

This is an ideal package for Food Packaging Manufacturers looking to achieve certification to Version 6 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, ISO/TS 22002-4:2013 Prerequisite programmes on food safety Part 4: Food packaging manufacturing and FSSC 22000 Certification Scheme Additional Requirements Version 6.

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

[Click here to order the IFSQN FSSC 22000 Version 6 Implementation Package of Food Packaging Manufacturers Now](#)

This IFSQN FSSC 22000 Version 6 Implementation Package includes:

Food Packaging Safety Management System Procedures

A comprehensive set of editable Food Packaging Safety Management System Procedures written in Microsoft Word format that are compliant with International Standard ISO 22000:2018 and FSSC 22000 Certification Scheme Additional Requirements Version 6

Prerequisite Programme Template Procedures

A comprehensive set of editable Prerequisite Programme Template Procedures written in Microsoft Word format that are compliant with ISO/TS 22002-4 and FSSC 22000 Additional Requirements Version 6

Operational Prerequisite Programmes Manual

A set of editable Operational Prerequisite Programme Procedures and corresponding Validation & Verification Records

Supplementary HACCP Manual

A set of editable HACCP Documents and Tools including a new FSSC 22000 HACCP Calculator & Instructions based on the requirements of ISO 22000 and in accordance with the new CODEX General Principles of Food Hygiene - HACCP System and Guidelines for its Application including a new Decision Tree.

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
- ✓ Prerequisite Programmes
- ✓ Implementing ISO 22000:2018 Food Safety Team Guide
- ✓ HACCP Training Guide ISO 22000 Version
- ✓ FSSC 22000 Additional Requirements Version 6
- ✓ Internal Auditor & GMP Auditor Training Guides

Implementation Assistance

A range of tools that assist in developing your Food Packaging Safety Management System including a Start-Up Guide, Implementation Workbook, Instructions, Guidance and Technical Support.

Food Packaging Safety Management System

The Food Packaging Safety Management System contains a comprehensive ISO 22000, 22002-4 and FSSC 22000 Additional Requirements Version 6 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 Packaging 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 Packaging Safety Management System provided to assist you in implementing the system and understanding the requirements of the standard.

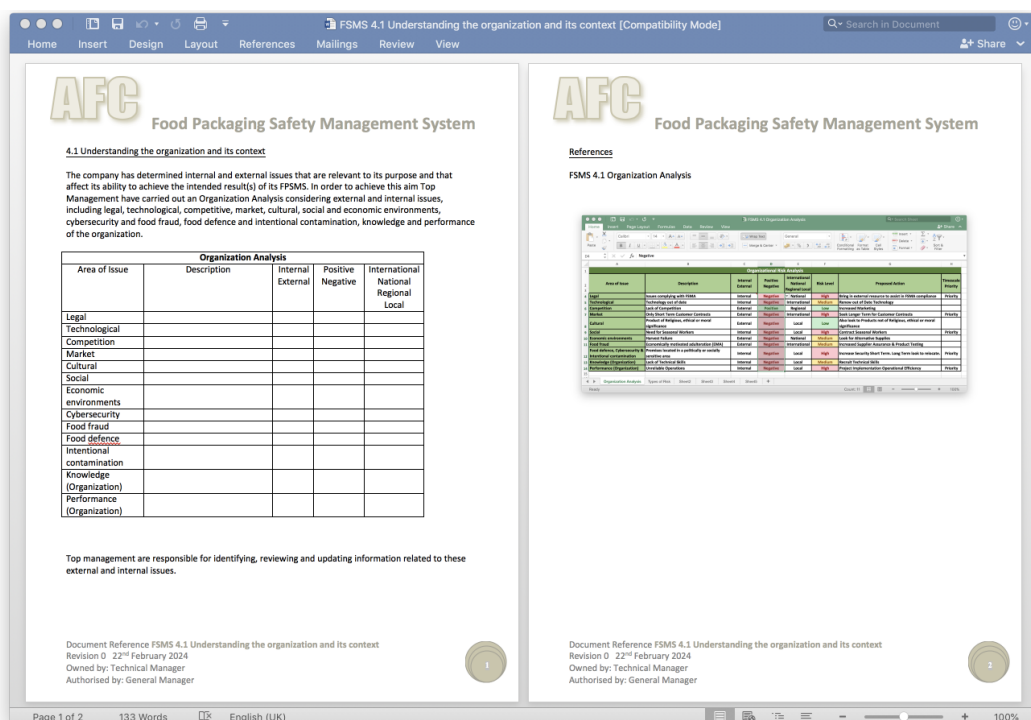
FSSC 22000 Food Safety & Quality & Management System
4 Context of the organization
FSMS 4.1 Understanding the organization and its context
FSMS 4.2 Understanding the needs and expectations of interested parties
FSMS 4.3 Determining the scope of the Food Packaging Safety & Quality management system
FSMS 4.4 Food Packaging Safety & Quality Management System
5 Leadership
FSMS 5.1 Leadership and commitment
FSMS 5.1 Food Safety & Quality Culture Planning
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 Packaging Safety & Quality 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
	7.1.2 People
	7.1.3 Infrastructure
	7.1.4 Work environment
	7.1.5 Externally developed elements of the Food Safety & Quality 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
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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 Packaging 22000 HACCP Manual	
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 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

FSSC 22000 Implementation Package for Packaging Manufacturers

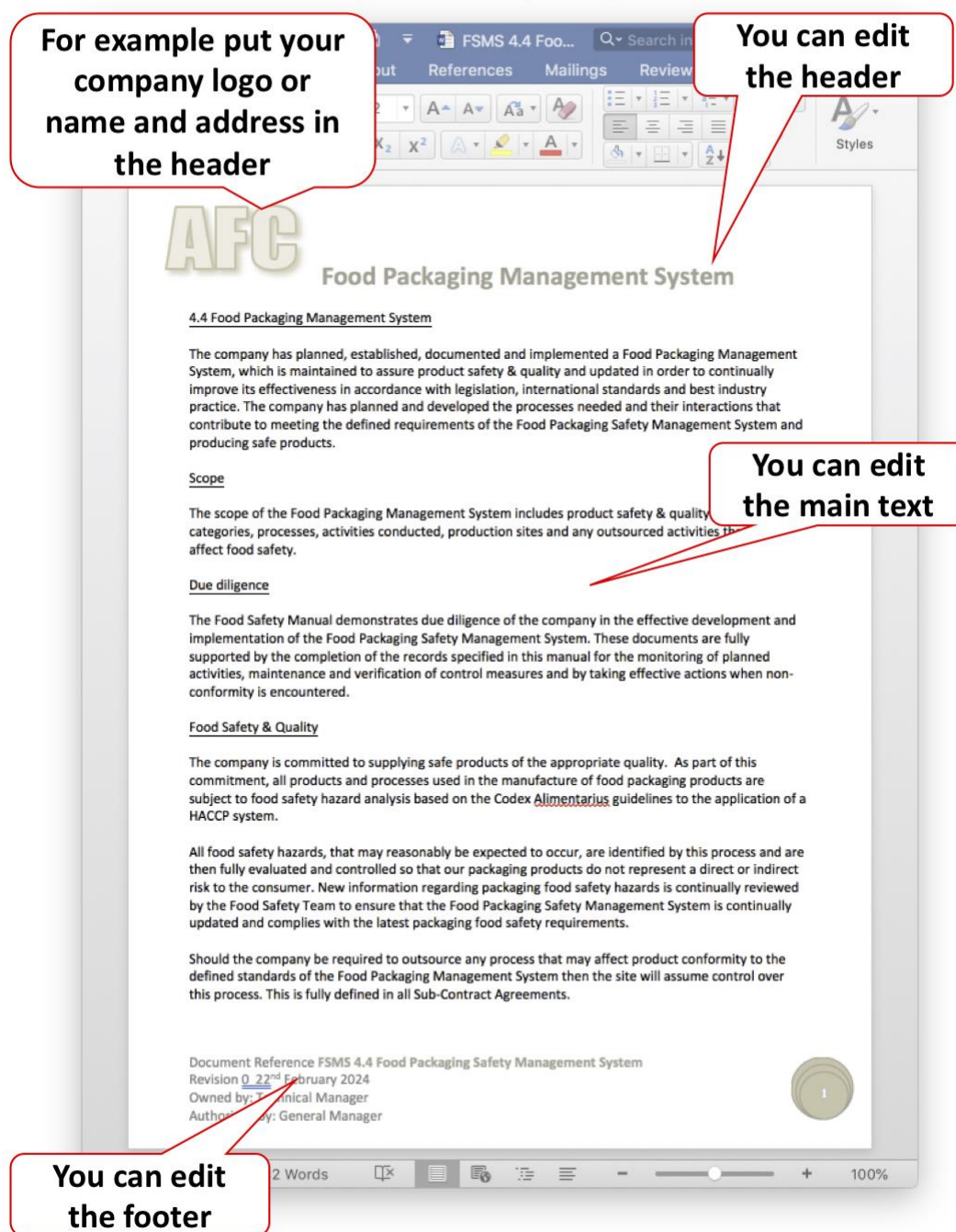
	8.9.4.1 General
	8.9.4.2 Evaluation for release
	8.9.4.3 Disposition of nonconforming products
FSMS 8.9.5 Withdrawal/recall	
9 Performance evaluation	
FSMS 9.1 Monitoring, measurement, analysis and evaluation	9.1.1 General
	9.1.2 Analysis and evaluation
FSMS 9.2 Internal audit & Inspections	9.2 Internal audit
FSMS 9.2 Plans & Checklists <u>Module/Folder</u>	
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 Food Safety & Quality Management System



