator ISO 22000 2018 & Instructions:



Name	Date Modified	Size	Kind
FPSPEC 001 Whole Milk Summer...Yoghurt 100g Specification.docx	24/11/2020	34 KB	Micros...(docx)
FPSPEC 001 Yoghurt 100g Specification Review.docx	29/11/2020	32 KB	Micros...(docx)
FPSPEC 002 3.5% UHT Milk Specification.docx	24/11/2020	34 KB	Micros...(docx)
FPSPEC 003 1.5% Natural Set Yoghurt Specification.docx	24/11/2020	35 KB	Micros...(docx)
HACCP Calculator ISO 22000 Instructions 2020.pdf	24/11/2020	9.6 MB	PDF Document
HACCP Calculator ISO 22000 Master 2020	24/11/2020	893 KB	Micros...(xlsx)
HACCP Prerequisite Programmes.docx	24/11/2020	32 KB	Micros...(docx)
HACCP Steering Group Review Template.docx	24/11/2020	29 KB	Micros...(docx)
Hazard Control Plan Template	24/11/2020	27 KB	Micros...(docx)
Raw Material Summary Sheet.docx	24/11/2020	30 KB	Micros...(docx)
RMS 001 Milk Powder Specification.docx	24/11/2020	35 KB	Micros...(docx)
RMS 002 Refined White Sugar Specification.docx	24/11/2020	31 KB	Micros...(docx)
RMS 003 Cocoa Powder Specification.docx	24/11/2020	34 KB	Micros...(docx)
RMS 004 Chocolate Specification.docx	24/11/2020	34 KB	Micros...(docx)
RMSP 001 Fruit Conserve Sample Plan.docx	24/11/2020	31 KB	Micros...(docx)
Sample Finished Product Summary Sheet.docx	25/11/2020	28 KB	Micros...(docx)
Sample HACCP Flow Diagram.docx	25/11/2020	32 KB	Micros...(docx)
Sample HACCP Validation.docx	25/11/2020	29 KB	Micros...(docx)
Sample HACCP Verification Audit Summary.docx	25/11/2020	28 KB	Micros...(docx)
Sample Product Description	25/11/2020	28 KB	Micros...(docx)
Sample Verification Record.docx	25/11/2020	31 KB	Micros...(docx)
Sample Yoghurt Flow Diagram 2 High Care.docx	25/11/2020	34 KB	Micros...(docx)
Sample Yoghurt Flow Diagram 2 Revision 3.docx	25/11/2020	33 KB	Micros...(docx)
Validation Records	30/11/2020	--	Folder

The IFSQN FSSC 22000 FSMS Implementation Package

How does the ISO 22000 HACCP Calculator help?

The ISO 22000 HACCP Calculator assists the Food Safety Team in implementing a Hazard Control System compliant with ISO 22000 Section 8.5 Hazard control from Process Flow Steps to the Hazard Control Plan including:

- ✓ 8.5.2 Hazard analysis
- ✓ 8.5.2.2 Hazard identification and determination of acceptable levels
- ✓ 8.5.2.3 Hazard assessment
- ✓ 8.5.2.4 Selection and categorization of control measure(s)
- ✓ 8.5.4 Hazard control plan (HACCP/OPRP Plan)

The ISO 22000 HACCP Calculator provides the Food Safety Team with a system to assess each of the control measures selected and formulating a Hazard Control Plan of Critical Control Points and Operational Prerequisite Programmes as per the new requirements in ISO 22000:2018

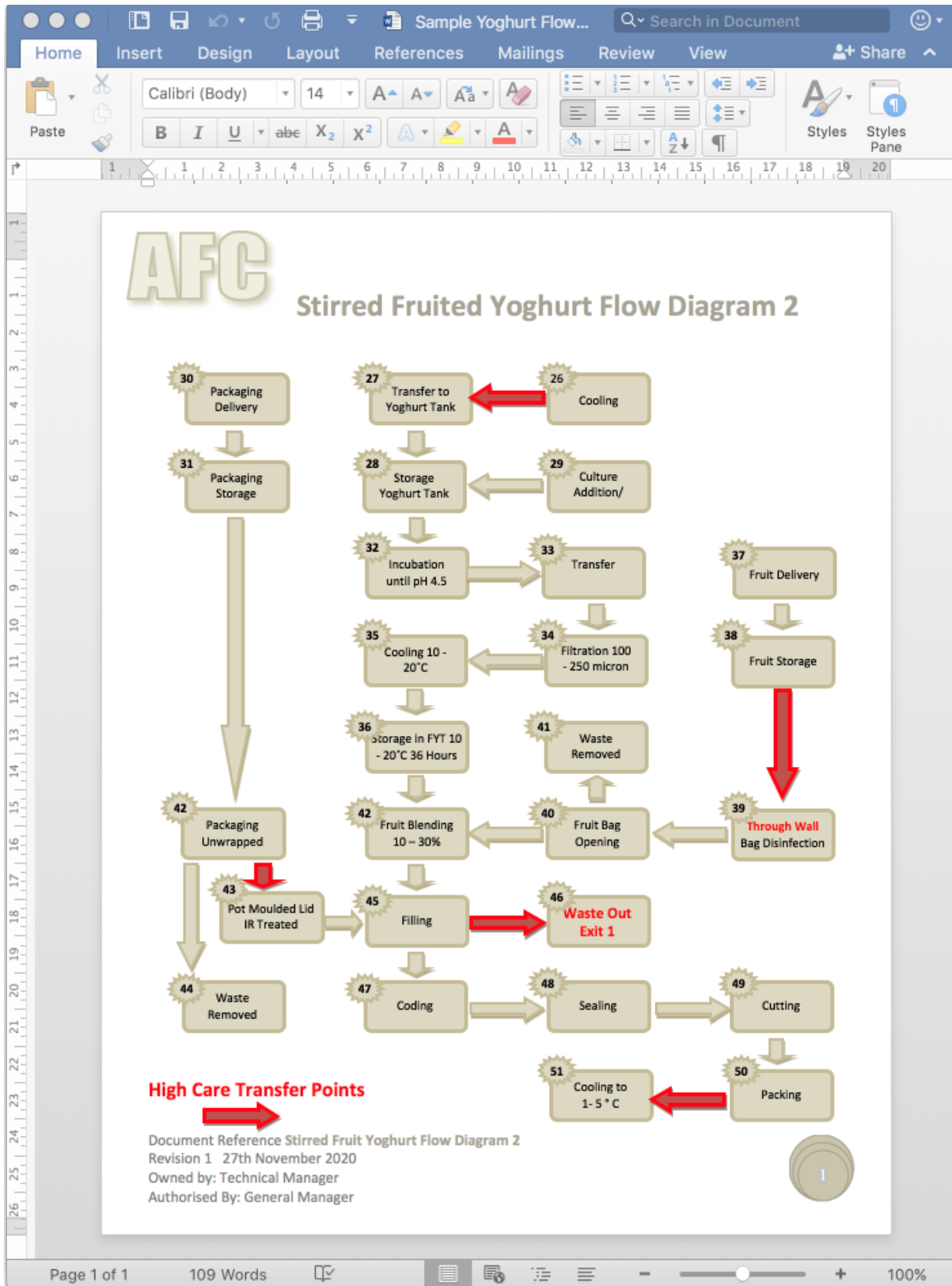
The decision-making process and results of the selection and categorization of the control measures is maintained as documented information by the ISO 22000 HACCP Calculator.

