

This is a premiere package for Food Packaging Manufacturers looking to achieve certification to FSSC 22000 Certification Scheme Version 5.

This IFSQN FSSC 22000 Food Packaging Safety Management System Implementation Package V5 includes:

- ✓ ISO 22000:2018 Compliant Food Packaging Safety Management System Procedures
- ✓ Food Packaging Safety Management System Records
- ✓ TS/ISO 22002-4 Compliant Prerequisite Programmes Manual
- HACCP Documentation including the ISO 22000 HACCP Calculator
- ✓ Generic Training Presentations covering ISO 22000, HACCP and Internal Audits
- ✓ ISO 22000/ISO TS 22002 Gap Analysis Checklists
- Project 22000 Support Package including an Implementation Workbook
- ✓ Start Up Guide
- ✓ Free online support via e-mail

ISO 22000 Food Safety Management System Procedures & Records

A comprehensive set of food packaging safety management system documents plus a set of record templates:

Food Packaging Safety Manual

The Food Packaging Safety Manual contains comprehensive top level procedure templates that form the foundations of your FSSC 22000 Food Packaging Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures:

Food Packaging Safety Management System Contents

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FPSMS Record Templates

There are a range of sample record templates:

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

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	Nature of Complaint and Details				
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	Customer Address				
	Customer Contact Phone				_
	Number Date received		Use By Date		_
					_
	Date of Production		Packing Line		_
	Production Start		Production End		_
	Complaint category		Quantity Produced		
	Details of any other complaints i	received from this pro	duction run:		
	Details for each area of Investig	ation			_
	Raw Materials				_
	Packaging				_
	CCP Checks				
	Processing				
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	Filling/Packing				_
	Storage & Distribution				_
	Packaging details				
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Prerequisite Programmes Manual

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ame ^	Date Modified	Size	Kind
a Food Safety Management SysteS 22002-4 Compliance Summary	17 Feb 2018, 11:51	85 KB	PDF Document
PRP 1 Prerequisite Programmes.docx	19 Feb 2018, 11:47	31 KB	Micros(.docx)
PRP 2 Hygiene Policy.docx	19 Feb 2018, 11:49	28 KB	Micros(.docx)
PRP 3 Hygiene Code of Practice.docx	19 Feb 2018, 11:56	34 KB	Micros(.docx)
PRP 4 Establishments.docx	19 Feb 2018, 11:58	27 KB	Micros(.docx)
PRP 5 Layout of Premises and Workspace.docx	19 Feb 2018, 12:02	33 KB	Micros(.docx)
PRP 6 Utilities.docx	19 Feb 2018, 12:04	29 KB	Micros(.docx)
PRP 7 Waste Management.docx	19 Feb 2018, 12:12	29 KB	Micros(.docx
PRP 8 Equipment Prerequisite Programmes.docx	19 Feb 2018, 12:16	32 KB	Micros(.docx)
PRP 9 Purchased Materials and Services.docx	19 Feb 2018, 13:01	31 KB	Micros(.docx
PRP 9.1 Food Fraud Prevention	6 Dec 2018, 17:40	1.4 MB	Micros(.docx
PRP 9.1A Food Fraud Assessment Tool	6 Dec 2018, 17:04	34 KB	Micros(.xlsx)
PRP 10 Contamination and Migrix 1 Allergen Control System.docx	19 Feb 2018, 12:44	40 KB	Micros(.docx
PRP 10 Contamination and Migration.docx	19 Feb 2018, 12:48	30 KB	Micros(.docx
PRP 11 Cleaning.docx	19 Feb 2018, 13:03	27 KB	Micros(.docx
PRP 12 Pest Control Prerequisites.docx	19 Feb 2018, 13:07	32 KB	Micros(.docx
💼 PRP 13 Personnel Hygiene & Employee Facilities.docx	19 Feb 2018, 13:16	34 KB	Micros(.docx
💼 PRP 14 Rework Prerequisite Programmes.docx	19 Feb 2018, 13:18	26 KB	Micros(.docx
💼 PRP 15 Product Recall Prerequisite Programmes.docx	19 Feb 2018, 13:23	38 KB	Micros(.docx
PRP 16 Storage and Transport Prerequisites.docx	19 Feb 2018, 13:33	31 KB	Micros(.docx
PRP 17 Packaging Information Prerequisites.docx	19 Feb 2018, 13:36	30 KB	Micros(.docx
PRP 18 Access Controls.docx	6 Dec 2018, 17:45	32 KB	Micros(.docx
PRP 18 Food Defence System.docx	6 Dec 2018, 17:46	42 KB	Micros(.docx
PRP 18 Food Defense Mitigation Strategies Checklists	6 Dec 2018, 17:06	44 KB	Micros(.xlsx)
PRP 18 Food Threat Assessment & Mitigation Plan Summary	6 Dec 2018, 17:06	37 KB	Micros(.xlsx)
PRP 19 Food Packaging Design & Development.docx	19 Feb 2018, 13:43	28 KB	Micros(.docx