Food Packaging Safety Management System Templates

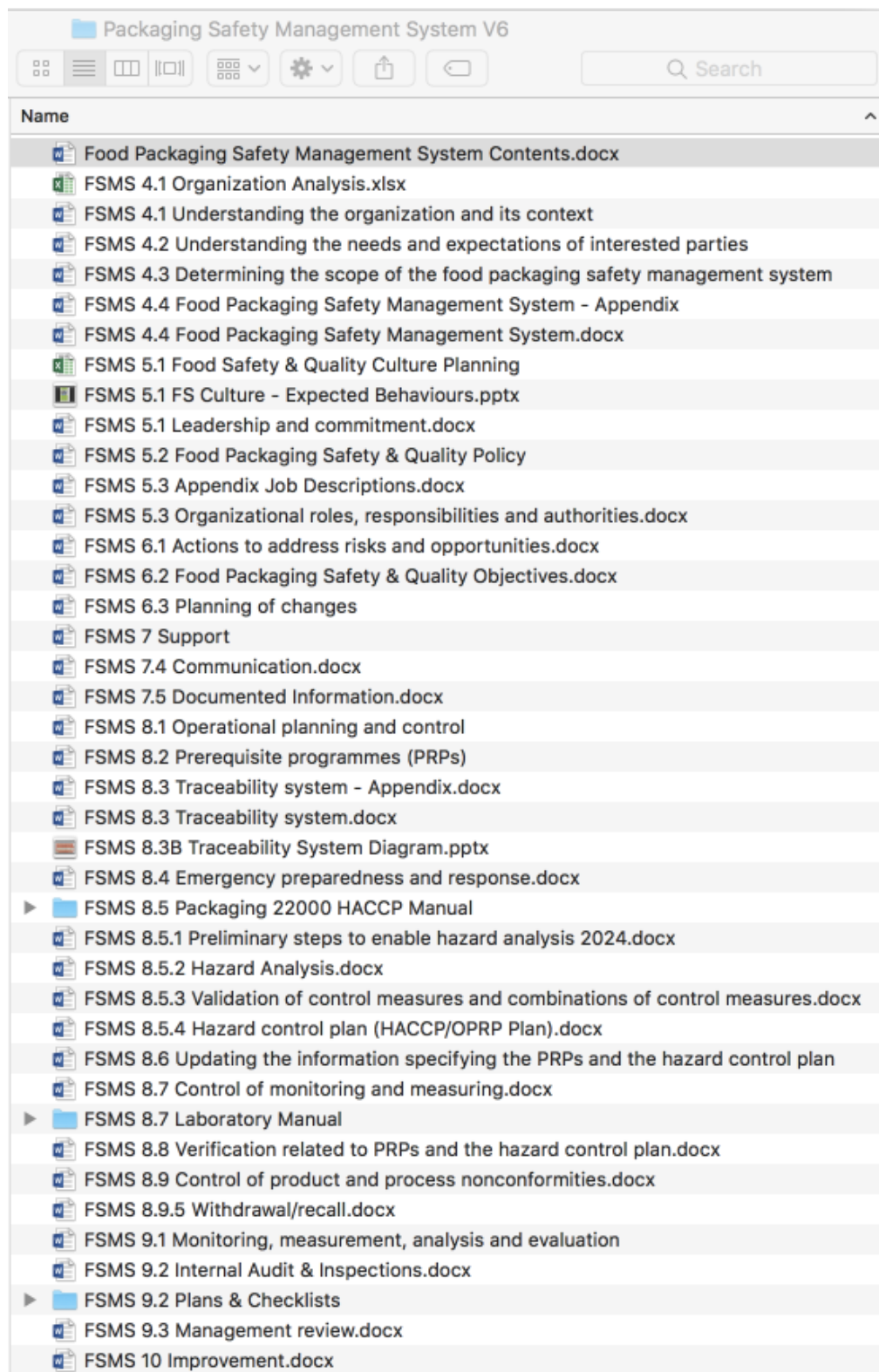
These Food Packaging Safety Management System Templates match the match the clauses of the ISO 22000:2018 standard saving you 1,000's of hours writing compliant Food Safety Management System procedures.

The main documents are provided in Microsoft Word format and are easily edited to suit your organization.



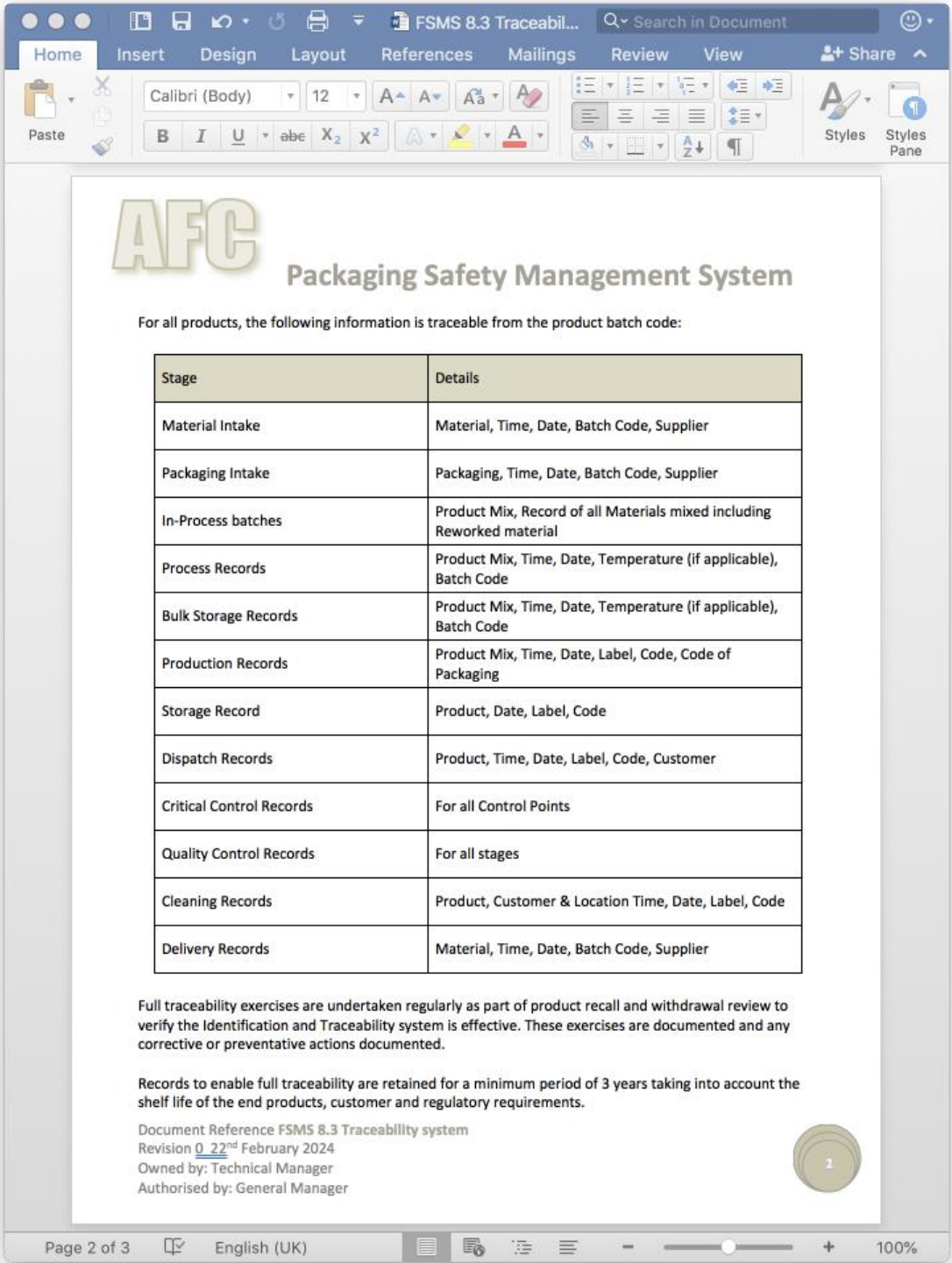
The documents are provided in Microsoft Word English format and are easily edited to suit your organisation.

FSSC 22000 Food Packaging Safety Management System Templates Folder



Procedures included in the Food Packaging Safety Management System
match the clauses of ISO 22000





FPSMS Record Templates

There are a range of sample record templates:

FPSMS Records	
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	
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	

FSSC 22000 Implementation Package for Packaging Manufacturers

QMR 001 Management Review Record [Compatibility Mode]

Home Insert Design Layout References Mailings Review View Table Design Layout

AFC Management Review Record

Management Review Meeting - Date xx-month YEAR

Meeting Objective

To review and assess the effectiveness of the Food Safety Quality Management System and to formulate action plans for improvement.

Attendees
Managing Director - Chairman
Operations Manager
Engineering Manager
Supply Chain Manager
Distribution Manager
Quality Manager

Review Inputs		
	Performance, Review Comments & Details	Corrective or Preventative Action Required
Review of the Food Safety & Quality Policy & Food Safety & Quality Culture Development	-	-
Review of Management Changes	-	-
Minutes and Follow-up actions from previous review meetings	-	-
Outstanding Non-conformances as a result of internal and external audits	-	-
Trends analysis of the results of internal and external audits	-	-
Results of internal, second and third-party audits	-	-
Trend analysis of Customer and Supplier complaints	-	-
Food Safety & Quality Objectives/Key Performance Indicators Review and trend analysis	-	-

Document Reference Management Review Record QMR 001
Revision 0: 4th February 2024
Owned by: Quality Manager
Authorised by: General Manager

Page 1 of 3 318 Words English (US)

AFC Management Review Record

Incidents, recalls, withdrawals	-	-
Process performance and product conformity	-	-
Corrective and Preventive action status	-	-
Review of changes which could affect Quality Plans	-	-
Changes to policies and objectives	-	-
Review of Resources	-	-
Review of Management Structure, Responsibility and Authority	-	-
Recommended improvements	-	-
Waste Management Review	-	-
Environmental performance and incidents	-	-
Health and Safety performance and incidents	-	-
Sales levels are reviewed to give an indication of trends	-	-

Review Outputs		
	Performance, Review Comments & Details	Corrective or Preventative Actions Raised
Corrective and Preventative Actions identified as a result of analysis of the review inputs	-	-
Improvement in management system effectiveness	-	-
Opportunities for improvement	-	-
Product food safety or quality enhancement	-	-

Document Reference Management Review Record QMR 001
Revision 0: 4th February 2024
Owned by: Quality Manager
Authorised by: General Manager

Page 2 of 3 318 Words English (US)

QMR 018 Complaint Investigation Form [Compatibility Mode]

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AFC Complaint Investigation Form

Product Details			
Nature of Complaint and Details			
Customer Name			
Customer Address			
Customer Contact Phone Number			
Date received		Date Code	
Date of Production		Packing Line	
Production Start		Production End	
Complaint category		Quantity Produced	
Details of any other complaints received from this production run:			
Details for each area of investigation			
Materials			
Packaging			
CCP Checks			
Processing			
Packing			
Storage & Distribution			
Packaging details			
Laboratory Report			

Document Reference Complaint Investigation Form QMR 018
Revision 0: 4th February 2024
Owned by: Quality Manager
Authorised by: General Manager

Page 1 of 2 111 Words English (US)

AFC Complaint Investigation Form

Investigation Summary:

Proposed Corrective Action:

Investigated By	Date	Signature

Person to Complete Corrective Action

Target date for Completion

Details of Corrective Action Taken:

Signature Date.....

Quality Department Representative Corrective Action Checked and Effective:

Signature Date.....

