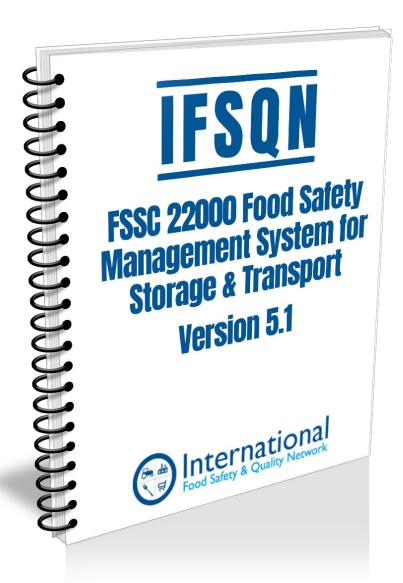


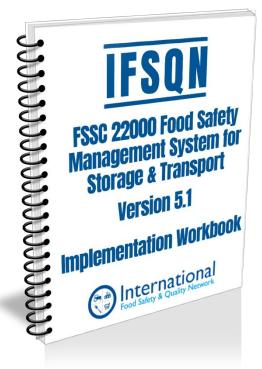
Welcome to the IFSQN FSSC 22000 Storage and Transport Food Safety Management System Start-Up Guide which will guide you through the contents of the package.



This IFSQN FSSC 22000 Implementation Package includes:

- ✓ ISO 22000:2018 Food Safety Management System Procedures
- ✓ Food Safety Management System Records
- ✓ TS/ISO 22002-5 Compliant Prerequisite Programmes Manual
- ✓ HACCP Manual including the ISO 22000 HACCP Calculator
- ✓ 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
- ✓ Sample Validation and Verification Records
- ✓ Implementation Workbook
- ✓ Start-Up Guide
- ✓ Free online support via e-mail

The main document in the folder is the FSSC 22000 S&D FSMS Implementation Workbook Version 5.1



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



The next folder to open is the Food Safety Management System folder

FSSC S&D Implementation Package V5.1
Name
Food Safety Management System
FSSC 22000 S&D System Start Up Guide V5.1.pdf
Prerequisite Programmes
Project Tools
Supplementary Sample Records
Training

The Package contains a comprehensive top level Food Safety Management System template that forms the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

lame	 Date Modified 	Size	Kind				
Food Safety Management System Contents.docx	24/11/2021	35 KB	Micros(.doc				
FSMS 4.1 Organization Analysis	24/11/2021	44 KB	Micros(.xls)				
FSMS 4.1 Understanding the organization and its context	24/11/2021	289 KB	Micros(.doo				
FSMS 4.2 Understanding the needs and expectations of interested parties	24/11/2021	30 KB	Micros(.do				
FSMS 4.3 Determining the scope of the food safety management system	24/11/2021	29 KB	Micros(.do				
FSMS 4.4 Food Safety Management System - Appendix	24/11/2021	203 KB	Micros(.do				
FSMS 4.4 Food Safety Management System.docx	24/11/2021	379 KB	Micros(.do				
FSMS 5.1 Food Safety Culture Planning.xlsx	24/11/2021	20 KB	Micros(.xls				
FSMS 5.1 Leadership and commitment.docx	25/11/2021	228 KB	Micros(.do				
ESMS 5.2 Food Safety Policy	25/11/2021	30 KB	Micros(.do				
FSMS 5.3 Appendix Job Descriptions.docx	25/11/2021	44 KB	Micros(.do				
FSMS 5.3 Job Description Template.docx	25/11/2021	25 KB	Micros(.do				
FSMS 5.3 Organizational roles, responsibilities and authorities.docx	25/11/2021	41 KB	Micros(.do				
FSMS 6.1 Actions to address risks and opportunities.docx	25/11/2021	35 KB	Micros(.do				
FSMS 6.2 Food Safety Objectives.docx	25/11/2021	31 KB	Micros(.do				
FSMS 6.3 Planning of changes	25/11/2021	38 KB	Micros(.do				
FSMS 7 Support	16/12/2021	35 KB	Micros(.do				
FSMS 7.4 Communication.docx	16/12/2021	38 KB	Micros(.do				
FSMS 7.5 Documented Information.docx	26/11/2021	35 KB	Micros(.do				
FSMS 8.1 Operational planning and control	07/12/2021	213 KB	Micros(.do				
FSMS 8.2 Prerequisite programmes (PRPs)	11/12/2021	33 KB	Micros(.do				
FSMS 8.3 Traceability system.docx	30/11/2021	30 KB	Micros(.do				
FSMS 8.4 Emergency preparedness and response.docx	30/11/2021	40 KB	Micros(.do				
FSMS 8.5 Hazard Controls	12:15		Folder				
FSMS 8.5.1 Preliminary steps to enable hazard analysis.docx	16/12/2021	40 KB	Micros(.do				
FSMS 8.5.2 Hazard Analysis.docx	03/12/2021	399 KB	Micros(.do				
FSMS 8.5.3 Validation of control measures and combinations of control measures.docx	03/12/2021	28 KB	Micros(.do				
FSMS 8.5.4 Hazard control plan (HACCP/OPRP Plan).docx	03/12/2021	31 KB	Micros(.do				
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan	03/12/2021	28 KB	Micros(.do				
FSMS 8.7 Control of monitoring and measuring.docx	16/12/2021	35 KB	Micros(.do				
FSMS 8.8 Verification related to PRPs and the hazard control plan.docx	04/12/2021	30 KB	Micros(.do				
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FSMS 8.9.5 Withdrawal recall.docx	07/12/2021	36 KB	Micros(.do				
FSMS 9.1 Monitoring, measurement, analysis and evaluation	07/12/2021	35 KB	Micros(.do				
FSMS 9.2 Internal Audits & Inspections	16/12/2021	1.2 MB	Micros(.do				
FSMS 9.2 Plans & Checklists	17/12/2021		Folder				
FSMS 9.3 Management review.docx	07/12/2021	30 KB	Micros(.doo				
FSMS 10 Improvement.docx	07/12/2021	33 KB	Micros(.doo				