There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards including those defined in ISO/TS 22002-4:2013 Prerequisite programmes on food safety -- Part 4: Food packaging manufacturing.

Purchased Materials and Services
Introduction
The company has established, implemented a programme of prerequisites for purchased materials and services which are maintained in order to ensure effective operation of the Food Safety Management system.
Purchasing
The following systems are applied as part of the purchasing prerequisite programmes for all materials and services which can impact food safety:
 A defined purchasing procedure A system of suppler assurance and approval Verification of materials and services against authorised specifications Material and service specifications
 Purchasing department or nominated individuals purchase materials and services in accordance with the company purchasing procedures All purchases are against defined specifications and from an approved supplier
 Authority to purchase outside of the purchasing procedure can only be <u>authorised</u> by the Technical Manager in writing
Supplier Approval and Monitoring
Supplier approval and monitoring prerequisite programmes are applied for all materials and services which can impact food safety.
Initially suppliers are used because of their historic service record including Duality Performance, Customer nonination or Price. This the starting point for an approved supplier list. With the implementation of a controlled approved supplier list, suppliers who do not reliably achieve specification are either delisted or if critical to the business, are given technical support to become reliable. New suppliers are only added to the list following successful sampling and technical approval. Customers can add a nominated supplier to the list. This nomination may be overruled where product safety could be <u>leopardised</u> .
Materials and Services can only be purchased using the Approved Supplier List. Orders for materials, chemicals and packaging are raised and consignments of approved materials are called off from approved buppliers against planned product order requirements. All themicals purchased for use within the food packaging facility are confirmed as "food grade" by the Technical Manager. The Planning Manager is responsible for ensuring that adequate materials are available to meet production requirements.
Document Reference Purchased Materials and Services PRP 9 Revision 1 + Fehruary 2010 Owned by: Technical Manager Authorised By: General Manager

Contamination and Migration Introduction The company has established, implemented a programme of prerequisites for the prevention of contamination and migration which are maintained in order to ensure effective operation of the Food Packaging Safety Management system. Prevention of Contamination Preventative measures are taken to prevent chemical, microbiological, physical and/or allergen contamination of packaging during all operations. These measures are prescribed within this document and the food packaging safety management system. Prevention of Microbiological Contamination The following systems are applied as part of the prevention of microbiological contamination prerequisite programmes: Based on risk assessment areas where potential for microbiological cross contamination exists are identified and control measures including segregation of areas implemented The food packaging safety team carry out a hazard assessment to determine sources of potential contamination, the likelihood of contamination of the product and the severity of potential contamination Based on the results of hazard assessment control measures have been implemented with the food packaging manufacturing and storage areas Control measures include: → Separation of raw materials from finished products and packaging → Structural segregation including physical barriers/walls/separate handling areas → Restricted access controls → Changing of protective work wear → Defined traffic patterns → Equipment segregation → People segregation → Dedicated utensils, cleaning equipment and tools → Air filtration and pressure differential to ensure flow from high to standard to raw material handling areas Document Reference Contamination and Migration PRP 10 Revision 1 1st February 2018 Owned by: Technical Manager Authorised By: General Manager