Response sent to customer reference and date

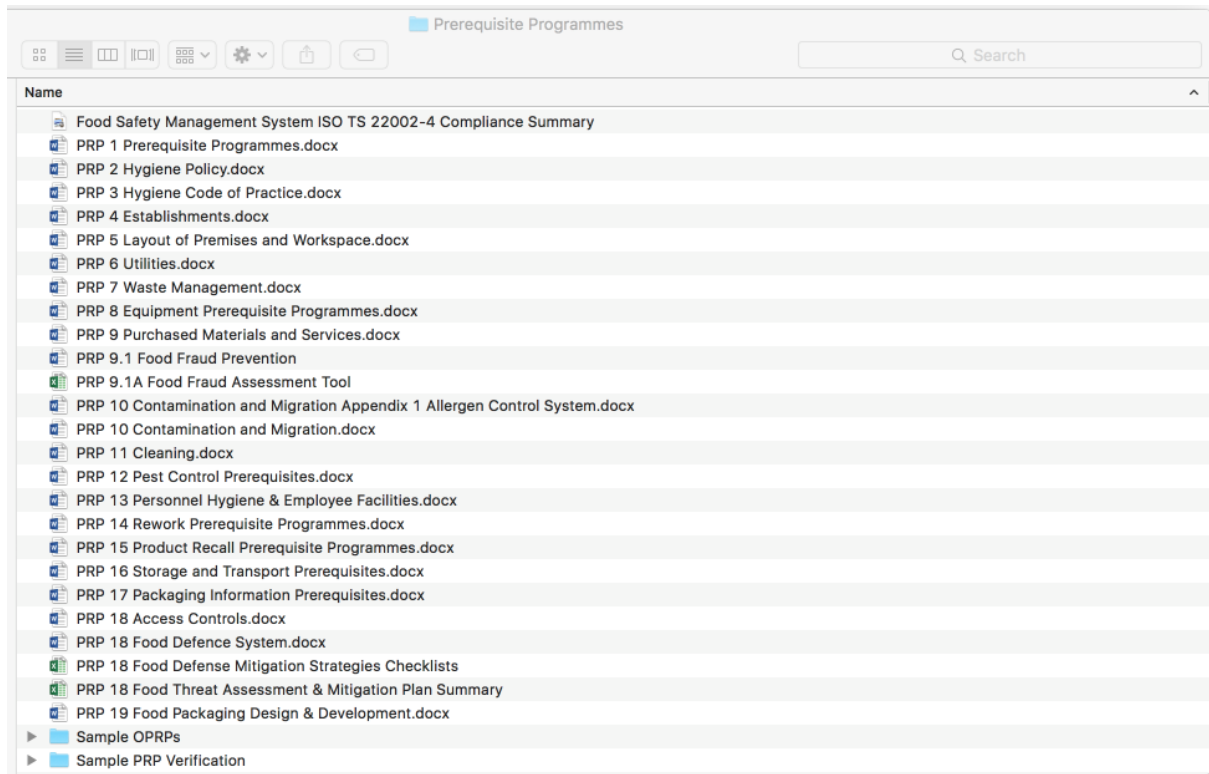
Closed out by Quality Manager

Date

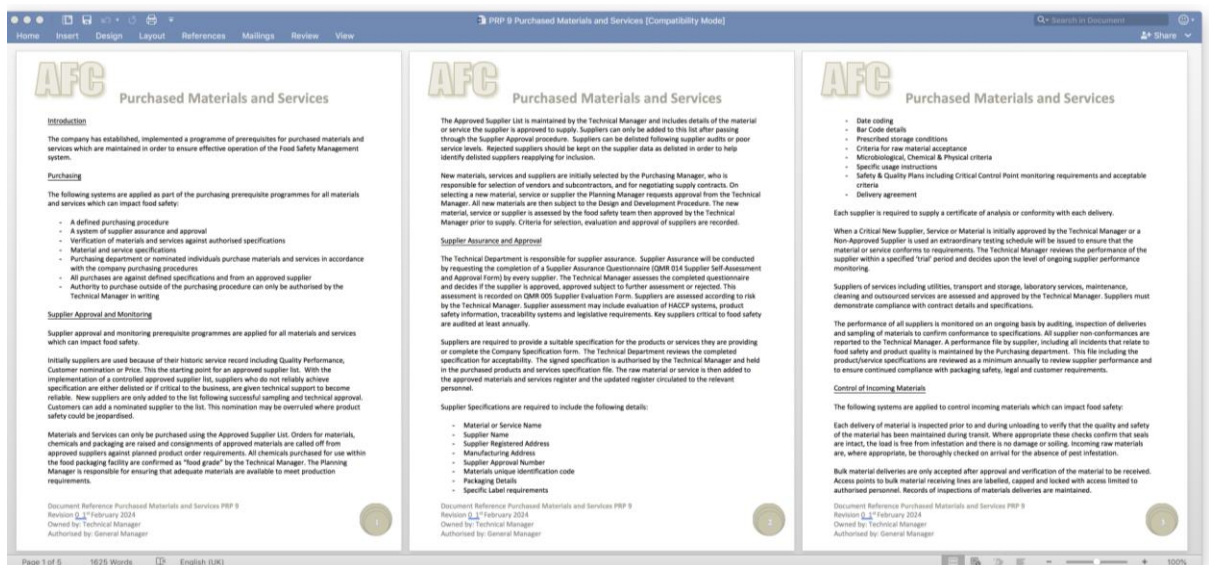
Document Reference Complaint Investigation Form QMR 018
Revision 0: 4th February 2024
Owned by: Quality Manager
Authorised by: General Manager

Page 2 of 2 111 Words English (US)

Prerequisite Programmes Manual

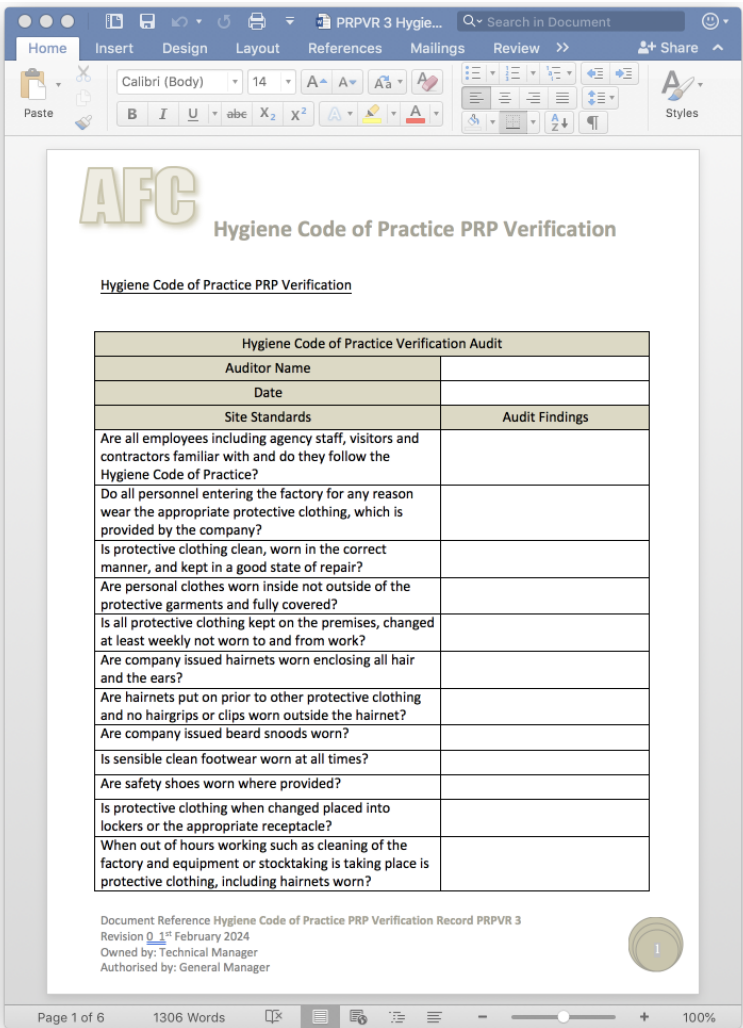
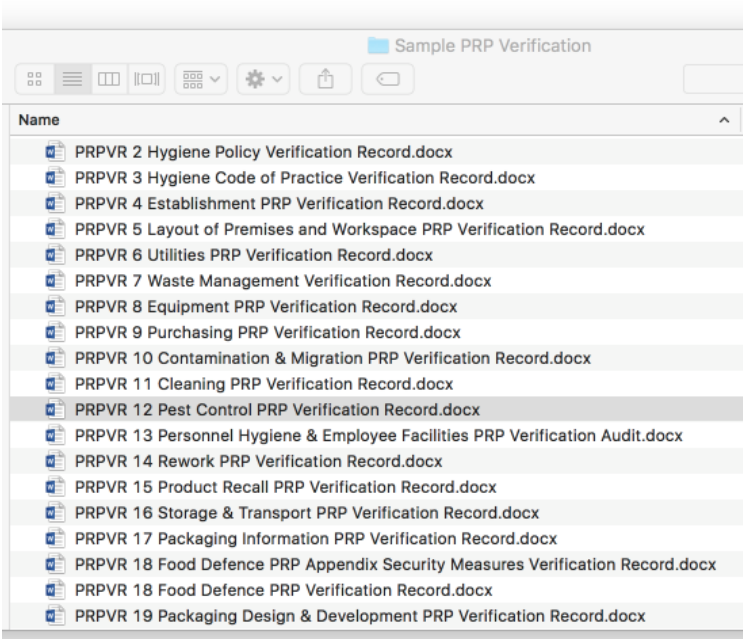


There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards including those defined in ISO/TS 22002-4:2013 Prerequisite programmes on food safety -- Part 4: Food packaging manufacturing.



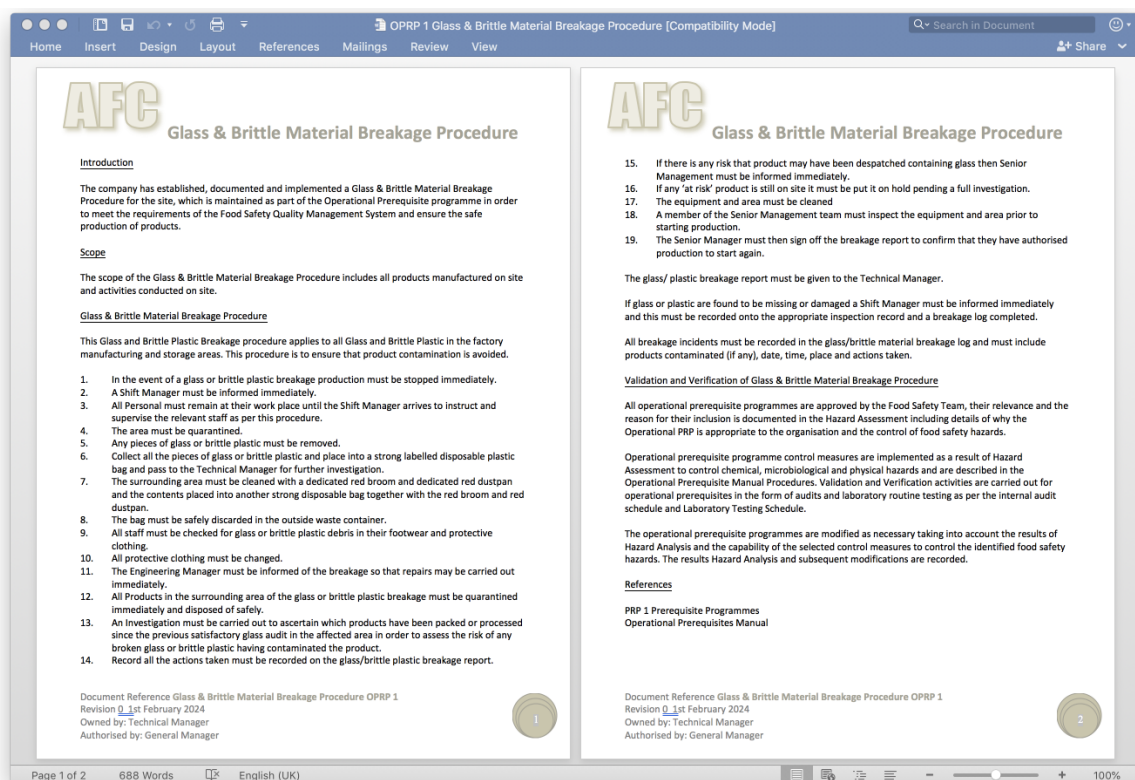
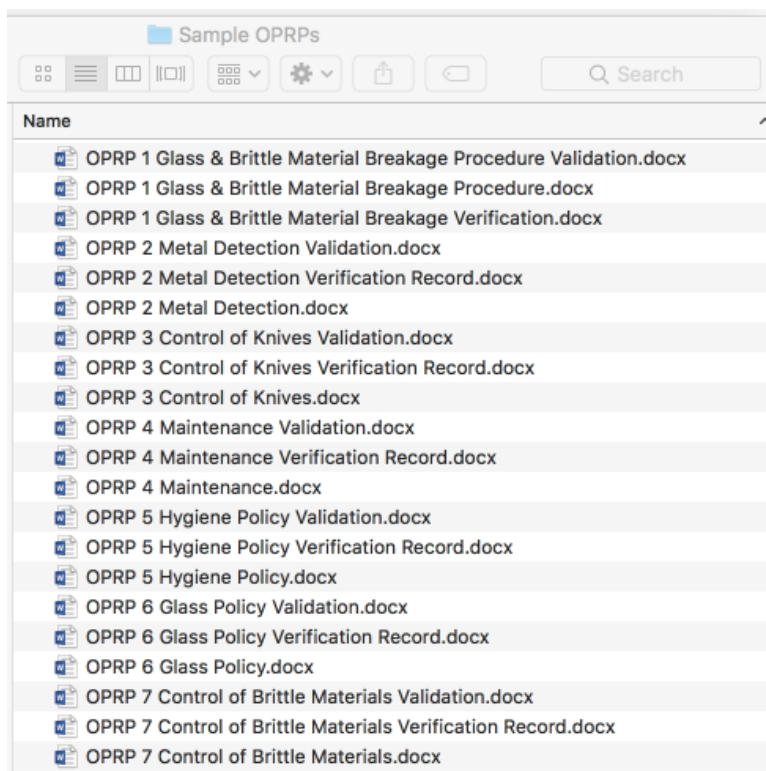
Prerequisite Programmes Verification Records

