



This is a premiere package for Food Packaging Manufacturers looking to achieve certification to FSSC 22000 Certification Scheme Version 5.1.

This IFSQN FSSC 22000 Food Packaging Safety Management System Implementation Package V5.1 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
- ✓ Laboratory Quality Manual
- ✓ Generic Training Presentations covering ISO 22000, HACCP, Internal Audits and Inspections
- ✓ ISO 22000/ISO TS 22002 Gap Analysis Checklists
- ✓ Project 22000 Support Package including an Implementation Workbook
- ✓ Sample OPRPs and corresponding Validation and Verification Records
- ✓ Sample PRP Verification Records
- ✓ 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:

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Name	Date Modified	Size	Kind
Food Packaging Safety Management System Contents.docx	16/06/2021	32 KB	Micros...(docx)
FSMS 4.1 Organization Analysis	16/06/2021	45 KB	Micros...(xlsx)
FSMS 4.1 Understanding the organization and its context	16/06/2021	291 KB	Micros...(docx)
FSMS 4.2 Understanding the needs and expectations of interested parties	16/06/2021	31 KB	Micros...(docx)
FSMS 4.3 Determining the scope of t...packaging safety management system	16/06/2021	31 KB	Micros...(docx)
FSMS 4.4 Food Packaging Safety Management System - Appendix	16/06/2021	206 KB	Micros...(docx)
FSMS 4.4 Food Packaging Safety Management System.docx	16/06/2021	501 KB	Micros...(docx)
FSMS 5.1 Food Safety Culture Planning	17/06/2021	20 KB	Micros...(xlsx)
FSMS 5.1 Leadership and commitment.docx	17/06/2021	228 KB	Micros...(docx)
FSMS 5.2 Food Packaging Safety Policy	17/06/2021	31 KB	Micros...(docx)
FSMS 5.3 Appendix Job Descriptions.docx	17/06/2021	44 KB	Micros...(docx)
FSMS 5.3 Organizational roles, responsibilities and authorities.docx	17/06/2021	39 KB	Micros...(docx)
FSMS 6.1 Actions to address risks and opportunities.docx	17/06/2021	35 KB	Micros...(docx)
FSMS 6.2 Food Packaging Safety Objectives.docx	17/06/2021	31 KB	Micros...(docx)
FSMS 6.3 Planning of changes	17/06/2021	38 KB	Micros...(docx)
FSMS 7 Support	17/06/2021	36 KB	Micros...(docx)
FSMS 7.4 Communication.docx	17/06/2021	34 KB	Micros...(docx)
FSMS 7.5 Documented Information.docx	17/06/2021	37 KB	Micros...(docx)
FSMS 8.1 Operational planning and control	20/06/2021	211 KB	Micros...(docx)
FSMS 8.2 Prerequisite programmes (PRPs)	17/06/2021	30 KB	Micros...(docx)
FSMS 8.3 Traceability system - Appendix.docx	17/06/2021	25 KB	Micros...(docx)
FSMS 8.3 Traceability system.docx	17/06/2021	30 KB	Micros...(docx)
FSMS 8.3B Traceability System Diagram.pptx	17/06/2021	49 KB	PowerP...(pptx)
FSMS 8.4 Emergency preparedness and response.docx	17/06/2021	53 KB	Micros...(docx)
FSMS 8.5 Packaging 22000 HACCP Manual	13-00	--	Folder
FSMS 8.5.1 Preliminary steps to enable hazard analysis.docx	17/06/2021	38 KB	Micros...(docx)
FSMS 8.5.2 Hazard Analysis.docx	17/06/2021	396 KB	Micros...(docx)
FSMS 8.5.3 Validation of control mea...ombinations of control measures.docx	17/06/2021	31 KB	Micros...(docx)
FSMS 8.5.4 Hazard control plan (HACCP/OPRP Plan).docx	17/06/2021	34 KB	Micros...(docx)
FSMS 8.6 Updating the information s...the PRPs and the hazard control plan	17/06/2021	30 KB	Micros...(docx)
FSMS 8.7 Control of monitoring and measuring.docx	17/06/2021	34 KB	Micros...(docx)
FSMS 8.7 Laboratory Manual	17/06/2021	--	Folder
FSMS 8.8 Verification related to PRPs and the hazard control plan.docx	17/06/2021	32 KB	Micros...(docx)
FSMS 8.9 Control of product and process nonconformities.docx	17/06/2021	34 KB	Micros...(docx)
FSMS 8.9.5 Withdrawal/recall.docx	17/06/2021	38 KB	Micros...(docx)
FSMS 9.1 Monitoring, measurement, analysis and evaluation	17/06/2021	33 KB	Micros...(docx)
FSMS 9.2 Internal Audit & Inspections.docx	Yesterday	774 KB	Micros...(docx)
FSMS 9.2 Plans & Checklists	Yesterday	--	Folder
FSMS 9.3 Management review.docx	18/06/2021	31 KB	Micros...(docx)
FSMS 10 Improvement.docx	18/06/2021	36 KB	Micros...(docx)

AFC
Food Safety Management System

For all products, the following information is traceable from the product batch code:

Stage	Details
Material Intake	Material, Time, Date, Batch Code, Supplier
Packaging Intake	Packaging, Time, Date, Batch Code, Supplier
In-Process batches	Product Mix, Record of all Materials mixed including Reworked material
Process Records	Product Mix, Time, Date, Temperature (if applicable), Batch Code
Bulk Storage Records	Product Mix, Time, Date, Temperature (if applicable), Batch Code
Production Records	Product Mix, Time, Date, Label, Code, Code of Packaging
Storage Record	Product, Date, Label, Code
Dispatch Records	Product, Time, Date, Label, Code, Customer
Critical Control Records	For all Control Points
Quality Control Records	For all stages
Cleaning Records	Product, Customer & Location Time, Date, Label, Code
Delivery Records	Material, Time, Date, Batch Code, Supplier

Full traceability exercises are undertaken regularly as part of product recall and withdrawal review to verify the Identification and Traceability system is effective. These exercises are documented and any corrective or preventative actions documented.

Records to enable full traceability are retained for a minimum period of 3 years taking into account the shelf life of the end products, customer and regulatory requirements.