Document Reference ISO 22000 HACCP Calculator Instruction 1
Revision 1 7th July 2018
Owned by: Technical Manager
Authorised By: General Manager

37

The IFSQN FSSC 22000 FSMS Implementation Package

Additional Samples of HACCP Documentation are included.



The IFSQN FSSC 22000 FSMS Implementation Package

Internal Audit Checklists

There is a checklist for each section of the ISO 22000 standard plus there are verification records.

ISO 22000-2018 Audit Checklist 8 Operation.pdf (page 1 of 19)

AFC

ISO 22000:2018 Audit Checklist

ISO 22000 Food Safety Management System Requirements Internal Audit

ISO 22000 Clause	Audit Findings
8 Operation	
8.1 Operational planning and control	
Does the organization plan, implement, control, maintain and update the processes needed to meet requirements for the realization of safe products, and to implement the actions determined in 6.1, by:	
- establishing criteria for the processes?	
- implementing control of the processes in accordance with the criteria?	
- keeping documented information to the extent necessary to have the confidence to demonstrate that the processes have been carried out as planned?	
Does the organization control planned changes and review the consequences of unintended changes, taking action to mitigate any adverse effects, as necessary?	
Does the organization ensure that outsourced processes are controlled (see 7.1.6)?	
8.2 Prerequisite programmes (PRPs)	
8.2.1 Has the organization established, implemented, maintained and updated PRP(s) to facilitate the prevention and/or reduction of contaminants (including food safety hazards) in the products, product processing and work environment?	
8.2.2 Are the PRP(s):	
- appropriate to the organization and its context with regard to food safety?	
- appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled?	
- implemented across the entire production system, either as programmes applicable in general or as programmes applicable to a particular product or process?	

Document Reference ISO 22000:2018 Audit Checklist 8 Operation
Revision 1 21st June 2018
Owned by: Technical Manager
Authorised By: General Manager

PRP Record 9.2 Supplier Approval and Monitoring [Compatibility Mode]

AFC Supplier Approval and Monitoring

AFC Supplier Approval and Monitoring

AFC Supplier Approval and Monitoring

Supplier Approval and Monitoring Verification Audit

Auditor Name	Date	Site Standard	Audit Findings
Is there an approved supplier list?			
Are suppliers who do not reliably achieve specification are either delisted or critical to the business, are given technical support to become reliable?			
Are new suppliers are only added to the list following successful sampling and technical approval?			
When customers add a nominated supplier to the list is this nomination overruled where product safety could be jeopardised?			
Are materials and services only purchased using the Approved Supplier List?			
Are all chemicals purchased for use within the food handling facility confirmed as "food grade" by the Technical Manager?			
Is the Approved Supplier List maintained by the Technical Manager? Does the Approved Supplier List include details of the material or service the supplier is approved to supply?			
Are suppliers delisted following poor supplier audits or poor service levels?			
Are rejected suppliers kept on the supplier data file as delisted in order to help identify delisted suppliers reapplying for inclusion?			
Are all raw materials age then subject to the Design and Development Procedure?			
Is the new material, service or supplier assessed by the food safety team then approved by the Technical Manager prior to supply?			