There are Sample Verification Records Examples:



Sample Operational Prerequisite Programmes

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



Glass & Brittle Material Breakage OPRP Verification

Glass & Brittle Material Breakage OPRP Verification

Glass & Brittle Material Breakage Operational PRP Verification

Glass & Brittle Material Breakage Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
In the event of a glass or brittle plastic breakage, is production stopped immediately?	
Is a Shift Manager informed immediately?	
Do all Personnel remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff?	
Is the area quarantined/	
Are any pieces of glass or brittle plastic removed?	
Are all pieces of glass or brittle plastic collected and placed into a strong labelled disposable plastic bag and passed to the Technical Manager for further investigation?	
Is the surrounding area cleaned with a dedicated red broom and dedicated red dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan?	
Is the bag safely discarded in the outside waste container?	
Are all personnel checked for glass or brittle plastic debris in their footwear and protective clothing?	
Is all protective clothing changed?	
Is the Engineering Manager informed of the breakage so that repairs are carried out immediately?	
Are all products in the surrounding area of the glass or	

Document Reference Glass & Brittle Material Breakage OPRP Verification OPRPR 1
Revision 0 1st February 2024
Owned by: Technical Manager
Authorised by: General Manager

brittle plastic breakage quarantined immediately and disposed off safely? Is an Investigation carried out to ascertain which products have been packed or processed since the previous satisfactory glass audit in the affected area in order to assess the risk of any broken glass or brittle plastic having contaminated the product? Are the details of all the actions taken recorded on the glass/brittle plastic breakage report? If there is any risk that product may have been despatched containing glass then are Senior Management informed immediately? If any 'at risk' product is still on site, is it must put it on hold pending a full investigation? Is the equipment and area cleaned? Does a member of the Senior Management team inspect the equipment and area prior to starting production? Does the Senior Manager sign off the breakage report to confirm that they have authorised production to start again? Is the glass/ plastic breakage report given to the Technical Manager? If glass or plastic are found to be missing or damaged, is a Shift Manager informed immediately and the incident recorded onto the appropriate inspection record and a breakage log completed? Are all breakage incidents recorded in the glass/brittle material breakage log and include products contaminated (if any), date, time, place and actions taken?	
--	--

Document Reference Glass & Brittle Material Breakage OPRP Verification OPRPR 1
Revision 0 1st February 2024
Owned by: Technical Manager
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FSSC 22000 FOOD PACKAGING HACCP CALCULATOR 2024

Step Number	Step Name	Hazards Identified	Hazard Category	Control Measure	Preventive Control Measure	Significant Food Safety Hazards	Effectiveness of the Control Measure	Decision Tree	Comments	Consider the significance of the hazard whether it could be a food safety hazard	
1	Generic	Glass and brittle plastics	Physical	Minimise glass in the factory and audit. Ensure glass breakage action and investigation systems are in place	PRP-PRCP-CCP-Sa-OPRP-CCP-Na-CCP-Sa-OPRP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-Sa-OPRP-CCP-Na-CCP-Sa-OPRP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-Sa-OPRP-CCP-Na-CCP-Sa-OPRP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied	Y	✓
1	Generic	Blades	Physical	System for safe issue, return and disposal of blades. Ensure blade loss/damage action and investigation systems are in place	OPRP-CCP-Sa-OPRP-CCP-OPRP-CCP-OPRP-CCP-PRP-Sa-OPRP	OPRP-CCP-Sa-OPRP-CCP-OPRP-CCP-OPRP-CCP-PRP-Sa-OPRP	OPRP-CCP-Sa-OPRP-CCP-OPRP-CCP-OPRP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied	Y	✓
1	Generic	Pests	Physical	Ensure pest control systems are in place	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
1	Generic	Microbiological	Biological	Clearly communicate personal hygiene rules and ensure hygienic conditions are monitored by audits	CCP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	CCP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	CCP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
1	Generic	Dust and dirt	Physical	Ensure all cleaning requirements are specified and are carried out as scheduled	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
2	Generic	Wood splinters	Physical	Exclude wood from production areas	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
2	Generic	Hairs	Physical	Ensure hairnets and beard snoods are worn	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
2	Generic	Blood/Bodily Fluids	Biological	Ensure accidents are reported immediately and cuts are suitably protected	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
2	Generic	Foodstuffs	Allergens	Restrict food and drink to designated areas outside of production	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
2	Generic	Jewellery and personal items	Physical	Restrict wearing of jewellery and bringing of personal items into production areas	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
3	Generic	Insects	Physical	Ensure pest control systems are in place	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓
3	Generic				PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	PRP-PRCP-CCP-OPRP-CCP-PRP-PRCP-CCP-PRP-Sa-OPRP	Y	Timely corrections can be applied some of the time - Possible PRP	Y	✓

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FSSC 22000 Implementation Package for Packaging Manufacturers

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

Slide 14 of 63 English (United States)

FSSC 22000 Packaging HACCP Calculator Instructions 2024

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15 FSSC 22000 HACCP Calculator Instructions

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17 FSSC 22000 HACCP Calculator Instructions

18 FSSC 22000 HACCP Calculator Instructions

19 FSSC 22000 HACCP Calculator Instructions

FSSC 22000 HACCP Calculator Instructions

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

Document Reference FSSC 22000 HACCP Calculator Instructions
Revision 2 2024
Written by: Tony-C

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Slide 32 of 63 English (United States)

FSSC 22000 Packaging HACCP Calculator Instructions 2024

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33 FSSC 22000 HACCP Calculator Instructions

34 FSSC 22000 HACCP Calculator Instructions

FSSC 22000 HACCP Calculator Instructions

a) What is the likelihood of failure of its functioning?
Consider if:
Never fails
Slight risk of failure
Possible failure
Likely failure
Guaranteed failure

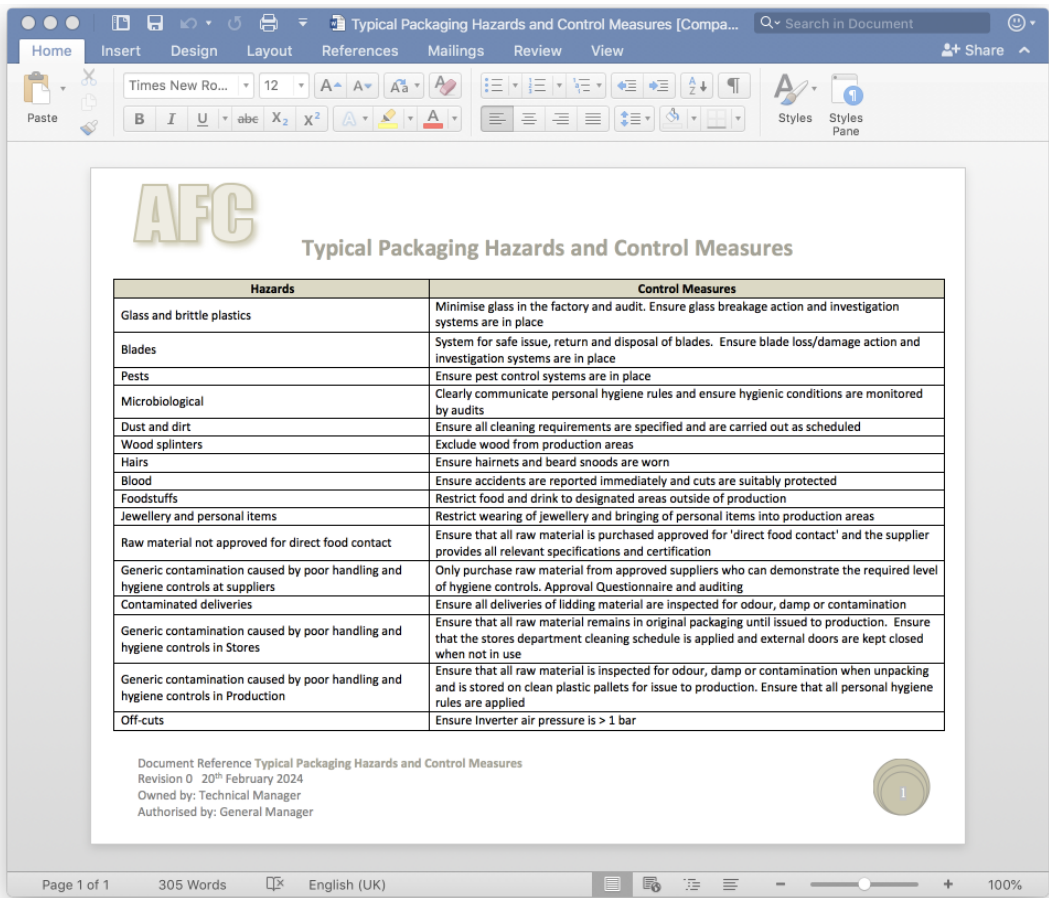
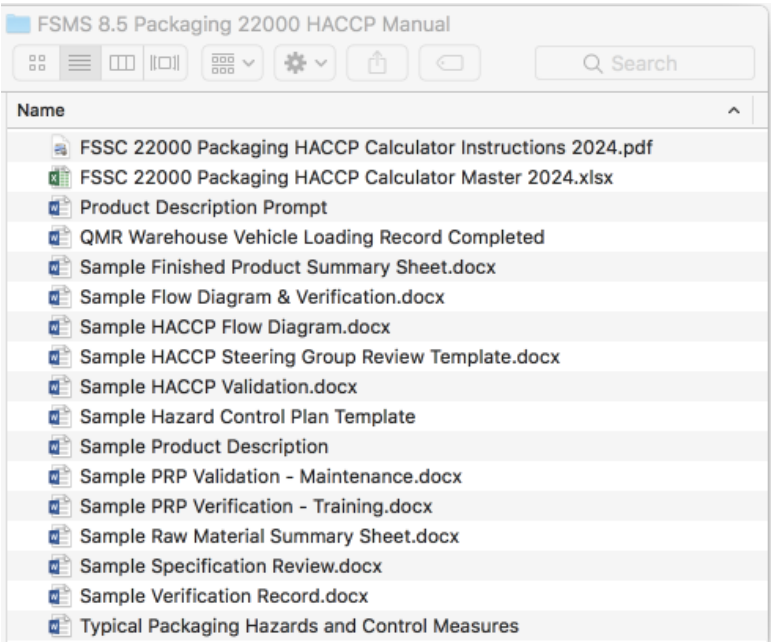
Based on the above select from the drop-down list if it is likely to be a CCP, OPRP, PRP or Not Effective.
If Not Effective Modify or look for a different Control Measure