Document Reference FSMS 8.3 Traceability system
Revision 0 22nd June 2021
Owned by: Technical Manager
Authorised By: General Manager

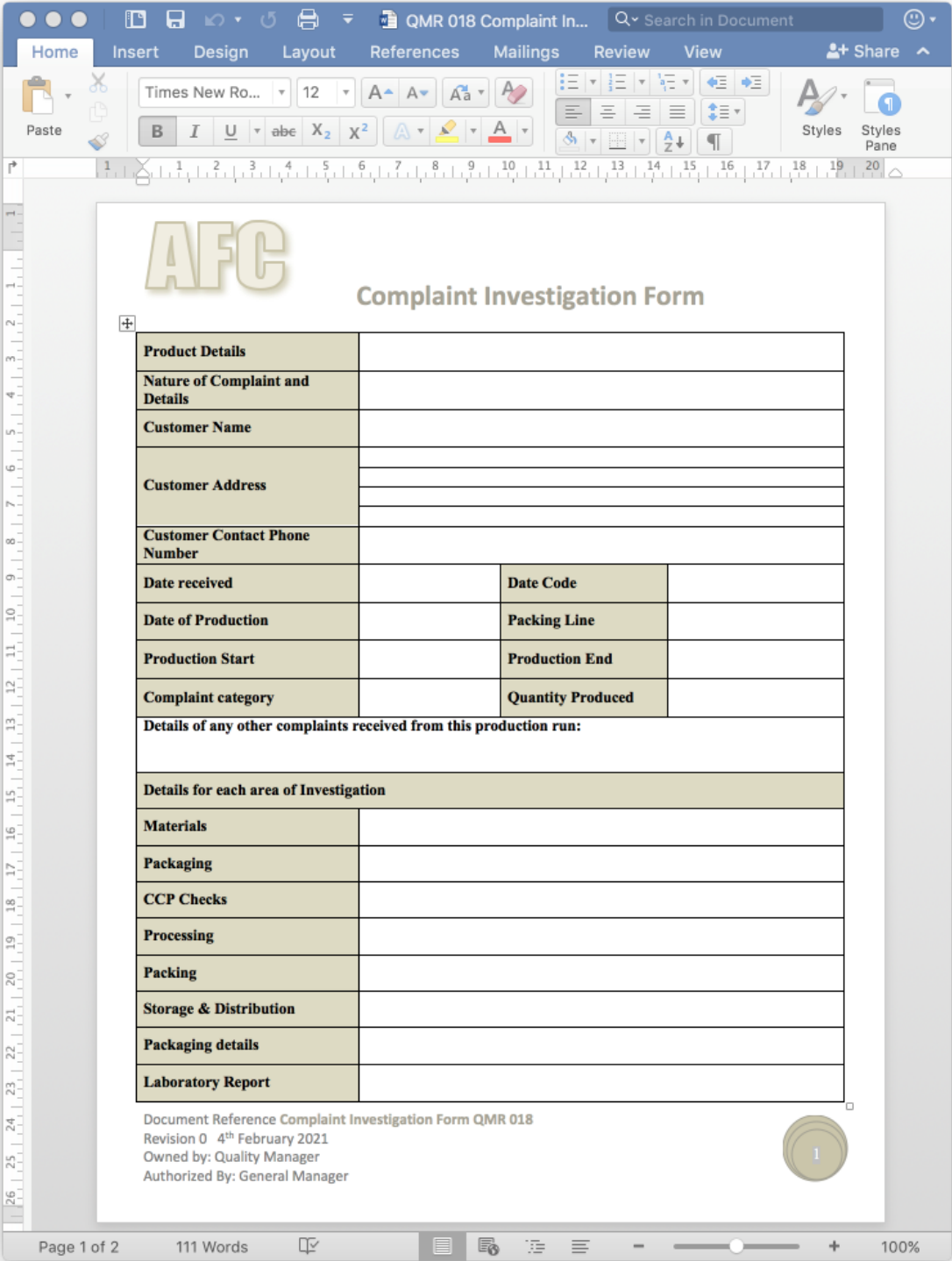
2

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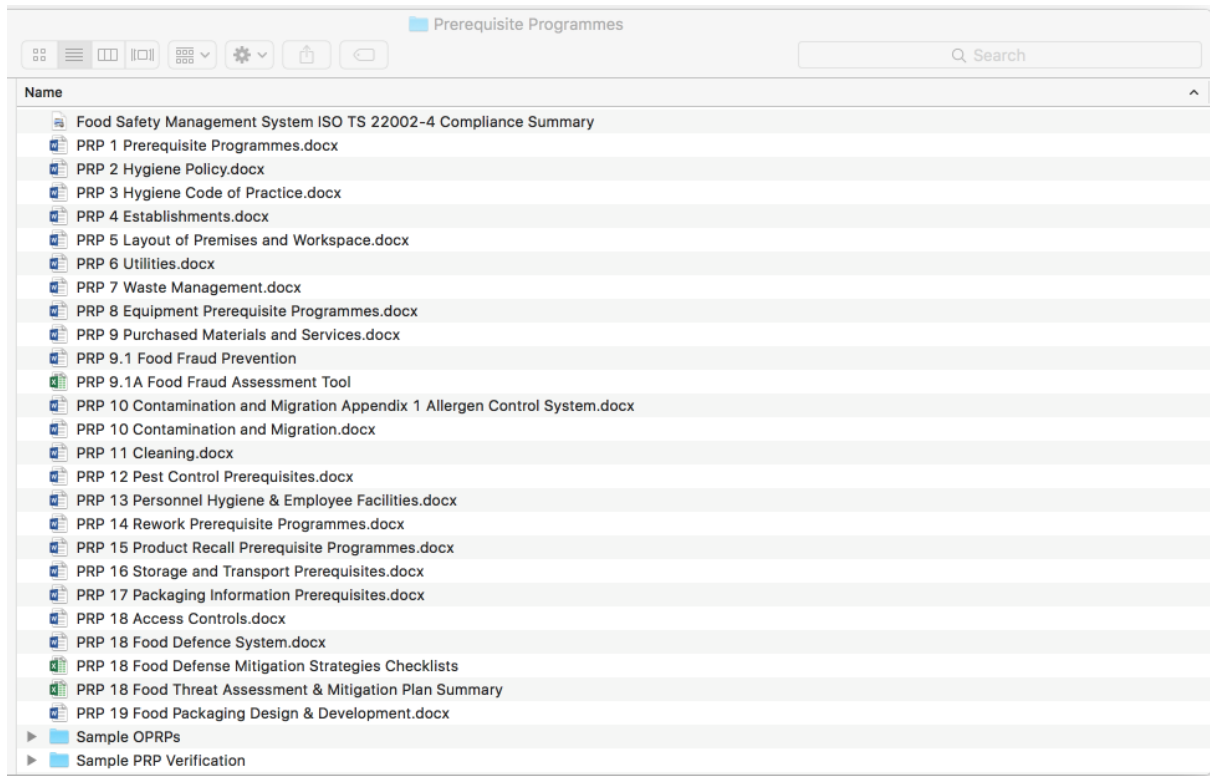
FPSMS Record Templates