Document Reference Supplier Approval and Monitoring Verification Record PRP 9.2
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

Document Reference Supplier Approval and Monitoring Verification Record PRP 9.2
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

Document Reference Supplier Approval and Monitoring Verification Record PRP 9.2
Revision 1 27th November 2020
Owned by: Technical Manager
Authorised By: General Manager

The IFSQN FSSC 22000 FSMS Implementation Package

ISO 22000 Audit Plan with Risk Rating

	January	February	March	April	May	June	July	August	September	October	November	December
1	ISO 22000 Audit Planner											
2												
3	High Risk - Quarterly Audits											
4	Medium Risk - Six Monthly Audits											
5	Low Risk - Annual Audit											
6												
7												
8	4 Context of the organization											
9												
10												
11												
12												
13	5 Leadership											
14												
15												
16												
17	6 Planning											
18												
19												
20												
21	7 Support											
22												
23												
24												
25	8 Operation											
26												
27												
28												
29												
30												
31												
32												
33												
34												
35												
36												
37												
38												
39	9 Performance evaluation											
40												
41												
42												
43	10 Improvement											
44												
45												

ISO 22002 Audit Plan with Risk Rating

	January	February	March	April	May	June	July	August	September	October	November	December
1	TS ISO 22002 Prerequisites Audit Schedule with Risk Rating											
2												
3	High Risk - Quarterly Audits											
4	Medium Risk - Six Monthly Audits											
5	Low Risk - Annual Audit											
6												
7												
8	Section 4. Construction and layout of buildings											
9												
10												
11												
12	Section 5. Layout of premises workspace											
13												
14												
15												
16												
17												
18												
19												
20	Section 6. Utilities - air, water, energy											
21												
22												
23												
24												
25												
26												
27	Section 7. Waste disposal											
28												

The IFSQN FSSC 22000 FSMS Implementation Package

Facility Inspection Schedule

The screenshot shows an Excel spreadsheet with the following data:

Area to be covered by GMP Audit	Risk	January	February	March	April	May	June	July	August	September	October	November	December
Filling	High	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6
Mix Area	High	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5
Processing	High	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4
Tanker Reception and Silo Area	Medium	Auditor 4			Auditor 1						Auditor 3		
Packing	Medium		Auditor 4			Auditor 1				Auditor 2		Auditor 3	
Blast Freezer and Frozen Storage	Medium			Auditor 4			Auditor 1				Auditor 2		Auditor 3
Warehouse and Cold Store	Medium	Auditor 3			Auditor 4			Auditor 1					
Transport, Vehicles and Dispatch>Returns	Medium		Auditor 3			Auditor 4			Auditor 1			Auditor 2	
Tray & Pallet Wash Area	Low			Auditor 2						Auditor 1			
Yard (including perimeter)	Low				Auditor 2						Auditor 1		
Staff Facilities	Low					Auditor 2						Auditor 1	
Canteen	Low						Auditor 2						Auditor 1
Engineering	Low	Auditor 1						Auditor 2					

Facility Inspection/GMP Audit Form

The screenshot shows a Word document titled 'Factory GMP Audit' with the following content:

AFC Factory GMP Audit

Area of Audit: Mixing Room	Scoring System	
Responsible Manager: Andy Manager	1 Unacceptable - Immediate Attention	
Auditee (If Applicable): Andy Supervisor	2 Poor - Urgent Attention	
Date of Audit: 22/11/20	3 Average - Improvement Needed	
Auditor Name: Andy Auditor	4 Good - Improvement Possible	
Auditor Signature: Andy Auditor	5 No Improvement Possible	

Personal Hygiene	Score	Comments
Overall/coats	4	
Hairnets/beard snoods	4	
Jewellery	5	
Shoes	4	
Handwashing	4	Blue towel would be better

Structure Hygiene	Score	Comments
Walls	4	
Floor	4	
Drains	4	
Ceiling	4	

Waste Disposal	Score	Comments
Bins clean	4	
Timely removal of waste	4	

Pest Control	Score	Comments
Curtains	4	
EFK's / insectocutors	3	No EFK
Baits/traps	N/A	

Non-Structural/Minor Damage	Score	Comments
Curtains	4	
Lights	4	

Document Reference Factory GMP Audit
Revision 1 15th August 2020
Owned by: Technical Manager
Authorised By: General Manager

AFC Factory GMP Audit

Doors	2	Door handle missing
Displays/panels	4	
Flexible pipes	3	Records of CIP
Hose pipes	4	
Leaks	4	
Hygiene & Housekeeping (Non-Structure)	Score	Comments
Doors	4	
Lights	4	
Curtains	4	
Overhead pipework	4	
Other fixed pipework	4	
Flexible pipes	3	
Hose pipes	3	
Cleaning equipment	2	Remove brush & squeegee with wooden handles
Chemicals	N/A	
Tanks	4	
Maintenance tools	N/A	
Plungers/paddles	N/A	
Soak baths/tanks	N/A	
Pumps	4	
Steps/tables	4	
Filling Areas Only	Score	Comments
Filler Name		
Filler Perspex/metal guards	N/A	
Filling heads	N/A	
Conveyor	N/A	
Packaging	N/A	
Additional Comments		
Glass and Perspex items require numbering		
Some end caps are required		
Overall a good standard of hygiene and housekeeping was observed in this area		

Document Reference Factory GMP Audit
Revision 1 15th August 2020
Owned by: Technical Manager
Authorised By: General Manager

The IFSQN FSSC 22000 FSMS Implementation Package

Food Fraud Prevention Procedures Fraud Assessment Tools

PRP 9.4 Food Fraud Prevention (Compatibility Mode)

AFC Food Fraud Prevention

Introduction

The company has established, documented and implemented this procedure to identifying the site's vulnerability to food fraud.

Scope

The scope of the food fraud risk assessment and prevention procedure covers the site's susceptibility to material or product substitution, mislabelling/misbranding, dilution, concealment, unapproved enhancements, grey markets, diversion counterfeiting or stolen goods which may adversely impact food safety.

Food Fraud Team

The food fraud risk assessment and prevention procedures are developed and maintained by the Food Fraud Team. The Food Fraud Team includes members from purchasing, logistics management, technical, operations, quality and the sales departments. All team members are trained in product fraud vulnerability assessment and mitigation techniques.