Prerequisite Programmes Verification Records

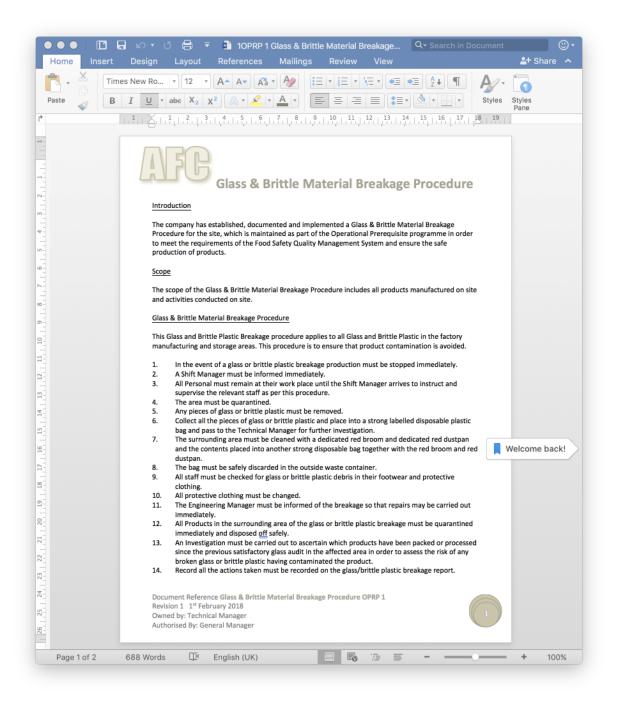
There are Sample Verification Records:

PRP Verification			
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PRPVR 2 Hygiene Policy Verification Record.docx PRPVR 3 Hygiene Code of Practice Verification Record.docx PRPVR 4 Establishment PRP Verification Record.docx PRPVR 5 Layout of Premises and Workspace PRP Verification Record.docx PRPVR 6 Utilities PRP Verification Record.docx PRPVR 8 Equipment PRP Verification Record.docx PRPVR 8 Equipment PRP Verification Record.docx PRPVR 9 Purchasing PRP Verification Record.docx PRPVR 10 Contamination & Migration PRP Verification Record.docx PRPVR 11 Cleaning PRP Verification Record.docx PRPVR 12 Pest Control PRP Verification Record.docx PRPVR 13 Personnel Hygiene & Employee Facilities PRP Verification Audit.docx PRPVR 14 Rework PRP Verification Record.docx	Date Modified	Size	Kind
PRPVR 2 Hygiene Policy Verification Record.docx	Today, 18:21	31 KB	Micros(.docx)
PRPVR 3 Hygiene Code of Practice Verification Record.docx	Today, 18:24	31 KB	Micros(.docx)
PRPVR 4 Establishment PRP Verification Record.docx	Today, 18:24	30 KB	Micros(.docx)
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PRPVR 7 Waste Management Verification Record.docx	Today, 18:22	32 KB	Micros(.docx)
PRPVR 8 Equipment PRP Verification Record.docx	Today, 18:22	34 KB	Micros(.docx)
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PRPVR 12 Pest Control PRP Verification Record.docx	Today, 18:25	41 KB	Micros(.docx)
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💼 PRPVR 16 Storage & Transport PRP Verification Record.docx	Today, 18:27	37 KB	Micros(.docx)
PRPVR 17 Packaging Information PRP Verification Record.docx	Today, 18:27	35 KB	Micros(.docx)
PRPVR 18 Food Defence PRP Appendix Security Measures Verification Record.docx	Today, 18:26	39 KB	Micros(.docx)
PRPVR 18 Food Defence PRP Verification Record.docx	Today, 18:26	33 KB	Micros(.docx)
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	Auditor Name	
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	Site Standards	Audit Findings
	Are all employees including agency staff, visitors and contractors familiar with and do they follow the	
	Hygiene Code of Practice?	
	Do all personnel entering the factory for any reason	
	wear the appropriate protective clothing, which is	
	provided by the company?	
	Is protective clothing clean, worn in the correct manner, and kept in a good state of repair?	
	Are personal clothes worn inside not outside of the	
	protective garments and fully covered?	
	Is all protective clothing kept on the premises, changed	
	at least weekly not worn to and from work?	
	Are company issued hairnets worn enclosing all hair and the ears?	
	Are hairnets put on prior to other protective clothing	
	and no hairgrips or clips worn outside the hairnet?	
	Are company issued beard snoods worn?	
3	Is sensible clean footwear worn at all times?	
	Are safety shoes worn where provided?	
	Is protective clothing when changed placed into	
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	lockers or the appropriate receptacle?	
	When out of hours working such as cleaning of the	
	When out of hours working such as cleaning of the factory and equipment or stocktaking is taking place is	
	When out of hours working such as cleaning of the	
	When out of hours working such as cleaning of the factory and equipment or stocktaking is taking place is	Record PRPVR 3
	When out of hours working such as cleaning of the factory and equipment or stocktaking is taking place is protective clothing, including hairnets worn?	Record PRPVR 3