Document Reference FSSC 22000 HACCP Calculator Instructions
Revision 2 2024
Written by: Tony-C

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FSSC 22000 Implementation Package for Packaging Manufacturers

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

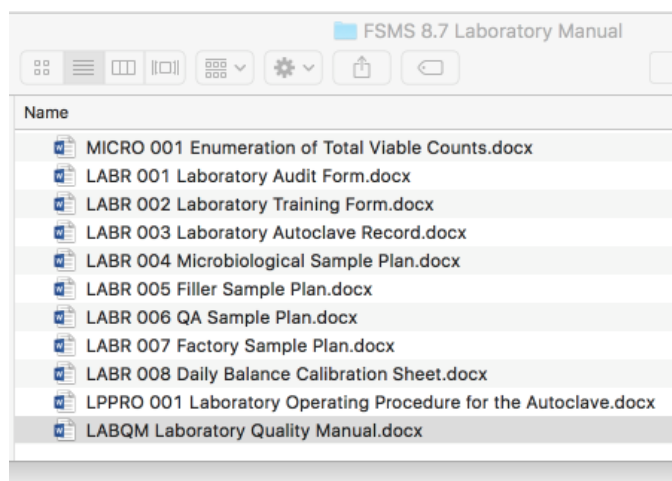


Laboratory Manual

2.5 FSSC 22000 Additional Requirements 2.5.1 Management of Services and Purchased Materials now requires:

- a) In addition to clause 7.1.6 of ISO 22000:2018, the organization shall ensure that where laboratory analysis services are used for the verification and/or validation of food safety, these shall be conducted by a competent laboratory (including **both internal and** external laboratories as applicable) that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025).

There are Laboratory document examples that you might find useful.

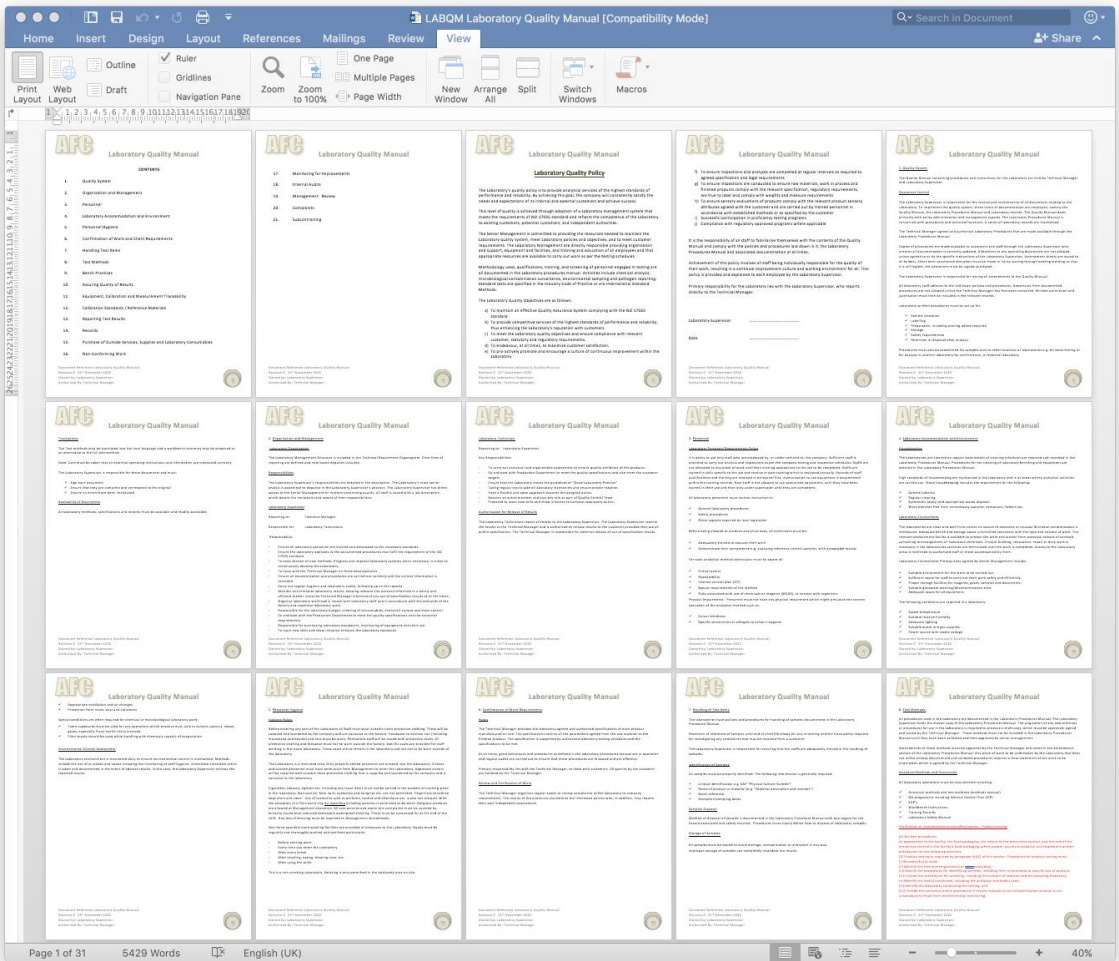
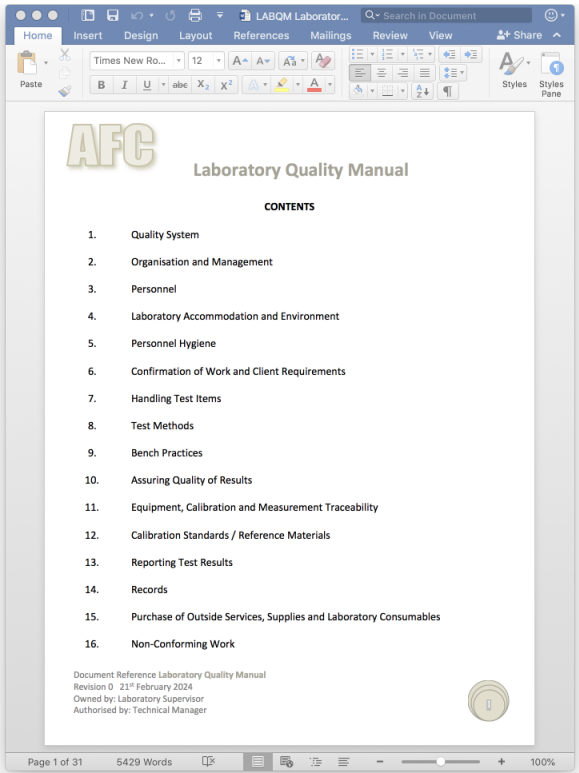


There is also a Comprehensive Laboratory Quality Manual based on the requirements of [ISO/IEC 17025](#)

TESTING AND CALIBRATION LABORATORIES:

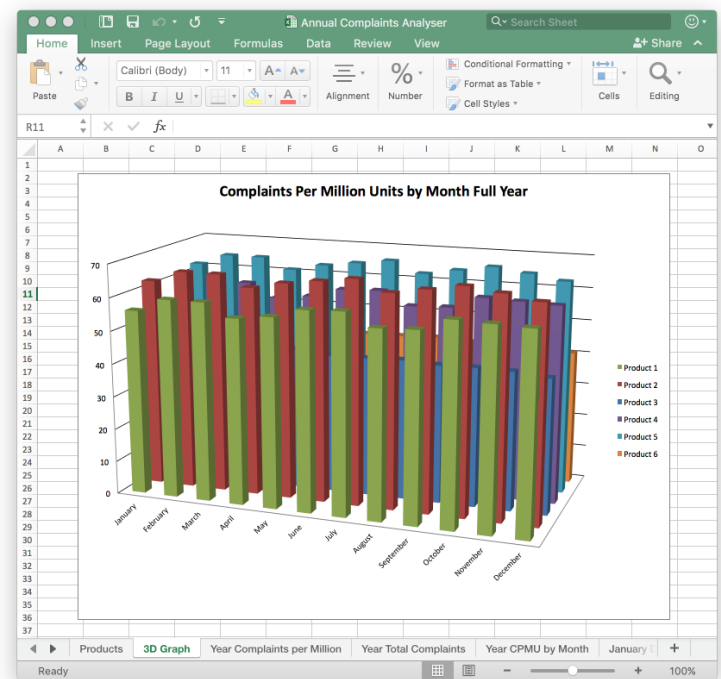
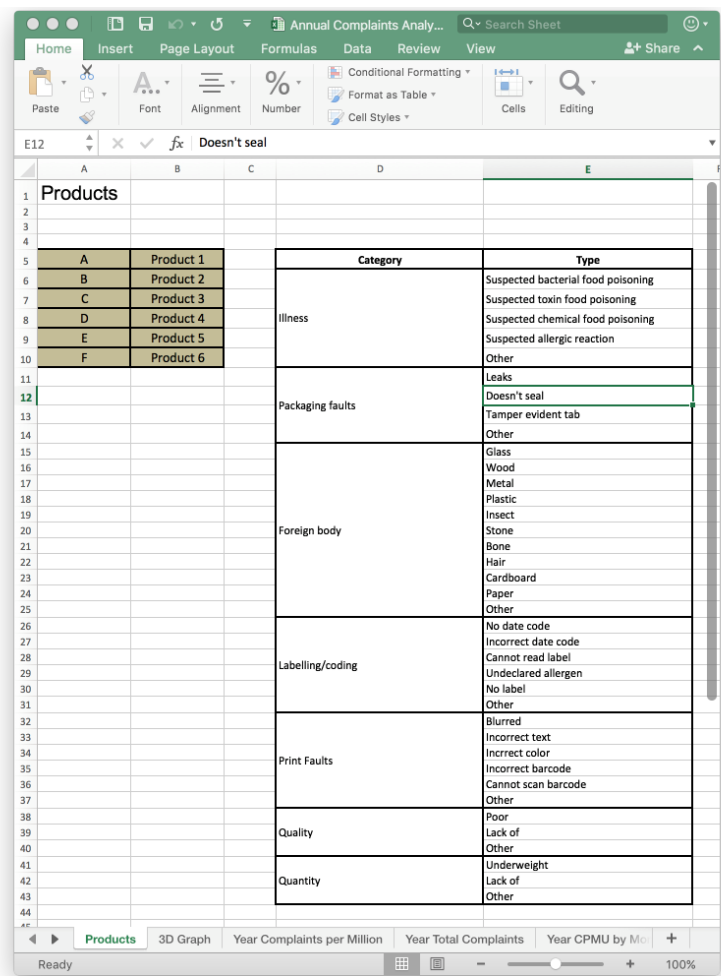
ISO/IEC 17025 enables laboratories to demonstrate that they operate competently and generate valid results, thereby promoting confidence in their work both nationally and around the world.