There are a range of sample record templates:

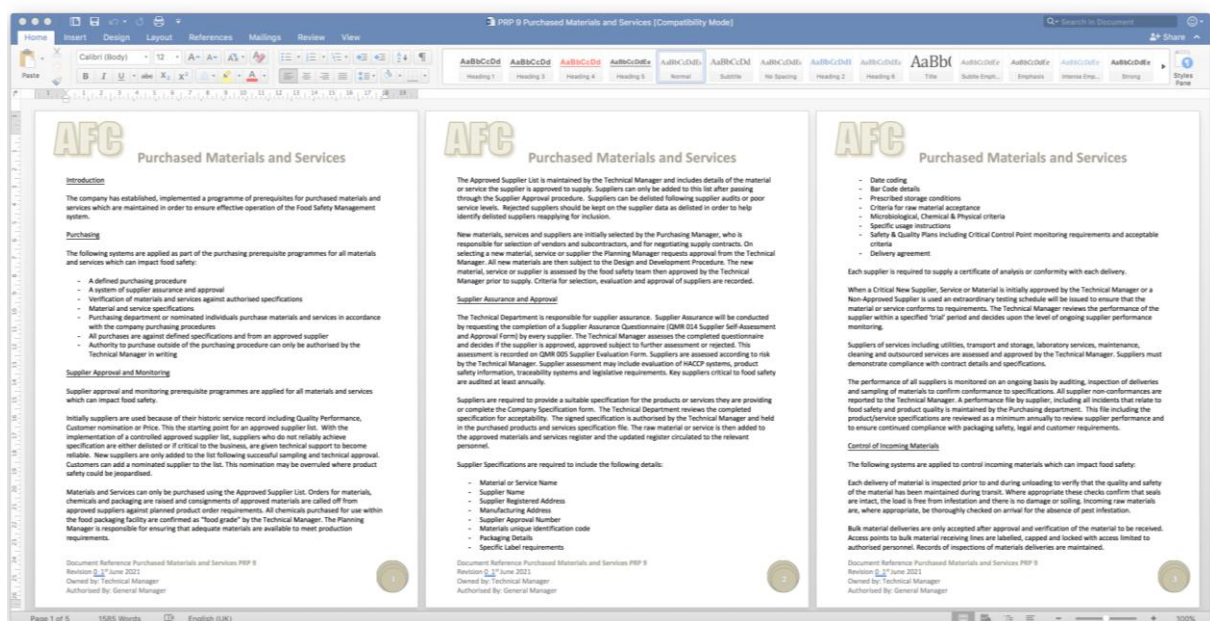
Name
QMR 001 Management Review Record.docx
QMR 002 Training Record.docx
QMR 003 Product Realisation Record.docx
QMR 004 Design and Development.docx
QMR 005 Supplier Evaluation Form.docx
QMR 006 Process Validation Record.docx
QMR 007 Identification and Traceability Form.docx
QMR 008 Register of Customer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



Prerequisite Programmes Manual



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.



Prerequisite Programmes Verification Records

There are Sample Verification Records:

Name	Date Modified	Size	Kind
PRPVR 2 Hygiene Policy Verification Record.docx	18/06/2021	33 KB	Micros...(docx)
PRPVR 3 Hygiene Code of Practice Verification Record.docx	18/06/2021	33 KB	Micros...(docx)
PRPVR 4 Establishment PRP Verification Record.docx	18/06/2021	30 KB	Micros...(docx)
PRPVR 5 Layout of Premises and Workspace PRP Verification Record.docx	18/06/2021	36 KB	Micros...(docx)
PRPVR 6 Utilities PRP Verification Record.docx	18/06/2021	32 KB	Micros...(docx)
PRPVR 7 Waste Management Verification Record.docx	18/06/2021	32 KB	Micros...(docx)
PRPVR 8 Equipment PRP Verification Record.docx	18/06/2021	34 KB	Micros...(docx)
PRPVR 9 Purchasing PRP Verification Record.docx	18/06/2021	34 KB	Micros...(docx)
PRPVR 10 Contamination & Migration PRP Verification Record.docx	18/06/2021	33 KB	Micros...(docx)
PRPVR 11 Cleaning PRP Verification Record.docx	18/06/2021	32 KB	Micros...(docx)
PRPVR 12 Pest Control PRP Verification Record.docx	18/06/2021	41 KB	Micros...(docx)
PRPVR 13 Personnel Hygiene & Employee Facilities PRP Verification Audit.docx	18/06/2021	42 KB	Micros...(docx)
PRPVR 14 Rework PRP Verification Record.docx	18/06/2021	32 KB	Micros...(docx)
PRPVR 15 Product Recall PRP Verification Record.docx	18/06/2021	31 KB	Micros...(docx)
PRPVR 16 Storage & Transport PRP Verification Record.docx	18/06/2021	37 KB	Micros...(docx)
PRPVR 17 Packaging Information PRP Verification Record.docx	18/06/2021	35 KB	Micros...(docx)
PRPVR 18 Food Defence PRP Appendix Security Measures Verification Record.docx	18/06/2021	39 KB	Micros...(docx)
PRPVR 18 Food Defence PRP Verification Record.docx	18/06/2021	33 KB	Micros...(docx)
PRPVR 19 Packaging Design & Development PRP Verification Record.docx	18/06/2021	33 KB	Micros...(docx)

PRPVR 3 Hygiene C... Search in Document

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Calibri (Body) 14 A A A A B I U abc X₂ X² Styles Styles Pane