Sample Operational Prerequisite Programmes

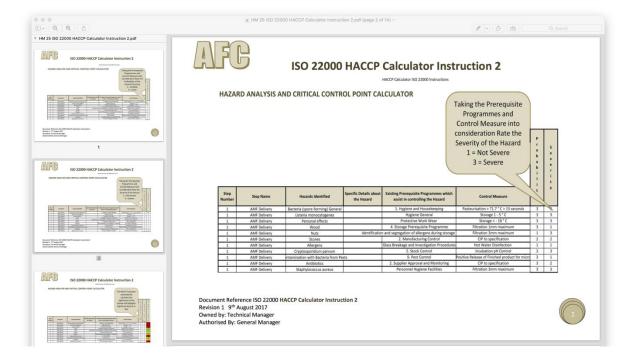
There is a range of Operational Prerequisite Programme examples with corresponding Verification and Validation Records:



ISO 22000 HACCP Documentation including Implementation Guidance

You will also find the FSMS 8.5 HACCP Calculator 22000 Packaging and Instructions:

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Step	Step N	lame	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	i i t y	r I t Y	i c a n c e	d relative to the applied	r monitoring	easures	essing variability	functioning of control measure	in the cas	are is specifically to	with other control	1	2	3	4	C C P	O P R P
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We provide step by step guidance to implementing your HACCP using the FSMS 8.5 HACCP Calculator 22000 Packaging.

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		FSMS 8.5 Additional HACCP Documents	
Name			^
	Product Description Prompt		
	Sample Finished Product Summary Sheet.docx		
	Sample HACCP Flow Diagram.docx		
	Sample HACCP Steering Group Review Template.docx		
	Sample HACCP Validation.docx		
	Sample Hazard Control Plan Template		
-	Sample Packaging HACCP Plan.pdf		
	Sample Product Description		
	Sample PRP Validation - Maintenance.docx		
	Sample PRP Verification - Training.docx		
	Sample Raw Material Summary Sheet.docx		
W	Sample Verification Record.docx		
	Typical Packaging Hazards and Control Measures		

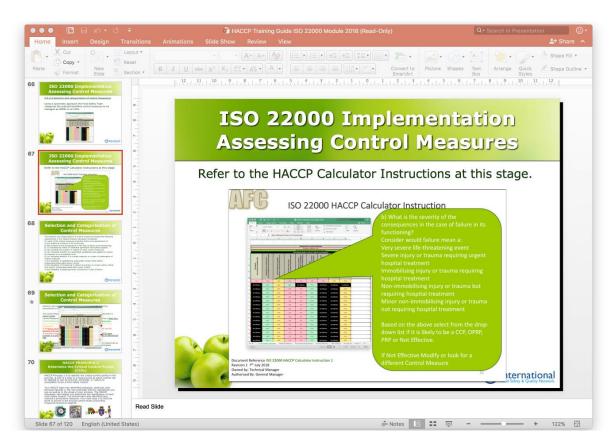
There are HACCP documents, instructions and examples that you might find useful when implementing your Food Safety Plans.