FSSC 22000 Implementation Package for Packaging Manufacturers

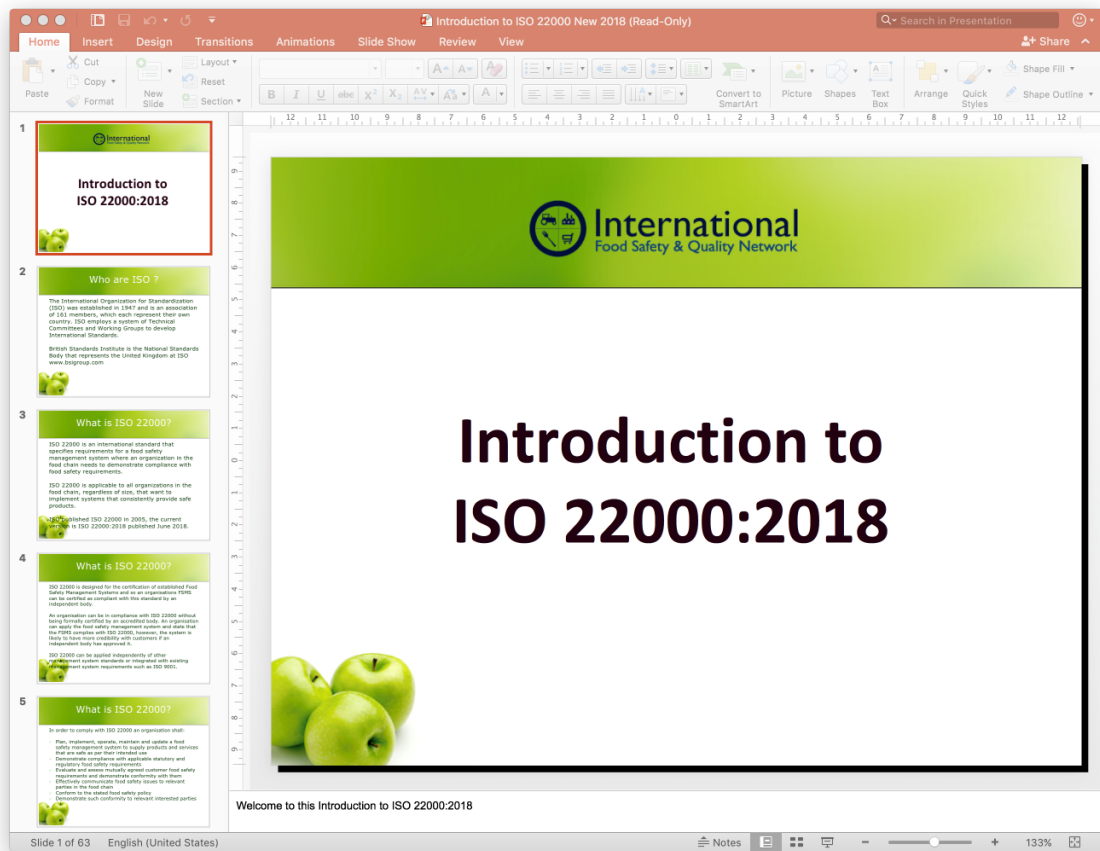


Annual Complaints Analyser

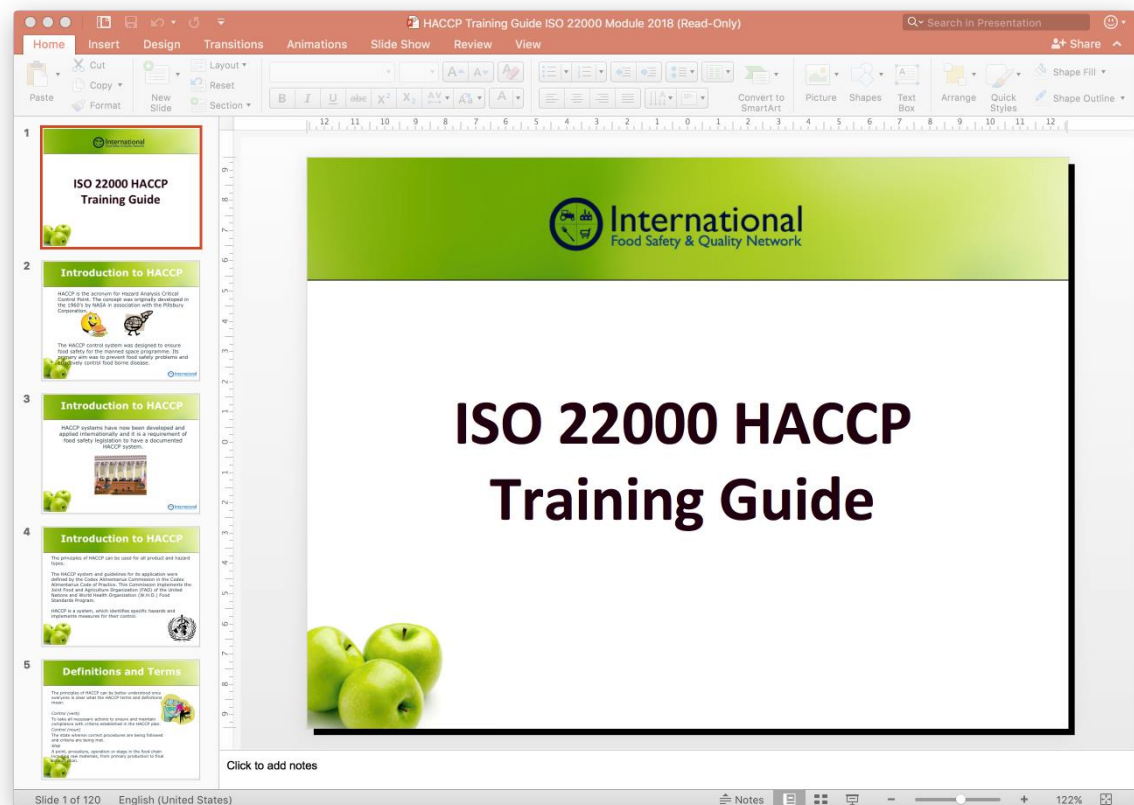
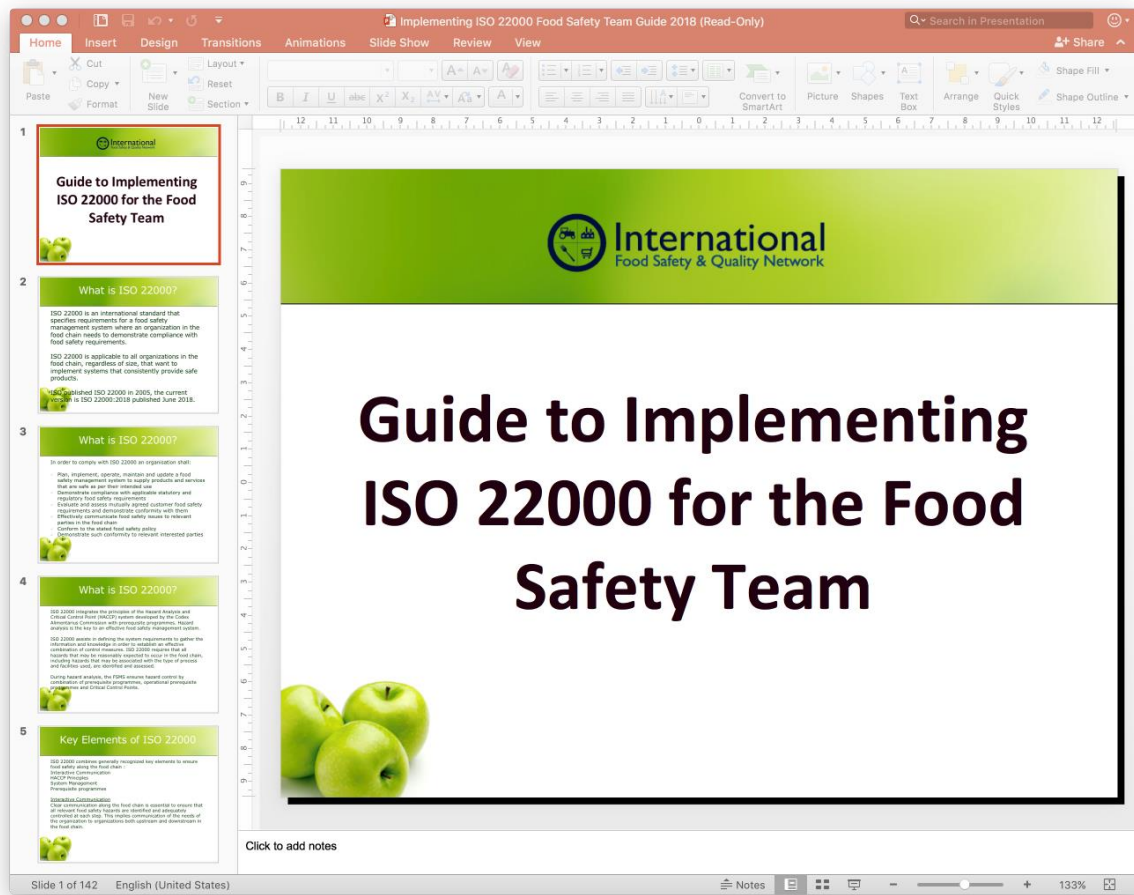
There are an Annual Complaints Analyser and Instructions included.