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

AFC Hygiene Code of Practice PRP Verification

Hygiene Code of Practice PRP Verification

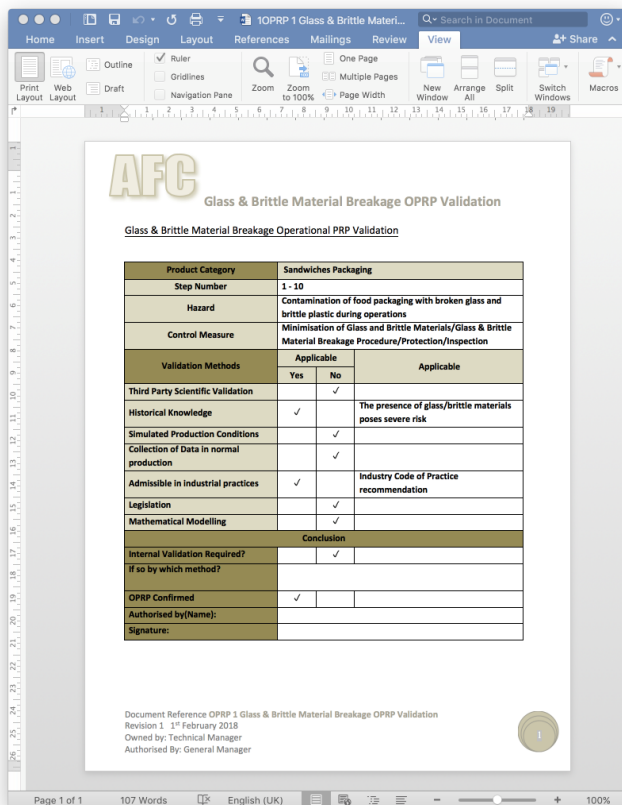
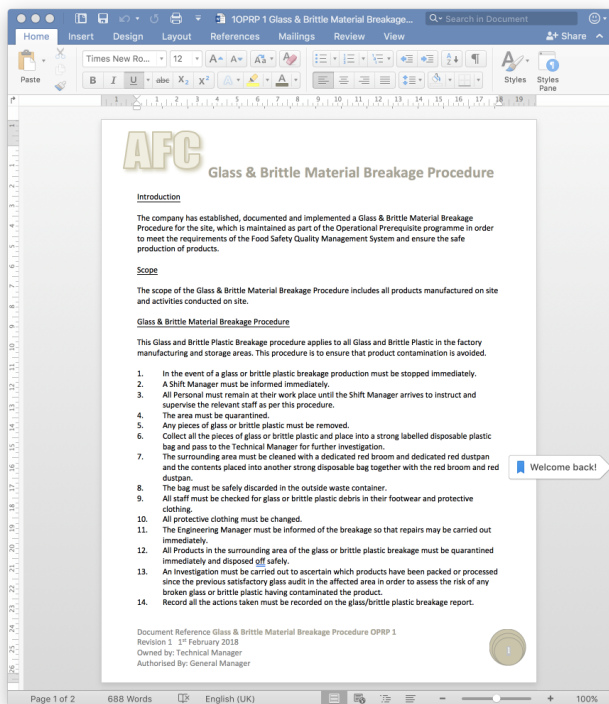
Hygiene Code of Practice Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
Are all employees including agency staff, visitors and contractors familiar with and do they follow the Hygiene Code of Practice?	
Do all personnel entering the factory for any reason wear the appropriate protective 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 hairgrrips or clips worn outside the hairnet?	
Are company issued beard snoods worn?	
Is sensible clean footwear worn at all times?	
Are safety shoes worn where provided?	
Is protective clothing when changed placed into lockers or the appropriate receptacle?	
When out of hours working such as cleaning of the factory and equipment or stocktaking is taking place is protective clothing, including hairnets worn?	

Document Reference Hygiene Code of Practice PRP Verification Record PRPVR 3
Revision 0, 1st June 2021
Owned by: Technical Manager
Authorised By: General Manager

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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

HACCP Calculator 22000 Packaging and Instructions

HACCP Calculator ISO 22000

1. Hygiene and Housekeeping

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	P	S	S	S	Assessment of control measures				Decision Tree		
										1	2	3	4	CCP	OPRP	CCP
11	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
12	AMF Delivery	Listeria monocytogenes	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Storage 1-5 °C	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
13	AMF Delivery	Personal effects	Protective Work Wear	Protective Work Wear	Storage < 18 °C	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
14	AMF Delivery	Wood	4. Storage-Prerequisite Programme	4. Storage-Prerequisite Programme	Filtration 3mm maximum	3	1	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
15	AMF Delivery	Nuts	Identification and segregation of allergens during storage	Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
16	AMF Delivery	Stones	2. Manufacturing Control	2. Manufacturing Control	CIP to specification	2	2	4	4	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
17	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
18	AMF Delivery	Cryptosporidium parvum	5. Stock Control	5. Stock Control	Incubation pH Control	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
19	AMF Delivery	Contamination with Bacteria from Pests	5. Stock Control	5. Stock Control	Positive Release of Finished product for micro	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
20	AMF Delivery	Antibiotics	2. Supplier Approval and Monitoring	2. Supplier Approval and Monitoring	CIP to specification	3	2	6	6	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
21	AMF Delivery	Staphylococcus aureus	Personnel Hygiene Facilities	Personnel Hygiene Facilities	Filtration 3mm maximum	3	1	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
22	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
23	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	3	6	6	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
24	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
25	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	1	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
26	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
27	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	2	4	4	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
28	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
29	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
30	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	1	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
31	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	2	6	6	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
32	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
33	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
34	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	3	6	6	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
35	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
36	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
37	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
38	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	2	4	4	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
39	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
40	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
41	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	1	1	1	1	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	
42	WMP Delivery	Glass	PRP 1 Prerequisite Programmes	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 °C > 15 seconds	2	2	4	4	can't reduced 100% of process failure	equivalent to 100% of process failure	Y	N	Y	✓	

HM 25 ISO 22000 HACCP Calculator Instruction 2.pdf (page 2 of 14)

AFC ISO 22000 HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Taking the Prerequisite Programmes and Control Measure into consideration Rate the Severity of the Hazard
1 = Not Severe
3 = Severe

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	P	S	S	S
1	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3
1	AMF Delivery	Listeria monocytogenes	1. Hygiene and Housekeeping	1. Hygiene and Housekeeping	Storage 1-5 °C	3	3	3	3
1	AMF Delivery	Personal effects	Protective Work Wear	Protective Work Wear	Storage < 18 °C	3	3	3	3
1	AMF Delivery	Wood	4. Storage-Prerequisite Programme	4. Storage-Prerequisite Programme	Filtration 3mm maximum	3	1	3	3
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage	Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3	3
1	AMF Delivery	Stones	2. Manufacturing Control	2. Manufacturing Control	CIP to specification	2	2	4	4
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1	1
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	5. Stock Control	Incubation pH Control	3	3	3	3
1	AMF Delivery	Contamination with Bacteria from Pests	5. Stock Control	5. Stock Control	Positive Release of Finished product for micro	1	1	1	1
1	AMF Delivery	Antibiotics	2. Supplier Approval and Monitoring	2. Supplier Approval and Monitoring	CIP to specification	3	2	6	6
1	AMF Delivery	Staphylococcus aureus	Personnel Hygiene Facilities	Personnel Hygiene Facilities	Filtration 3mm maximum	3	1	3	3