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		aging Hazards and Control Measures
	Hazards	Control Measures Minimise glass in the factory and audit. Ensure glass breakage action and investigation
	Glass and brittle plastics	systems are in place
	Blades	System for safe issue, return and disposal of blades. Ensure blade loss/damage action and
	Pests	investigation systems are in place Ensure pest control systems are in place
	Microbiological	Clearly communicate personal hygiene rules and ensure hygienic conditions are monitored
		by audits
	Dust and dirt	Ensure all cleaning requirements are specified and are carried out as scheduled
	Wood splinters Hairs	Exclude wood from production areas Ensure hairnets and beard snoods are worn
	Blood	Ensure accidents are reported immediately and cuts are suitably protected
	Foodstuffs	Restrict food and drink to designated areas outside of production
	Jewellery and personal items	Restrict wearing of jewellery and bringing of personal items into production areas
	Raw material not approved for direct food contact	Ensure that all raw material is purchased approved for 'direct food contact' and the supplier provides all relevant specifications and certification
	Generic contamination caused by poor handling and	Only purchase raw material from approved suppliers who can demonstrate the required level
	hygiene controls at suppliers	of hygiene controls. Approval Questionnaire and auditing
	Contaminated deliveries	Ensure all deliveries of lidding material are inspected for odour, damp or contamination
	Generic contamination caused by poor handling and hygiene controls in Stores	Ensure that all raw material remains in original packaging until issued to production. Ensure that the stores department cleaning schedule is applied and external doors are kept closed when not in use
	Generic contamination caused by poor handling and hygiene controls in Production	Ensure that all raw material is inspected for odour, damp or contamination when unpacking and is stored on clean plastic pallets for issue to production. Ensure that all personal hygiene rules are applied
	Off-cuts	Ensure Inverter air pressure is > 1 bar
	Document Reference Typical Packaging Hazards and Revision 1 26th May 2017 Owned by: Technical Manager Authorised By: General Manager	Control Measures

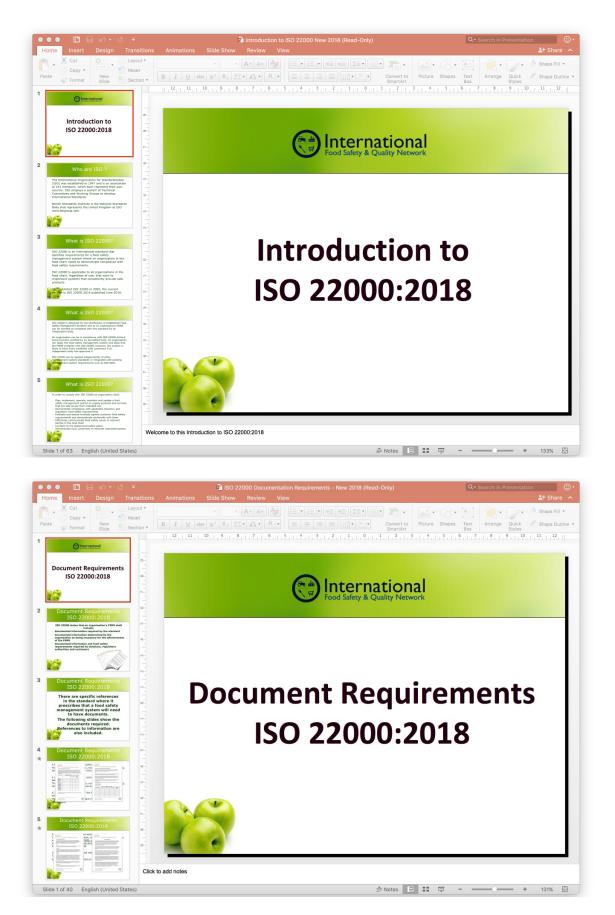
a HM 25 ISO 22000 HACCP Calculator instruction 2.pdf (page 2 of 14) ∨ Image 2 of 14) ∨ Image 2 of 14) ∨				
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HACCP Implementation Guidance