Food Fraud Team	Name	Job Title	Details of Training	Date
Team Leader		Purchasing Manager		
Team Member		Logistics Manager		
Team Member		Warehouse Manager		
Team Member		Technical Manager		
Team Member		Operations Manager		
Team Member		Quality Manager		
Team Member		Sales Manager		

Note: Food Fraud Initiative at Michigan State University (MSU) <http://foodfraud.msu.edu>, provides free on-line training for sites and auditors on food fraud called Massive Open On-line Courses or MOOCs. Other resources that could be considered include Vulnerability Assessment Assistance Information.

SSAFE Food Fraud tool

A food fraud vulnerability assessment tool that companies can use free-of-charge. The tool is a first-of-its-kind solution to help companies fight food fraud and give consumers greater confidence in the safety and integrity of their food. The tool will support the food industry in preparing for new GFSI* requirements that require for GFSI certified food companies to undertake food fraud vulnerability assessments and develop control plans to reduce risks.

<https://www.pwc.nl/en/industries/agrifood/ssafe-food-fraud-tool.html>

Document Reference PRP 9.4 Food Fraud Prevention
Revision 0 27th November 2020
Owned by: Technical Manager
Authorised By: Managing Director

EMAlert - GMA + Battelle Partnership

GMA and Battelle have partnered to provide EMAlert, a secure, comprehensive and intuitive software tool that enables food manufacturers to rapidly analyse and understand EMA vulnerabilities. EMAlert produces quantitative vulnerability results, allowing for the prioritization of mitigation efforts associated with EMA threats.

<https://emalert.org/About/Overview>

FDA Food Defence Programs?

FDA conducts vulnerability assessments (VA) on food systems to identify, quantify and prioritize (or rank) the vulnerabilities in a system.

<https://www.fda.gov/food/fooddefense/fooddefenseprograms/default.htm>

The Food Fraud Team Leader is the Purchasing Manager and Senior Management Representative in the team.

Data Sourcing

Processes are put in place to access information on historical and developing threats which may present a risk of material or product fraud including trade associations, government sources and technical resource centres. The Food Fraud Team members from purchasing, logistics management, technical, operations, quality and the sales departments are allocated responsibility to source relevant information and report in to the team. The Food Fraud Team members source relevant information to the materials and products including historical evidence of substitution or adulteration, economic factors such as cost of the material/product, ease of access to raw materials/products through the supply chain, sophistication of routine testing to identify adulterants and nature of the raw material/products.

Document Reference PRP 9.4 Food Fraud Prevention
Revision 0 27th November 2020
Owned by: Technical Manager
Authorised By: Managing Director

Overall Food Fraud Vulnerability Assessment & Plan Summary

Risks to consider are emerging and historical issues, Historical evidence of substitution or adulteration, Value of the material, Availability - e.g. a poor harvest may restrict availability and may increase the potential for adulteration, Sophistication of routine testing to identify adulterants (if testing within the supply chain is comprehensive and focused on potential fraud issues, then the likelihood is less), Country of origin, Length and complexity of the supply chain

Score	Product or Material Category Rating
5	Very high - a high profile product or material with recent reports of adulteration published by regulatory authorities - action or monitoring is required to ensure only genuine materials are purchased.
4	High - a high profile product or material that provides an attractive target for potential adulteration - some action and/or monitoring is required to ensure only genuine materials are purchased.
3	Medium - a product or material that may be adulterated - action is required to ensure only genuine materials are purchased.
2	Low - this product or material is unlikely to be a target for substitution or adulteration, however a re-assessment may be necessary if new information becomes available.
1	Negligible - no further action required as the product or material is extremely unlikely to be a target for food fraud.

Assessment Number	Assessment Category	Details of Product or Material or Service	Details	Historical evidence of substitution or adulteration	Economic factors which may make adulteration or	Ease of access to raw materials through the supply chain	Sophistication of routine testing to identify adulterants	Nature of the Raw Material	Potential Risk	Potential for Food Fraud Rating	Current Controls in Place
1	Purchased Final Ingredient	Chocolate Topping	Supplier Barry C - India						Counterfeiting	5	Supplier Audit every 6 months
2	Purchased Final Ingredient	Chocolate Topping	Supplier Larry B - USA						Stolen goods	3	Supplier Audit every 12 months
3	Purchased Raw Ingredient	Flour for Baking	Supplier A Mills - USA						Unapproved enhancements	4	Certification to GFSI Approved Standard
4	Contract Packager	Contract Scones	Contract Pack Inc. - USA						Grey market	5	Supplier Audit every 6 months
5	Purchased Contact Packaging	Cake Tray	FoodPac - Germany						Stolen goods	3	Supply to Contract Specification
6	Contact Material	Detergent	Chemico Inc. - USA						No Risk	1	Supply to Contract Specification
7	Purchased Non-Contact Packaging	Cardboard Box	BoxForm Inc. - USA						No Risk	1	Supply to Contract Specification
8	On-site In-Process Product	Choco Cake Mix Blend in Bulk							Stolen goods	3	Site Security
9	On-site Finished Product	Choco Cake Mix Packed							Stolen goods	3	Mass Balance exercises on site weekly
10	On-site Contact Packaging	Choco Cake Mix Bags							Counterfeiting	3	Site Security
11	Warehouse Finished Product								Stolen goods	1	Mass Balance exercises on site weekly
12	Market- place Finished Product								Mislabelling/Misbranding	1	Monitoring of Product in Market Place

The IFSQN FSSC 22000 FSMS Implementation Package

FSSC 22000 Implementation Package Start Up Guide

We provide a Start Up Guide to help you navigate around the package and get to understand the contents.