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

FSSC 22000 Implementation Package for Packaging Manufacturers

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

AFC ISO 22000 HACCP Calculator Instruction

This is the main sheet to work on the Hazard Analysis Calculator:

Document Reference ISO 22000 HACCP Calculator Instruction 1
Revision 1 2020
Written by: Tony-C

AFC ISO 22000 HACCP Calculator Instruction

The first sheet to work on is the Process Flow sheet:

Selection and Categorisation of Control Measures

Selection and categorization of control measures includes the following assessments in the Hazard Analysis Calculator worksheet:

The Control Measure Assessment section of the Hazard Analysis Calculator is **Colour Coded**. Control Measures that are **Not** likely to be Effective are highlighted by a **Black Box**. Control Measures that are likely to be PRPs are highlighted by a **Green Box**. Control Measures that are likely to be Operational PRPs are highlighted by a **Orange Box**. If all **Boxes are Red** after Assessment the team are to continue and use the **Decision Tree Section**. If a mixture of **Red and Orange Boxes** are highlighted then the HACCP team consider if to proceed to the Decision Tree Section or implement as an Operational PRP.

Significant Hazards which proceed to the Decision Tree Section are Categorised as **Critical Control Points** if they are highlighted in **Red** by the Hazard Analysis Calculator otherwise they are implemented as Operational PRPs.

Document Reference ISO 22000 HACCP Calculator Instruction 1
Revision 1 2020
Written by: Tony-C

AFC ISO 22000 HACCP Calculator Instruction

Selection and Categorisation of Control Measures

Selection and categorization of control measures includes the following assessments in the Hazard Analysis Calculator worksheet:

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Significant Hazards which proceed to the Decision Tree Section are Categorised as **Critical Control Points** if they are highlighted in **Red** by the Hazard Analysis Calculator otherwise they are implemented as Operational PRPs.

Document Reference ISO 22000 HACCP Calculator Instruction 1
Revision 1 2020
Written by: Tony-C

FSSC 22000 Implementation Package for Packaging Manufacturers

There are also HACCP document examples that you might find useful when implementing your Food Safety Plans.

FSMS 8.5 Packaging 22000 HACCP Manual

Name	Date Modified	Size	Kind
HACCP Calculator ISO 22000 Instructions	20/06/2021	9.6 MB	PDF Document
HACCP Calculator ISO 22000 Packaging Master	19:53	286 KB	Micros...(.xlsx)
Product Description Prompt	20/06/2021	28 KB	Micros...(.docx)
Sample Finished Product Summary Sheet.docx	20/06/2021	28 KB	Micros...(.docx)
Sample Flow Diagram & Verification.docx	20:06	29 KB	Micros...(.docx)
Sample HACCP Flow Diagram.docx	20:07	28 KB	Micros...(.docx)
Sample HACCP Steering Group Review Template.docx	20/06/2021	29 KB	Micros...(.docx)
Sample HACCP Validation.docx	20/06/2021	29 KB	Micros...(.docx)
Sample Hazard Control Plan Template	20/06/2021	27 KB	Micros...(.docx)
Sample Product Description	20/06/2021	25 KB	Micros...(.docx)
Sample PRP Validation - Maintenance.docx	20/06/2021	158 KB	Micros...(.docx)
Sample PRP Verification - Training.docx	20/06/2021	143 KB	Micros...(.docx)
Sample Raw Material Summary Sheet.docx	20/06/2021	30 KB	Micros...(.docx)
Sample Specification Review.docx	28/06/2021	227 KB	Micros...(.docx)
Sample Verification Record.docx	20/06/2021	31 KB	Micros...(.docx)
Typical Packaging Hazards and Control Measures	20/06/2021	29 KB	Micros...(.docx)

Typical Packaging Hazards and Control Measures [Compatibi... Search in Document

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AFC
Typical Packaging Hazards and Control Measures

Hazards	Control Measures
Glass and brittle plastics	Minimise glass in the factory and audit. Ensure glass breakage action and investigation systems are in place
Blades	System for safe issue, return and disposal of blades. Ensure blade loss/damage action and investigation systems are in place
Pests	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	Exclude wood from production areas
Hairs	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 hygiene controls at suppliers	Only purchase raw material from approved suppliers who can demonstrate the required level 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 Control Measures
Revision 1 26th May 2017
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 1 305 Words English (UK) 100%

Training Presentations

International
Food Safety & Quality Network

Introduction to ISO 22000:2018

Welcome to this Introduction to ISO 22000:2018

Slide 1 of 63 English (United States)

International
Food Safety & Quality Network

Document Requirements ISO 22000:2018

Click to add notes

Slide 1 of 40 English (United States)

FSSC 22000 Implementation Package for Packaging Manufacturers

The screenshot shows a presentation slide titled "Guide to Implementing ISO 22000 for the Food Safety Team". The slide features the International Food Safety & Quality Network logo at the top left. The main content area has a green header with the logo and the title "Guide to Implementing ISO 22000 for the Food Safety Team" in large, bold, black text. Below the title is a photograph of several green apples. The slide is part of a presentation, as indicated by the navigation pane on the left and the status bar at the bottom.

Slide 1 of 142 English (United States) 133%

The screenshot shows a presentation slide titled "ISO 22000 HACCP Training Guide". The slide features the International Food Safety & Quality Network logo at the top left. The main content area has a green header with the logo and the title "ISO 22000 HACCP Training Guide" in large, bold, black text. Below the title is a photograph of several green apples. The slide is part of a presentation, as indicated by the navigation pane on the left and the status bar at the bottom.

Slide 1 of 120 English (United States) 122%

FSSC 22000 Implementation Package for Packaging Manufacturers

International
Food Safety & Quality Network

22000 Prerequisite Programme Training Guide

www.ifsqn.com

Click to add notes

Slide 1 of 100 English (United States) 127%

International
Food Safety & Quality Network

FSSC 22000 Additional Requirements Version 5.1

Welcome back!