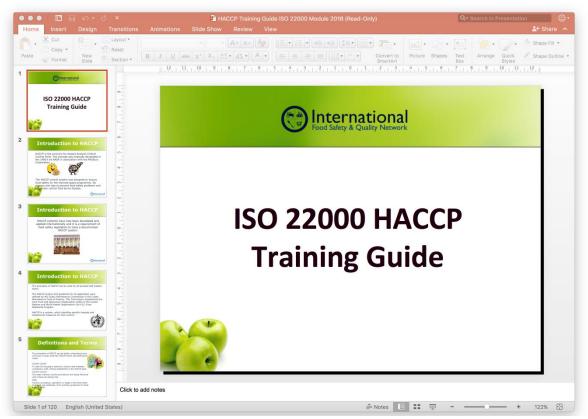
We provide step by step guidance to implementing your HACCP using the ISO 22000 HACCP Calculator.

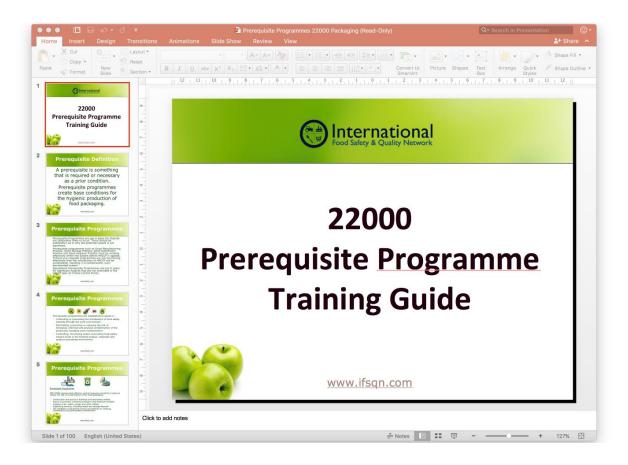


Training Presentations











ISO 22000 Auditor Training and Checklists

There is a PowerPoint Internal Audit Training Presentation.



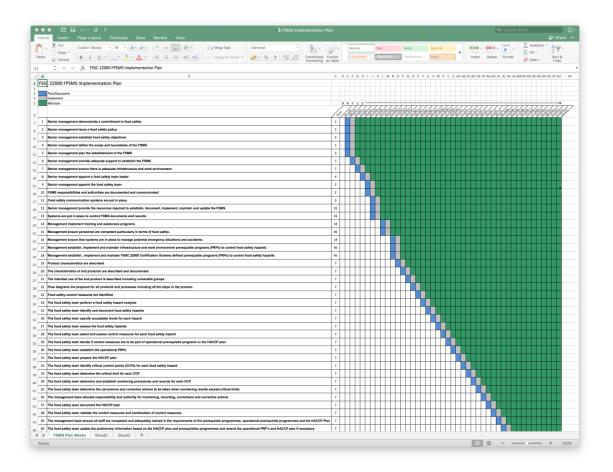
Internal Audit Checklists

There is a checklist for each section of the ISO 22000 and ISO TS 22002-4 standards.