Thumbnail grid showing various components of the FSSC 22000 Implementation Package Start-Up Guide, including:

- Introduction to the IFSQN FSSC 22000 Food Safety Management System Package Start-Up Guide.
- When you download the package, you will find the start-up guide and 2 folders containing the package documents.
- Download Your Project Plan template notes are supplied.
- The workbook is provided to guide you in the implementation of your 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.
- Includes a list of additional documents including:
 - ISO 22000:2018 Certification Package includes:
 - Food Safety Management System Procedures
 - Food Safety Management System Manual
 - Process Map (Flowchart)
 - HACCP Manual including the ISO 22000 HACCP Calculator
 - Labatory Quality Manual
 - A set of Food Safety Management System operating procedures (SOPs), Procedures, HACCP, and Internal Audit
 - ISO 22000:2018 COCER (Certificate of Conformity)
 - New ISO 22000:2018 Implementation Workbook to guide the implementation of your ISO 22000:2018 based Food Safety Management System
 - Free advice request via e-mail
 - Click here to order the IFSQN FSSC 22000 Certification Package Now.
- Also download the [FSSC 22000:2018 Implementation Workbook](https://www.ifsqn.com/ifsqn/fsscc22000/ifsqn/fsscc22000-2018-implementation-workbook) (New to download)
- Also download the [FSSC 22000:2018 Implementation Workbook](https://www.ifsqn.com/ifsqn/fsscc22000/ifsqn/fsscc22000-2018-implementation-workbook) (New to download)
- Start by opening the Project Plan folder.
- There is a **FSSC 22000:2018 Implementation Plan** which can be used to help you to document your Food Safety Management System.
- Download Your Project Plan template notes are supplied.
- The workbook is provided to guide you in the implementation of your 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.
- Includes a list of additional documents including:
 - ISO 22000:2018 Certification Package includes:
 - Food Safety Management System Procedures
 - Food Safety Management System Manual
 - Process Map (Flowchart)
 - HACCP Manual including the ISO 22000 HACCP Calculator
 - Labatory Quality Manual
 - A set of Food Safety Management System operating procedures (SOPs), Procedures, HACCP, and Internal Audit
 - ISO 22000:2018 COCER (Certificate of Conformity)
 - New ISO 22000:2018 Implementation Workbook to guide the implementation of your ISO 22000:2018 based Food Safety Management System
 - Free advice request via e-mail
 - Click here to order the IFSQN FSSC 22000 Certification Package Now.
- There is also the **Additional Tools folder to open**.
- The tools are all explanatory and include an Annual Calendar. As above.
- The Food Safety Management System Package includes your systems on the basis of Food Safety Management System templates that form the backbone of your Food Safety Management System so you don't have to spend 7,000's of hours writing your own documents.
- ISO 22000:2018 Certification Package includes:
 - Food Safety Management System Procedures
 - Food Safety Management System Manual
 - Process Map (Flowchart)
 - HACCP Manual including the ISO 22000 HACCP Calculator
 - Labatory Quality Manual
 - A set of Food Safety Management System operating procedures (SOPs), Procedures, HACCP, and Internal Audit
 - ISO 22000:2018 COCER (Certificate of Conformity)
 - New ISO 22000:2018 Implementation Workbook to guide the implementation of your ISO 22000:2018 based Food Safety Management System
 - Free advice request via e-mail
- Click here to order the IFSQN FSSC 22000 Certification Package Now.
- ISO 22000:2018 Certification Package includes:
 - Food Safety Management System Procedures
 - Food Safety Management System Manual
 - Process Map (Flowchart)
 - HACCP Manual including the ISO 22000 HACCP Calculator
 - Labatory Quality Manual
 - A set of Food Safety Management System operating procedures (SOPs), Procedures, HACCP, and Internal Audit
 - ISO 22000:2018 COCER (Certificate of Conformity)
 - New ISO 22000:2018 Implementation Workbook to guide the implementation of your ISO 22000:2018 based Food Safety Management System
 - Free advice request via e-mail
- Click here to order the IFSQN FSSC 22000 Certification Package Now.
- ISO 22000:2018 Certification Package includes:
 - Food Safety Management System Procedures
 - Food Safety Management System Manual
 - Process Map (Flowchart)
 - HACCP Manual including the ISO 22000 HACCP Calculator
 - Labatory Quality Manual
 - A set of Food Safety Management System operating procedures (SOPs), Procedures, HACCP, and Internal Audit
 - ISO 22000:2018 COCER (Certificate of Conformity)
 - New ISO 22000:2018 Implementation Workbook to guide the implementation of your ISO 22000:2018 based Food Safety Management System
 - Free advice request via e-mail
- Click here to order the IFSQN FSSC 22000 Certification Package Now.

The IFSQN FSSC 22000 FSMS Implementation Package

Project Tools Folder

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

New Comprehensive Version 5.1 Implementation Workbook



This workbook is provided to guide you in the implementation of your 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: Top Management Implementation
- ✓ Step Three: Food Safety Management System
- ✓ Step Four: Project 22000 including HACCP Implementation
- ✓ Step Five: Internal Auditing & Checklists
- ✓ Step Six: Review and Updating
- ✓ Step Seven: Final Steps to ISO 22000 Certification

The IFSQN FSSC 22000 FSMS Implementation Package

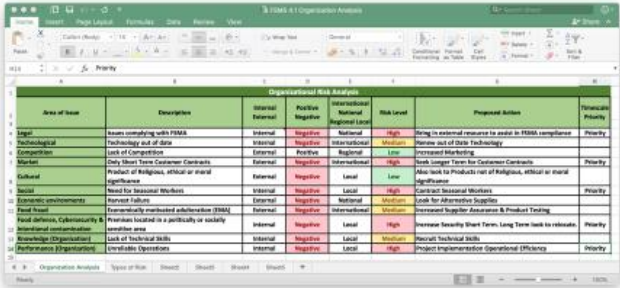
The workbook includes extensive Top Management and Food Safety Team Implementation Guidance

ISO 22000 Food Safety Management System Implementation Workbook

Top Management: Determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS

Top Management need to determine the internal and external issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS. In order to achieve this aim Top Management should out an Organization Analysis considering external and internal issues, including legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization.