IFSQN
FSSC 22000 Food Safety
Management System for
Packaging Manufacturers
Version 5.1

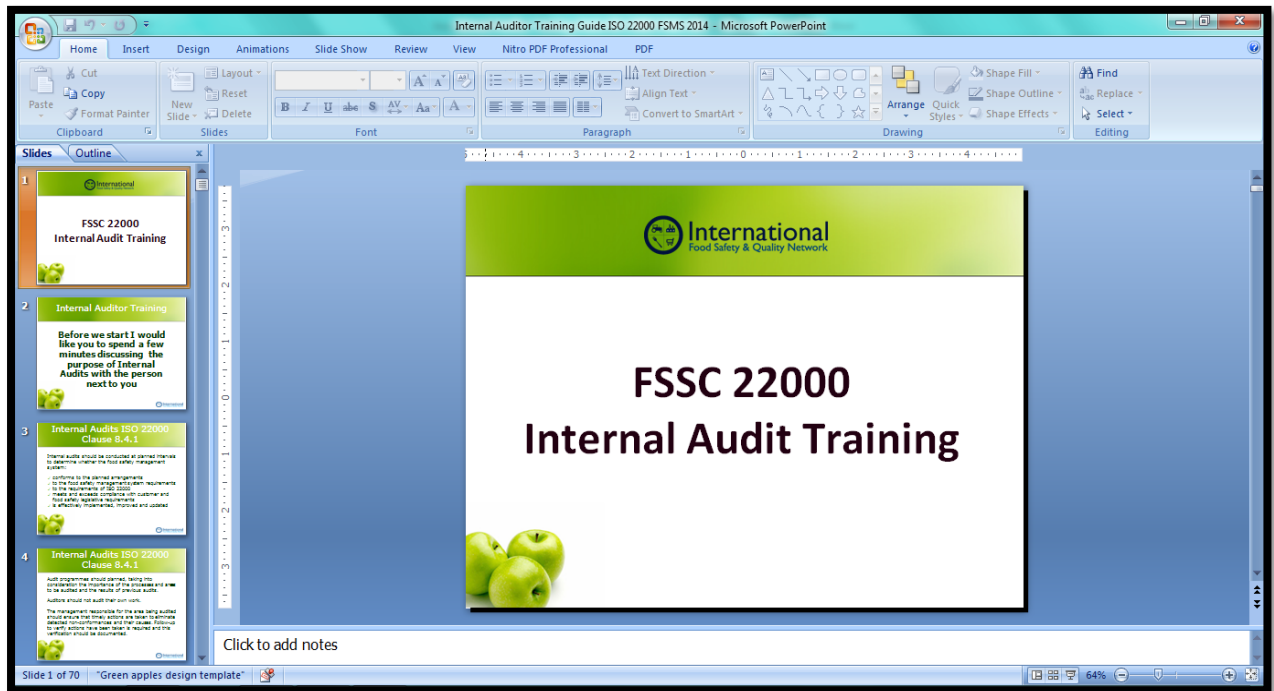
International
Food Safety & Quality Network

Welcome to this presentation on FSSC 22000 Additional Requirements Version 5.1

Slide 1 of 49 English (United Kingdom) 142%

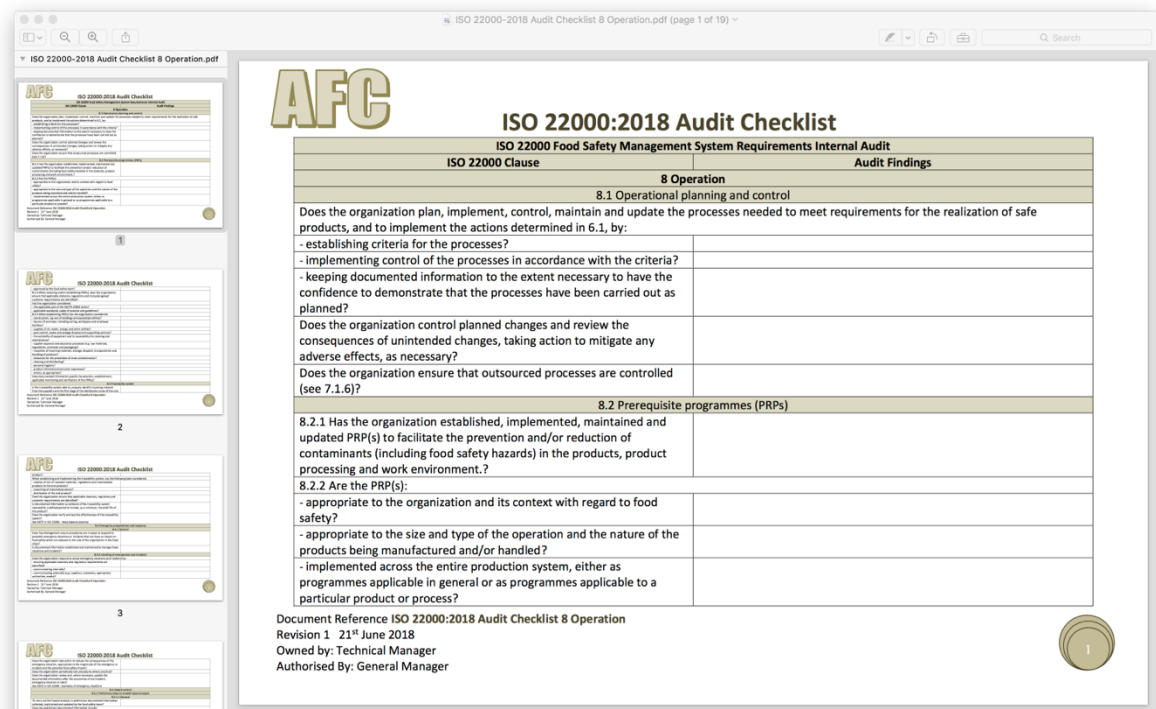
ISO 22000 Auditor Training and Checklists

There is a PowerPoint Internal Audit Training Presentation.