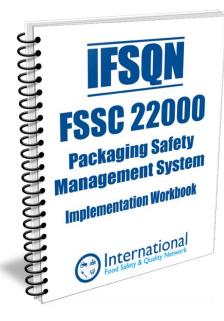
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had product o yound" I bitwas Hit Ballow Auth Outlief Agendan I bitwas Kit	Does the organization plan, implement, control, maintain and update the processes needed to meet requirements for	the realization of safe				
	products, and to implement the actions determined in 6.1, by:					
1	- establishing criteria for the processes?					
	- implementing control of the processes in accordance with the criteria?					
150 22000 2018 Audit Checklist	- keeping documented information to the extent necessary to have the					
INDEX 20000 2013 Audit Checkeld	confidence to demonstrate that the processes have been carried out as					
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narden in ein Onstelling articulation difficie of Armenn, folgen und artiker artikere of Armenn, folgen of Armen (artikere of Armenn, folgen of Armenn)	Does the organization control planned changes and review the					
Anno, Anno Le Constanti de Bassi de La Sance Parti, en La Santa de La S	consequences of unintended changes, taking action to mitigate any					
where it is near the residuest of a comparison of the residuest of the res	adverse effects, as necessary?					
exercised and a second se	Does the organization ensure that outsourced processes are controlled					
Be also the energy to be a service definition of the energy of the energ	(see 7.1.6)?					
en i d'are dat no forte topogr nat le forest topogr	8.2 Prerequisite programmes (PRPs)					
2	8.2.1 Has the organization established, implemented, maintained and					
-	updated PRP(s) to facilitate the prevention and/or reduction of					
20	contaminants (including food safety hazards) in the products, product					
ISO 22000.2018 Audit Checklist	processing and work environment.?					
a inderveg of indervesting for instability spins, tas including plant service sol. and and a service source , represent a service source sour	8.2.2 Are the PRP(s):					
In the spectral results of a standard distance, registratured international and a standard distance, registratured international distances and results of the casading against productive spectragement and results, and without and and and and and and and and and and and and and	- appropriate to the organization and its context with regard to food					
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Ito Manantari eta satukatuka kuka kukatu Ito Alagona Austria Satukatuka kukatu Ito angene Austria Satukatuka Kukatuka Ito Alagona	- appropriate to the size and type of the operation and the nature of the					
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en ganalise element of angueory equilation a un deal monalise general/ monalise general/	- implemented across the entire production system, either as					
et Norma de Selected Auto Conditat Rennies	programmes applicable in general or as programmes applicable to a					
	particular product or process?					
3	Document Reference ISO 22000:2018 Audit Checklist 8 Operation					
	Revision 1 21st June 2018					
ISO 22000 2018 Audit Checklist	Owned by: Technical Manager	(((1))				
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Project Tools

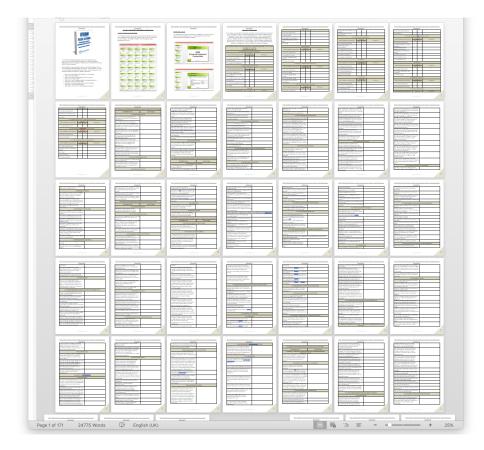
We provide an **FSSC 22000 FSMS Implementation Plan** which can be used to plan the development of your Safety Management System.



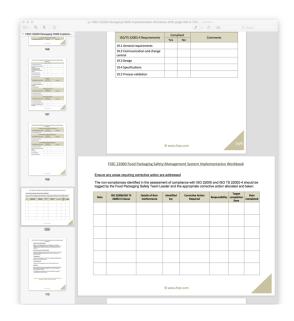
FSSC 22000 Packaging FSMS Implementation Workbook



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



The Implementation Workbook includes a final Self-Assessment Checklist to ensure that you meet the requirements of ISO 22000, ISO 22002-4 and FSSC 22000 Certification Scheme Additional Requirements.



Free online support via e-mail

We provide online support and expertise to assist you in developing your FSSC 22000 Food Packaging Safety Management System.

Support is provided until you achieve certification.

Click here to order the IFSQN FSSC 22000 Packaging Food Safety Management System Certification Package