This analysis can be carried out using the FSMS 4.1 Organization Risk Analysis Tool included in the package:



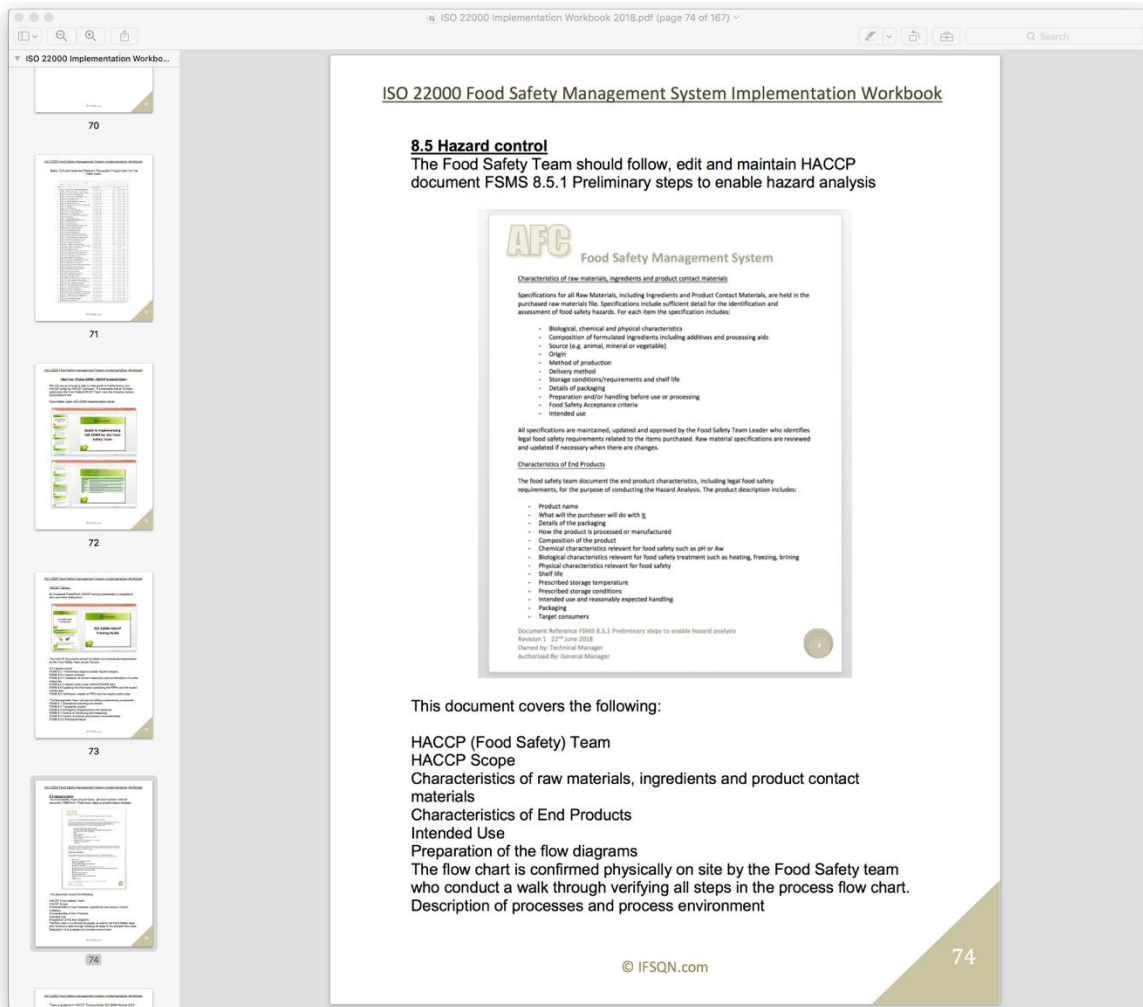
Area of Issue	Description	Internal/External	Positive/Negative	International/National/Regional/Local	Risk Level	Proposed Action	Timescale/Priority
Legal	Issues complying with FSMS	Internal	Negative	National	High	Bring in external resources to assist in FSMS compliance	Priority
Technological	Technology out of date	Internal	Negative	International	Medium	Review use of Data Technology	Priority
Competition	Lack of Competitiveness	External	Positive	Regional	Low	Increased Marketing	Priority
Market	Only Short Term Customer Contracts	External	Negative	International	High	Look longer term for Customer Contracts	Priority
Cultural	Product of Religious, ethical or moral significance	External	Negative	Local	Low	Also look to Products not of Religious, ethical or moral significance	Priority
Social	Need for Seasonal Workers	Internal	Negative	Local	High	Contract Seasonal Workers	Priority
Economic environments	Harvest Failure	External	Negative	National	Medium	Look for Alternative Supplies	Priority
Food Fraud	Financially motivated adulteration (FMA)	External	Negative	International	Medium	Improve Supplier Assessment & Product Testing	Priority
Food Defects, Cybersecurity & Intellectual Intellectualisation	Premises located in a politically or socially sensitive area	Internal	Negative	Local	High	Increase Security Short Term, Long Term look to relocate	Priority
Knowledge/Organisation	Lack of Technical Skills	Internal	Negative	Local	Medium	Recruit Technical Skills	Priority
Performance/Organisation	Unreliable Operations	Internal	Negative	Local	High	Project Implementation Operational Efficiency	Priority