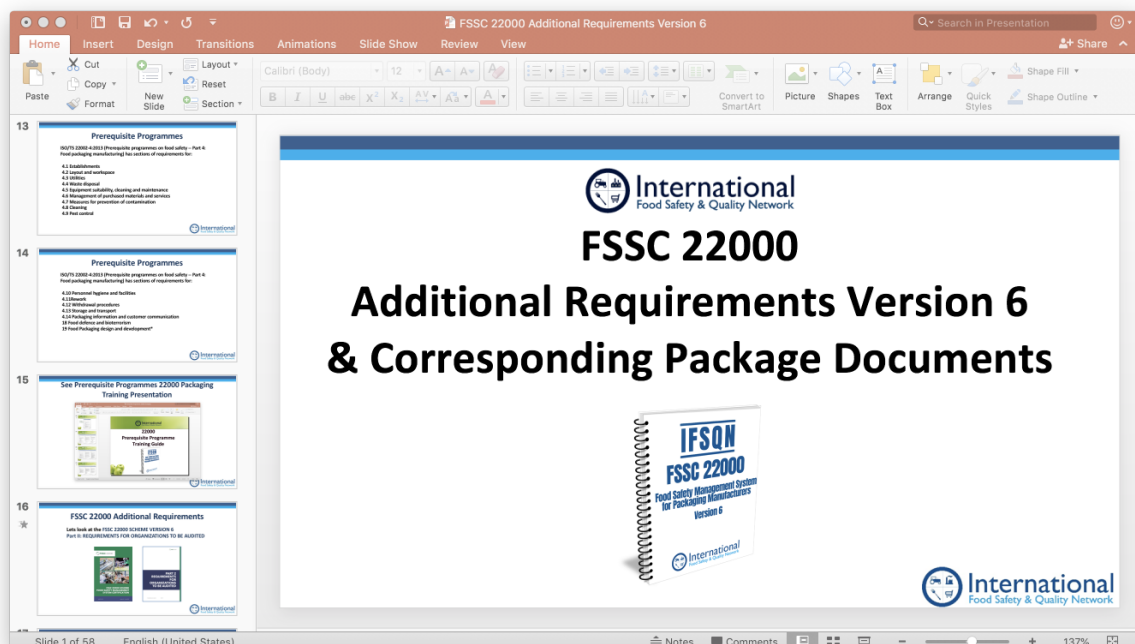
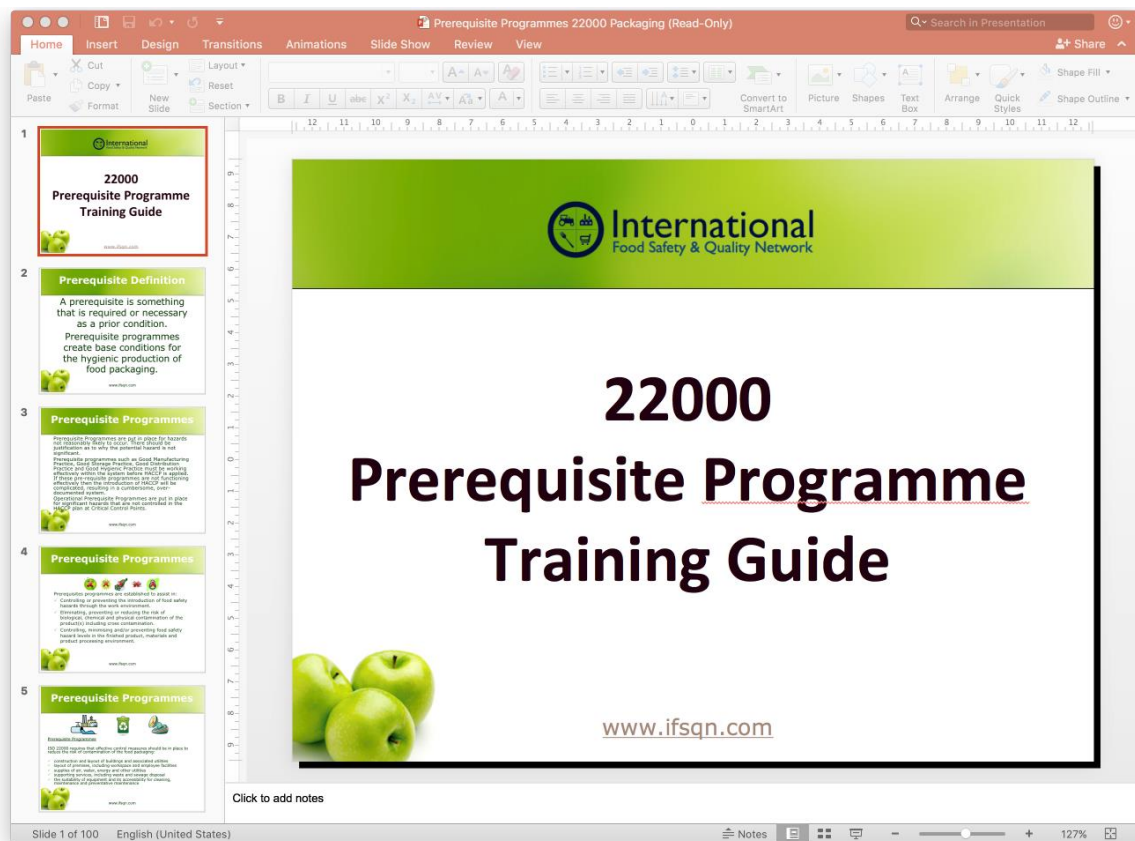
Training Presentations



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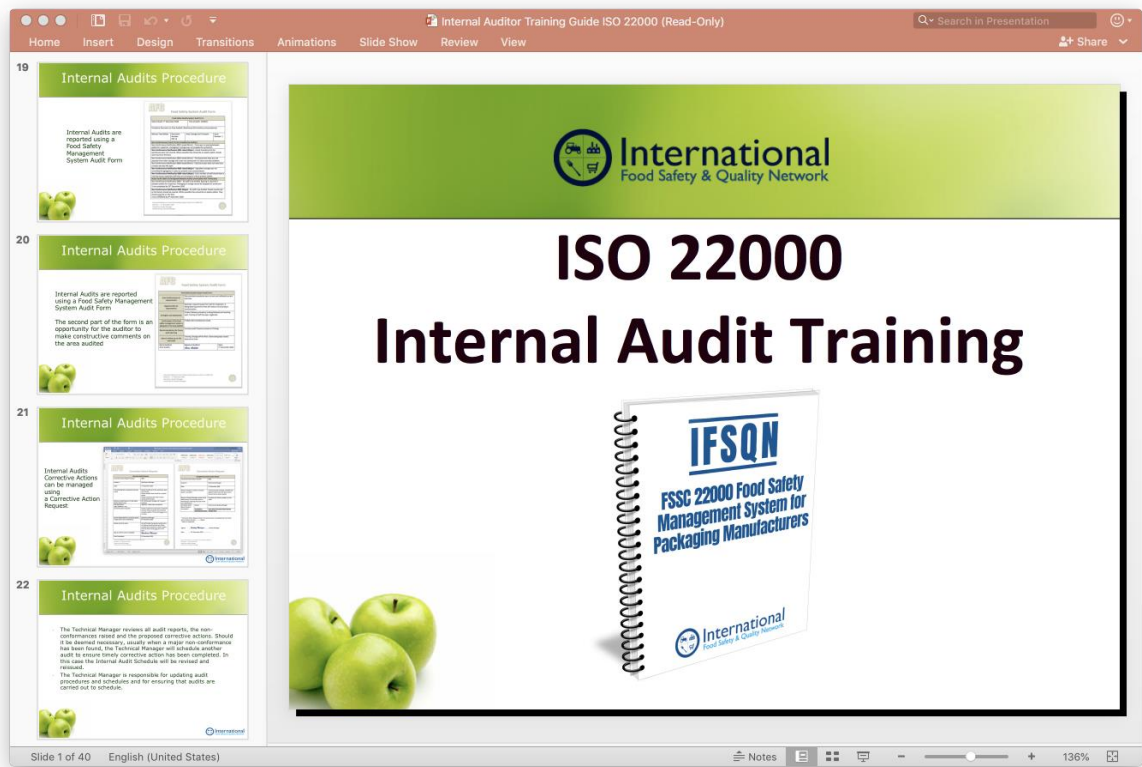


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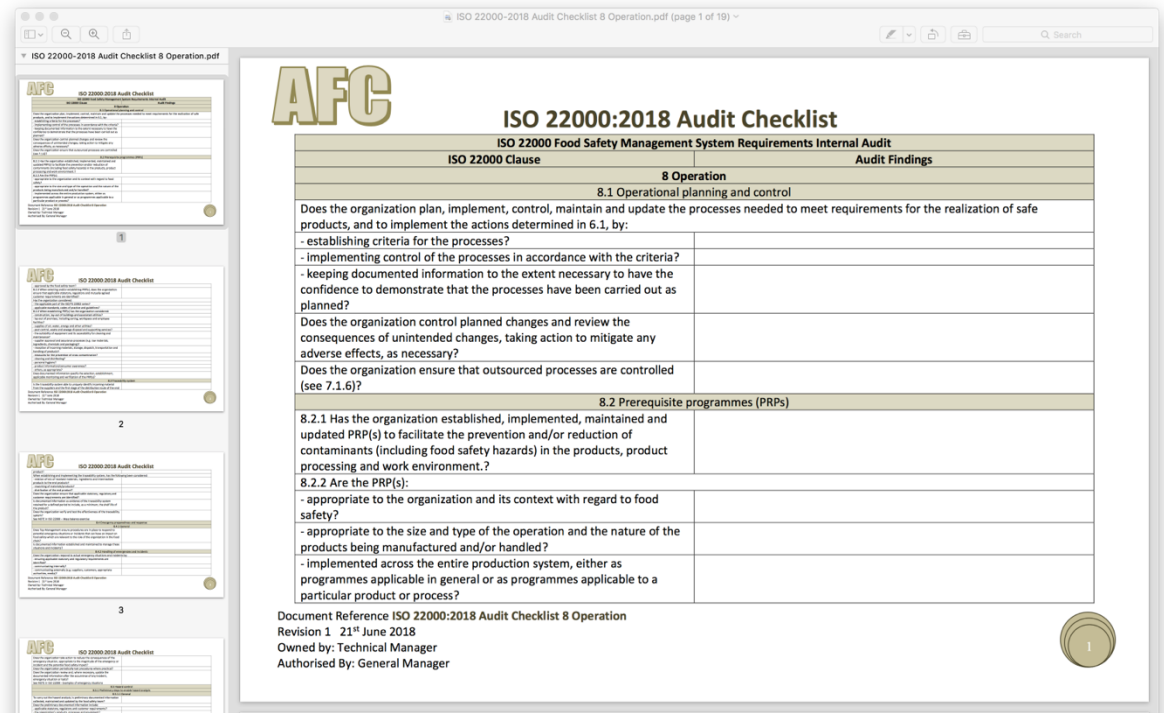
ISO 22000 Auditor Training and Checklists

There is 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

ISO 22000:2018 Audit Checklist 8 Operation.pdf (page 4 of 19)

AFC

ISO 22000:2018 Audit Checklist

Does the organization take action to reduce the consequences of the emergency situation, appropriate to the magnitude of the emergency or incident and the potential food safety impact?	
Does the organization periodically test procedures where practical?	
Does the organization review and, where necessary, update the documented information after the occurrence of any incident, emergency situation or tests?	
See NOTE in ISO 22000 - Examples of emergency situations	
8.5 Hazard control	
8.5.1 Preliminary steps to enable hazard analysis	
8.5.1.1 General	
To carry out the hazard analysis, is preliminary documented information collected, maintained and updated by the food safety team?	
Does the preliminary documented information include:	
- applicable statutory, regulatory and customer requirements?	
- the organization's products, processes and equipment?	
- food safety hazards relevant to the Food Safety Management System?	
8.5.1.2 Characteristics of raw materials, ingredients and product contact materials	
Does the organization ensure that all applicable statutory and regulatory food safety requirements are identified for all raw materials, ingredients and product contact materials?	
Does the organization maintain documented information concerning all raw materials, ingredients and product contact materials to the extent needed to conduct the hazard analysis (see 8.5.2), including the following, as appropriate:	
- biological, chemical and physical characteristics?	
- composition of formulated ingredients, including additives and processing aids?	
- source (e.g. animal, mineral or vegetable)?	
- place of origin (provenance)?	
- method of production?	