Internal Audit Checklists

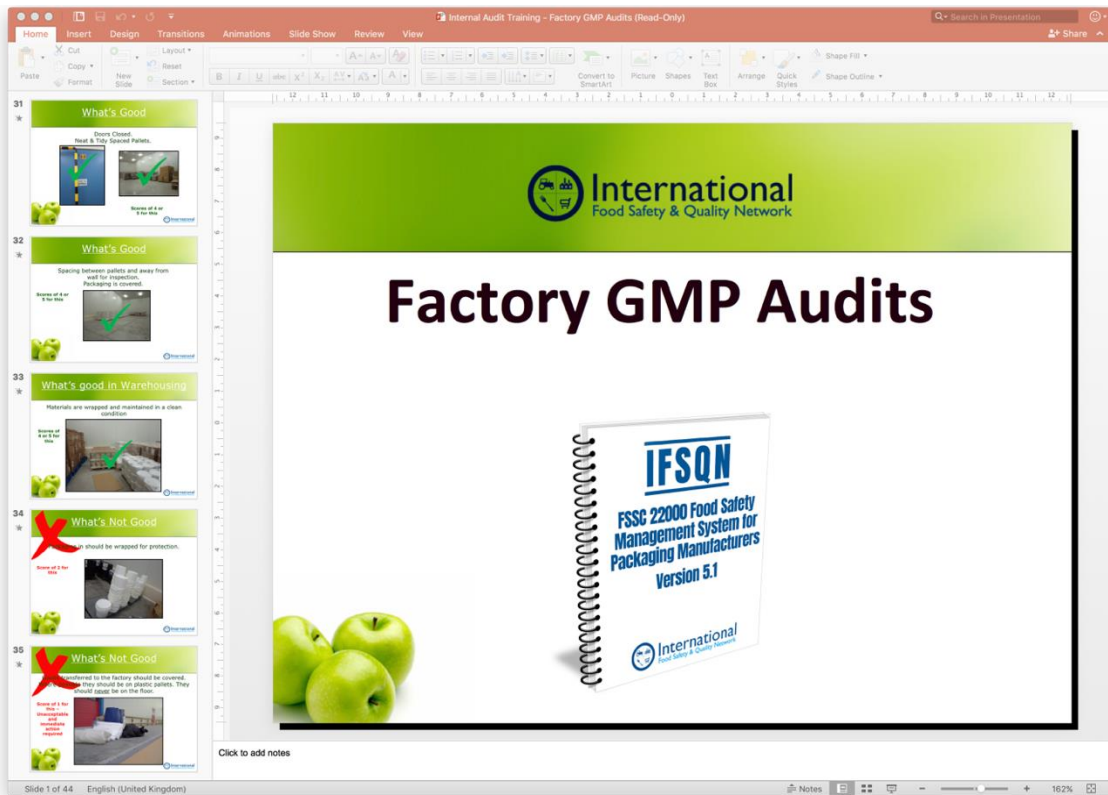
There is a checklist for each section of the ISO 22000 and ISO TS 22002-4 standards.



FSSC 22000 Implementation Package for Packaging Manufacturers

GMP Audit Training and Audit forms

There is a GMP Audit Training Presentation & Audit Report documents



QMR 010 Food Safety Quality System Audit Form Sample [Compat...]

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AFC Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date of Audit: 1 st May 2018		Time of Audit: 14:00Hrs	
Procedure Document or Area Audited: Warehouse (All activities and procedures)			
Manual: Food Safety	Document Number: PRP 012	Title: Storage and Transport	Issue Number: 1
Non-Conformances Found (To Be Completed by Auditor)			
Non-Conformance Notification 0001 raised (Minor) - There was no spacing between pallets for inspection. Packaging in storage was not wrapped for protection.			
Non-Conformance Notification 0002 raised (Major) - Goods transferred to the factory were not covered. Where possible they should be on plastic pallets. Goods were found on the floor.			
Non-Conformance Notification 0003 raised (Minor) - The Quarantine Area was not separate from other storage and it was not maintained in a clean and tidy condition.			
Non-Conformance Notification 0004 raised (Minor) - Cold store door does not have strip curtains and was left open.			
Non-Conformance Notification 0005 raised (Major) - Ingredient storage was not controlled & segregation in place to prevent cross-contamination.			
Non-Conformance Notification 0006 raised (Major) - Each member of staff should have a training record, especially staff who are carrying out critical product checks.			
Action to Be Taken (To Be Agreed Between Auditor and Audittee with Timescales)			
Non-Conformance Notification 0001 - All staff to be briefed. Spacing is required in between pallets for inspection. Packaging in storage should be wrapped for protection To be completed by 25 th May 2018			
Non-Conformance Notification 0002 (Major) - All staff to be briefed. Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor. To be completed by 8 th May 2018			
Document Reference Food Safety Quality System Audit Form QMR 010 Revision 1 1 st August 2019 Owned by: Food Service Manager Authorised By: General Manager			

AFC Food Safety System Audit Form

Non-Conformance Notification 0003 - A separate designated Quarantine Area is to be established. The Quarantine area is to be maintained in a clean and tidy condition. To be completed by 25th May 2018

Non-Conformance Notification 0004 - Door to have strip curtains fitted and all staff briefed to ensure that the door is kept closed as much as possible. To be completed by 25th May 2018

Non-Conformance Notification 0005 raised (Major) - Ingredient Storage to be controlled & segregation in place to prevent cross-contamination. To be completed by 8th May 2018

Non-Conformance Notification 0006 raised (Major) - Each member of staff to have a training record, prioritizing staff who are carrying out critical product checks. To be completed by 8th May 2018

Log Corrective Action Request Numbers Raised in Box Below:
0001/0002/0003/004/005

Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	Anne Auditor	1 st May 2018
Name (Audittee)	Signature (Audittee)	Date:
Warehouse Man	Warehouse Manager	1 st May 2018

Actions Complete and Corrective Actions Signed Off Audit Form Closed

Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	Anne Auditor	25 th May 2018