© IFSQN.com

7

Page 7 of 167 88 of 21728 Words 100%

The IFSQN FSSC 22000 FSMS Implementation Package



Senior Management Implementation Guidance & Checklists

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

AFC Senior Management FSMS Implementation Checklist

Top Management FSMS Implementation Checklist

The Top Management FSMS Implementation Meeting should follow the guidelines of the Top Management Implementation Checklist:

	Top Management determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS	Actions to address risks and opportunities
1	External & Internal Issues	
2	Top Management Determine the interested parties (Customer, Regulatory, Statutory and Other) that are relevant to the FSMS.	
	Interested Parties (Customer, Regulatory, Statutory and Other)	Details

Document Reference Senior Management FSMS Implementation Checklist
Revision 0 - 1st December 2020
Owned by: Technical Manager
Authorised By: General Manager

1

The IFSQN FSSC 22000 FSMS Implementation Package

Project Plan

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

Step	Responsible Team	Implementation Task
1	Top Management	The organisation purchases a copy of the ISO 22000:2018 standard
2	Top Management	Top Management determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.
3	Top Management	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.
4	Top Management	Top Management determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS.
5	Top Management	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions
6	Top Management	Top Management plan the actions required to demonstrate leadership and commitment with respect to the FSMS
7	Top Management	Top Management establish, implement, communicate and maintain a food safety policy
8	Top Management	Top Management determine and ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood
9	Top Management	Top Management appoint the Food Safety Team and the Food Safety Team Leader
10	Top Management	Top Management plan the FSMS, considering the issues from Action 2 and the requirements referred to in Action 3 & 4 and determine the risks and opportunities that need to be addressed
11	Top Management	Top Management plan proportionate actions to address these risks and opportunities; how to integrate and implement the actions into its FSMS processes and how to evaluate the effectiveness of these actions
12	Top Management	Top Management establish food safety objectives
13	Top Management	Top Management determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.

Step	Responsible Team	Implementation Task
1	Top Management	The organisation purchases a copy of the ISO 22000:2018 standard
2	Top Management	Top Management determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.
3	Top Management	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.
4	Top Management	Top Management determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS.
5	Top Management	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions
6	Top Management	Top Management plan the actions required to demonstrate leadership and commitment with respect to the FSMS
7	Top Management	Top Management establish, implement, communicate and maintain a food safety policy
8	Top Management	Top Management determine and ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood
9	Top Management	Top Management appoint the Food Safety Team and the Food Safety Team Leader
10	Top Management	Top Management plan the FSMS, considering the issues from Action 2 and the requirements referred to in Action 3 & 4 and determine the risks and opportunities that need to be addressed
11	Top Management	Top Management plan proportionate actions to address these risks and opportunities; how to integrate and implement the actions into its FSMS processes and how to evaluate the effectiveness of these actions
12	Top Management	Top Management establish food safety objectives
13	Top Management	Top Management determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.

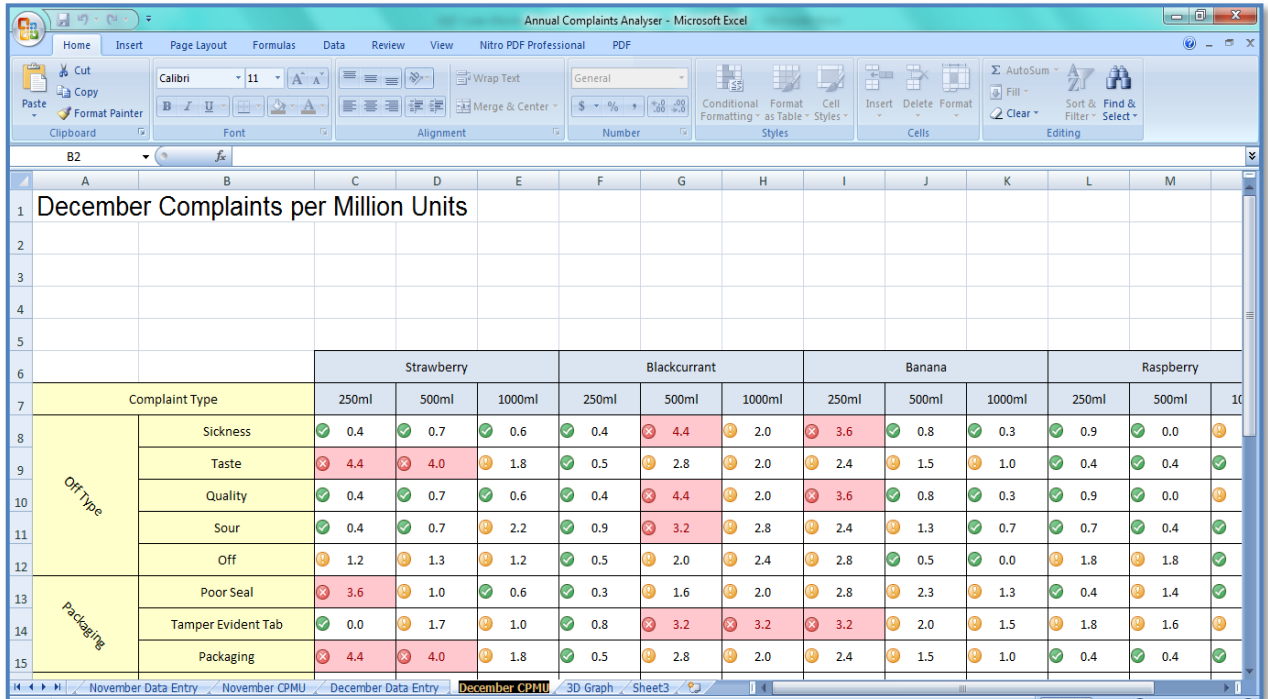
Document Reference FSMS 8 ISO 22000:2018 Implementation Plan
 Revision 1 22nd June 2018
 Owned by: Production Manager
 Authorised By: Technical Manager