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

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There are also sample Audit Report and Corrective Action Request documents:

QMR 010 Food Safety Quality System Audit Form Sample [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

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Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date of Audit: 1 st May 2023		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 Auditee 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 2023			
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 2023			

Document Reference Food Safety Quality System Audit Form QMR 010
Revision 0 1st May 2023
Owned by: Technical Manager
Authorised By: General Manager

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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 25 th May 2023		
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 25 th May 2023		
Non-Conformance Notification 0005 raised (Major) - Ingredient Storage to be controlled & segregation in place to prevent cross-contamination. To be completed by 8 th May 2023		
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 8 th May 2023		
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 2023
Name (Auditee)	Signature (Auditee)	Date:
Warehouse Man	Warehouse Manager	1 st May 2023
Actions Complete and Corrective Actions Signed Off Audit Form Closed		
Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	Anne Auditor	25 th May 2023

Document Reference Food Safety Quality System Audit Form QMR 010
Revision 0 1st May 2023
Owned by: Technical Manager
Authorised By: General Manager

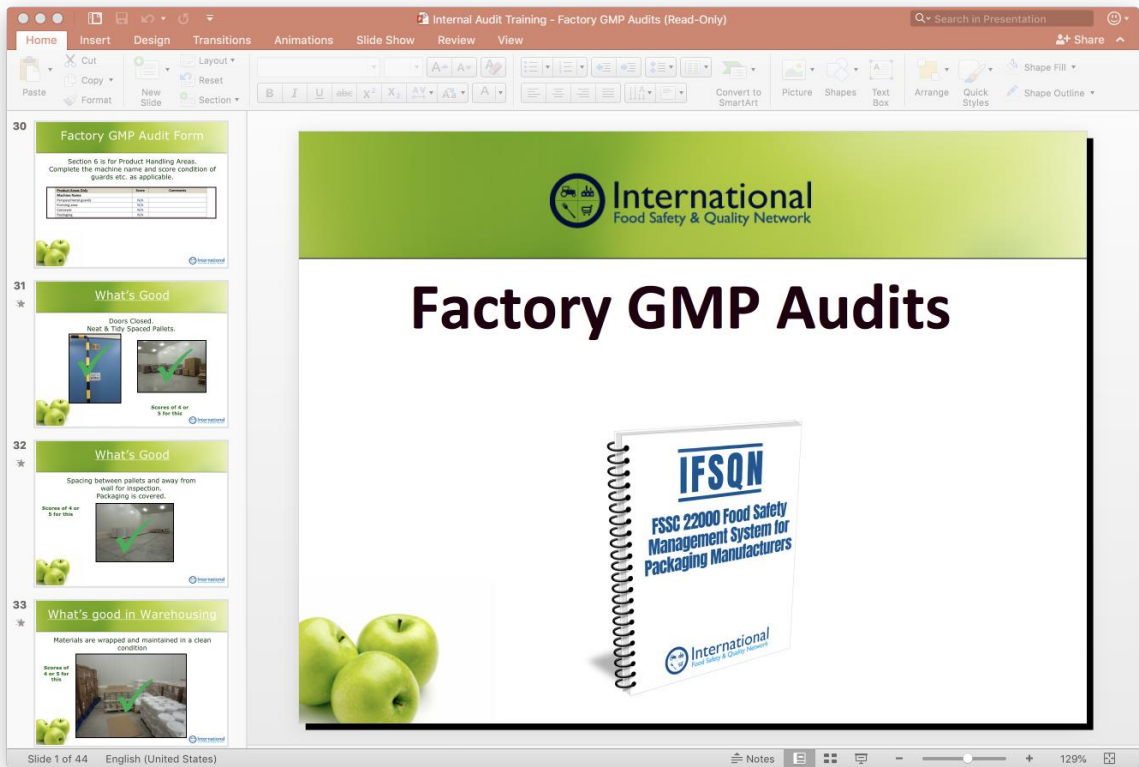
2

Page 1 of 3 561 Words English (UK) 100%

FSSC 22000 Implementation Package for Packaging Manufacturers

GMP Audit Training and Audit forms

There is a GMP Audit Training Presentation & Audit Report documents



Sample H&H Audit Facility GMP Audit [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

Search in Document

Share

AFC Facility GMP Audit

Area of Audit: Mixing Room

Responsible Manager: Andy Manager

Auditee (If Applicable): Andy Supervisor

Date of Audit: 22/11/23

Auditor Name: Andy Auditor

Auditor Signature: Andy Auditor

Scoring System

1	Unacceptable - Immediate Attention
2	Poor - Urgent Attention
3	Average - Improvement Needed
4	Good - Improvement Possible
5	No Improvement Possible

Personal Hygiene

Area of Audit	Score	Comments
Overalls/coats	4	
Hairnets/beard snoods	4	
Jewellery	5	
Shoes	4	
Handwashing	4	Blue towel would be better

Structure Hygiene

Area of Audit	Score	Comments
Walls	4	
Floor	4	
Drains	4	
Ceiling	4	

Waste Disposal

Area of Audit	Score	Comments
Bins clean	4	
Timely removal of waste	4	

Pest Control

Area of Audit	Score	Comments
Curtains	4	
EFK's / Insectocutors	3	No EFK
Baits/traps	N/A	

Non-Structural/Minor Damage

Area of Audit	Score	Comments
Curtains	4	
Lights	4	

Document Reference Facility GMP Audit
Revision 1 15th November 2023
Owned by: Technical Manager
Authorised by: General Manager

AFC Facility 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	
Packing Areas Only	Score	Comments
Packer Name	N/A	
Perspex/metal guards	N/A	
Accumulation	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 Facility GMP Audit
Revision 1 15th November 2023
Owned by: Technical Manager
Authorised by: General Manager

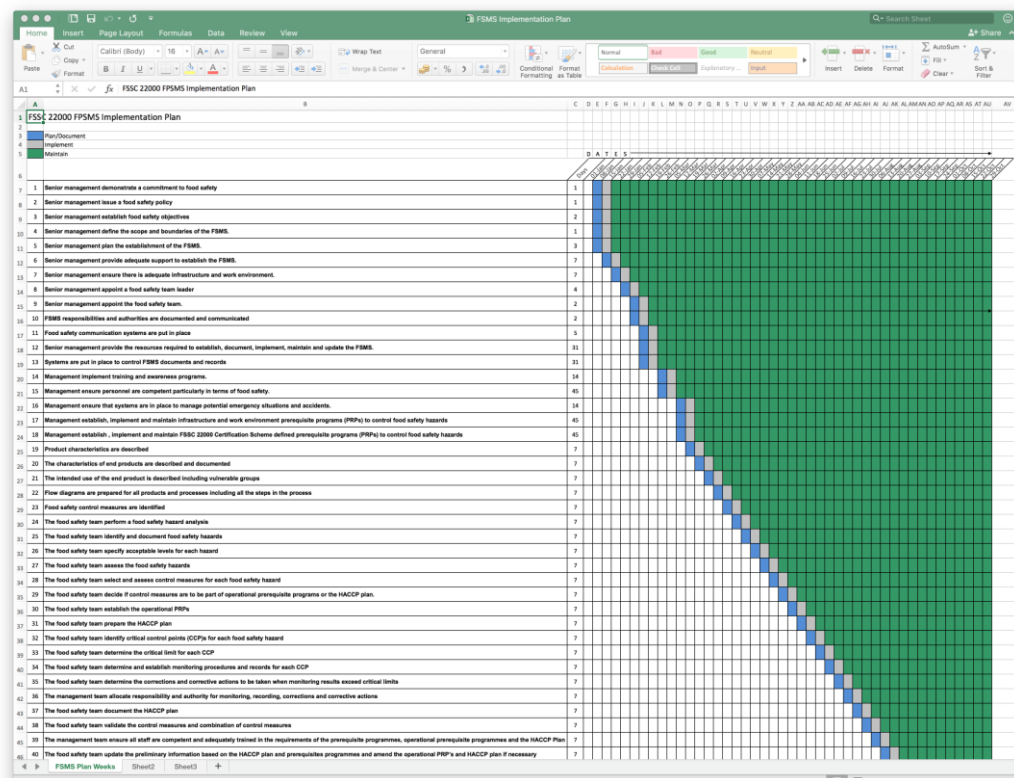
Page 1 of 3 332 Words English (UK)

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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.

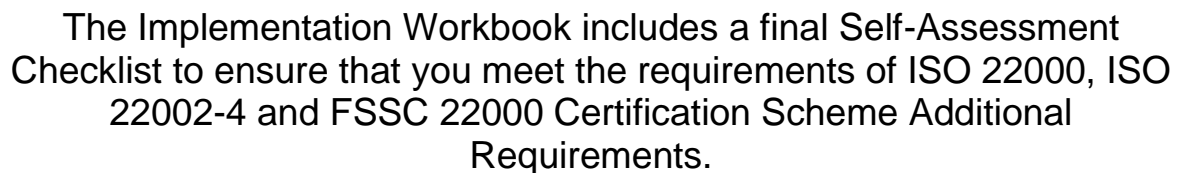


Task	Date
1. Senior management demonstrate a commitment to food safety	1
2. Senior management issue a food safety policy	2
3. Senior management establish food safety objectives	3
4. Senior management define the scope and boundaries of the FSMS	4
5. Senior management plan the establishment of the FSMS	5
6. Senior management provide adequate support to establish the FSMS	6
7. Senior management ensure there is adequate infrastructure and work environment	7
8. Senior management appoint a food safety team leader	8
9. Senior management appoint the food safety team	9
10. FSMS responsibilities and authorities are documented and communicated	10
11. Food safety communication systems are put in place	11
12. Senior management provide the resources required to establish, document, implement, maintain and update the FSMS	12
13. Systems are put in place to control FSMS documents and records	13
14. Management implement training and awareness programs	14
15. Management ensure personnel are competent particularly in terms of food safety	15
16. Management ensure that systems are in place to manage potential emergency situations and accidents	16
17. Management establish, implement and maintain infrastructure and work environment prerequisite programs (PPRs) to control food safety hazards	17
18. Management establish, implement and maintain FSSC 22000 Certification Scheme defined prerequisite programs (PPRs) to control food safety hazards	18
19. Product characteristics are described	19
20. The characteristics of end products are described and documented	20
21. The intended use of the end product is described including vulnerable groups	21
22. Flow diagrams are prepared for all products and processes including all the steps in the process	22
23. Food safety control measures are identified	23
24. The food safety team perform a food safety hazard analysis	24
25. The food safety team identify and document food safety hazards	25
26. The food safety team specify acceptable levels for each hazard	26
27. The food safety team assess the food safety hazards	27
28. The food safety team select and assess control measures for each food safety hazard	28
29. The food safety team decide if control measures are to be part of operational prerequisite programs or the HACCP plan	29
30. The food safety team establish the operational PPRs	30
31. The food safety team prepare the HACCP plan	31
32. The food safety team identify critical control points (CCPs) for each food safety hazard	32
33. The food safety team determine the critical limits for each CCP	33
34. The food safety team determine and establish monitoring procedures and records for each CCP	34
35. The food safety team determine the corrections and corrective actions to be taken when monitoring results exceed critical limits	35
36. The management team allocate responsibility and authority for monitoring, recording, corrections and corrective actions	36
37. The food safety team document the HACCP plan	37
38. The food safety team evaluate the control measures and contribution of control measures	38
39. The management team ensure all staff are competent and adequately trained in the requirements of the prerequisite programmes, operational prerequisite programmes and the HACCP plan	39
40. The food safety team update the preliminary information based on the HACCP plan and prerequisite programmes and amend the operational PPRs and HACCP plan if necessary	40

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.



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 6 Food Packaging Safety Management System Implementation Package](#)