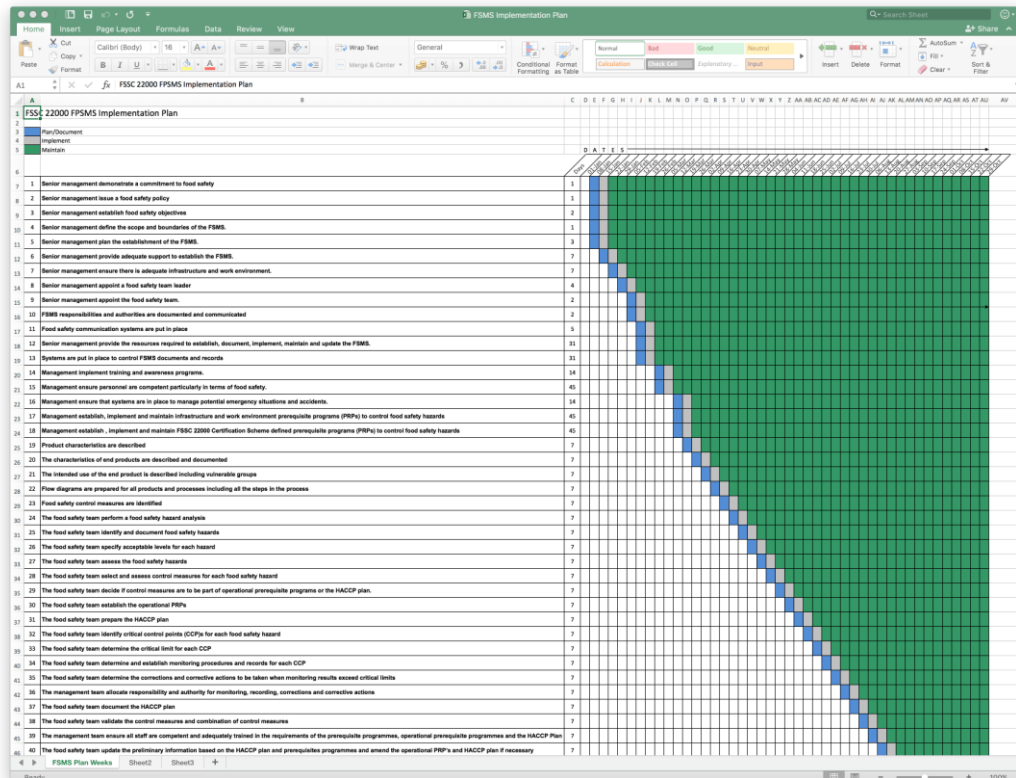
Document Reference Food Safety Quality System Audit Form QMR 010
Revision 1 1st August 2019
Owned by: Food Service Manager
Authorised By: General Manager

Page 2 of 3 English (UK)

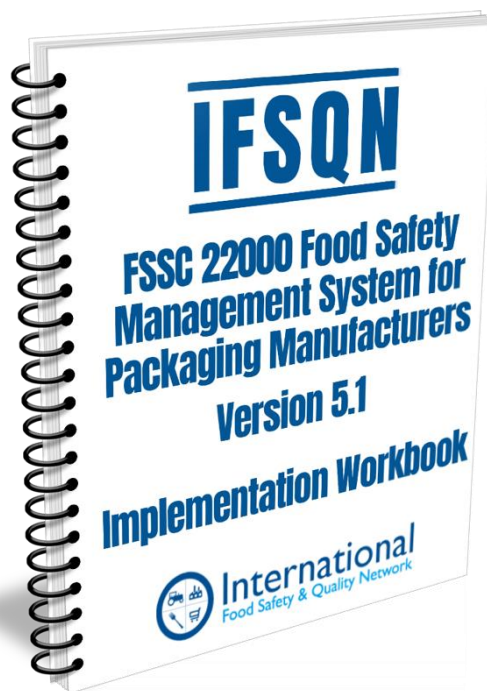
FSSC 22000 Implementation Package for Packaging Manufacturers

Project Tools

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

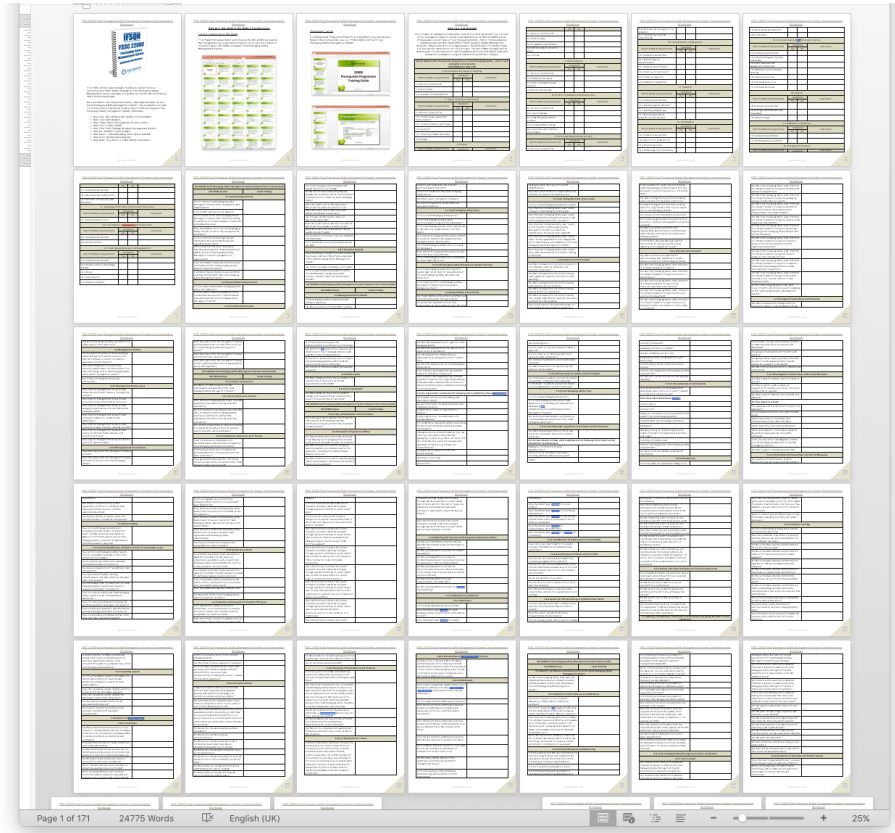


FSSC 22000 Packaging FSMS Implementation Workbook

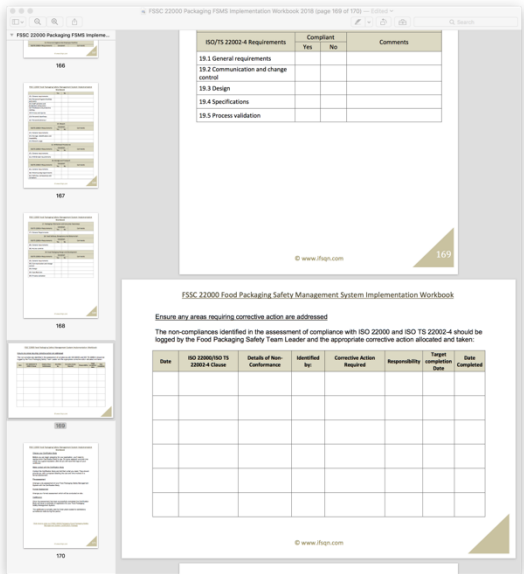


FSSC 22000 Implementation Package for Packaging Manufacturers

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.



Start-Up Guide

We include an IFSQN FSSC 22000 Food Packaging Safety Management System Start-Up Guide which will guide you through the contents of the package.



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 Version 5.1 Packaging Food Safety Management System Implementation Package](#)