The IFSQN FSSC 22000 FSMS Implementation Package

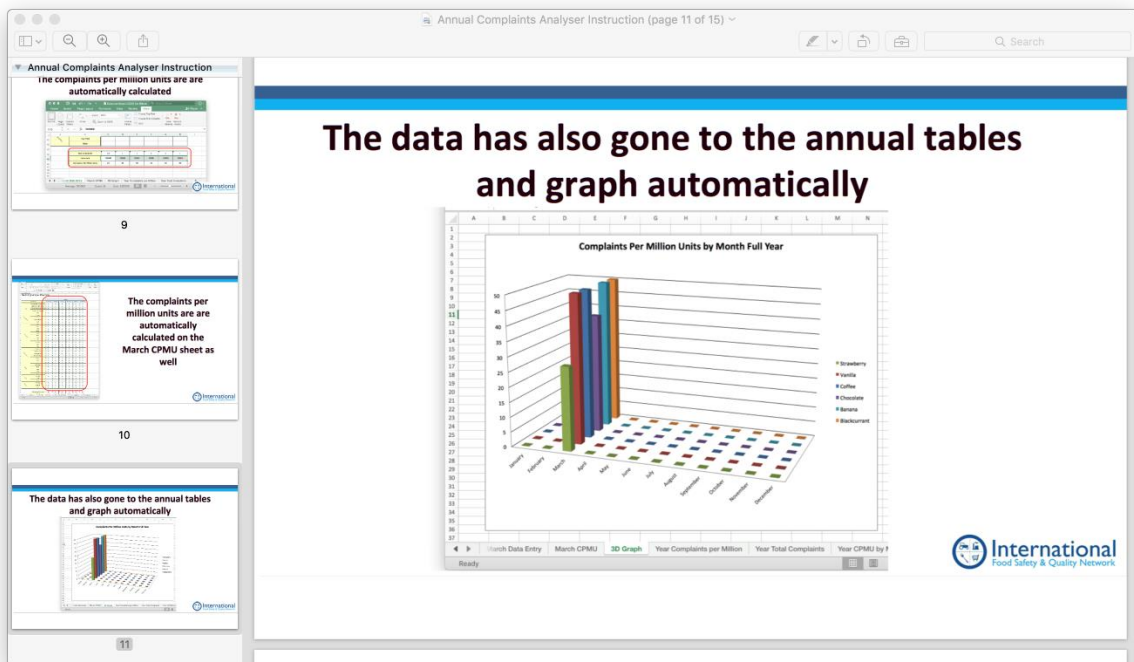
Complaint Management Tools

The package also includes additional tools to supplement FSMS 7.4 Communication Appendix 1 Complaint Handling Procedure.

Annual Complaint Analyser & Instructions



		Strawberry			Blackcurrant			Banana			Raspberry		
Complaint Type		250ml	500ml	1000ml	250ml	500ml	1000ml	250ml	500ml	1000ml	250ml	500ml	1000ml
Off-Type	Sickness	0.4	0.7	0.6	0.4	4.4	2.0	3.6	0.8	0.3	0.9	0.0	0.0
	Taste	4.4	4.0	1.8	0.5	2.8	2.0	2.4	1.5	1.0	0.4	0.4	0.0
	Quality	0.4	0.7	0.6	0.4	4.4	2.0	3.6	0.8	0.3	0.9	0.0	0.0
	Sour	0.4	0.7	2.2	0.9	3.2	2.8	2.4	1.3	0.7	0.7	0.4	0.0
	Off	1.2	1.3	1.2	0.5	2.0	2.4	2.8	0.5	0.0	1.8	1.8	0.0
Packaging	Poor Seal	3.6	1.0	0.6	0.3	1.6	2.0	2.8	2.3	1.3	0.4	1.4	0.0
	Tamper Evident Tab	0.0	1.7	1.0	0.8	3.2	3.2	3.2	2.0	1.5	1.8	1.6	0.0
	Packaging	4.4	4.0	1.8	0.5	2.8	2.0	2.4	1.5	1.0	0.4	0.4	0.0



The data has also gone to the annual tables and graph automatically

Complaints Per Million Units by Month Full Year

International Food Safety & Quality Network

The IFSQN FSSC 22000 FSMS Implementation Package

Free online support via e-mail

We provide online support and expertise to assist you in developing your 22000 Food Safety Management System.
Support is guaranteed until you achieve certification.



[Click here to order the IFSQN FSSC 22000 Certification Package](#)

Benefits of FSSC 22000 Certification

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 ISO 22000:2018 Standard for Food Safety Management Systems, Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers and FSSC 22000 Additional Requirements Version 5.1. The system also provides guidance on how to manage and implement a HACCP system and develop sound Hazard Control Plans. This process is aided by our implementation tools, training guides, instructions 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 guidance in developing the system.”