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

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There is also an FSMS 8.5 Hazard Controls Sub-Folder

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HACCP Calculator ISO 22000 Instructions 2020.pdf		24/11/2020	9.6 MB	PDF Document			
HACCP Calculator ISO 22000 S&D Master		17/12/2021	293 KB	Micros(.xlsx)			
HACCP Flow Diagram.docx		16/12/2021	30 KB	Micros(.docx			
HACCP Steering Group Review Template.docx		16/12/2021	29 KB	Micros(.docx			
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Material Summary Sheet.docx		16/12/2021	30 KB	Micros(.docx			
💼 Sample 1.5% Natural Set Yoghurt Specification.docx		16/12/2021	35 KB	Micros(.doc)			
Sample 3.5% UHT Milk Specification.docx		16/12/2021	34 KB	Micros(.doc)			
Sample Chocolate Specification.docx		16/12/2021	34 KB	Micros(.doc)			
Sample Cocoa Powder Specification.docx		16/12/2021	34 KB	Micros(.doc)			
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Sample HACCP Verification Audit Summary.docx		16/12/2021	28 KB	Micros(.doc)			
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Sample Product Description		12:14	28 KB	Micros(.doc)			
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Sample Verification Record.docx		16/12/2021	29 KB	Micros(.doc)			
💼 Sample Whole Milk Summer Fruit Bio Yoghurt 100g Specification.docx		16/12/2021	34 KB	Micros(.doc)			
Sample Yoghurt 100g Specification Review.docx		16/12/2021	34 KB	Micros(.doc)			

You will also find the HACCP Calculator 22000 and Instructions:

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There is also an FSMS 9.2 Plans & Checklists Sub-Folder

There is a checklist for each section of the ISO 22000 standard.

ISO 22000-2018 Audit Checklist 8 Operation.pdf (page '	
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AFG ISO 22000:2018 AU	udit Checklist
ISO 22000 Food Safety Management S	System Requirements Internal Audit
ISO 22000 Clause	Audit Findings
8 Opera	ation
8.1 Operational pla	nning and control
Does the organization plan, implement, control, maintain and update the pr	rocesses needed to meet requirements for the realization of safe
planned?	
Does the organization control planned changes and review the	
(see 7.1.6)?	
8.2 Prerequisite pro	ogrammes (PRPs)
8.2.1 Has the organization established, implemented, maintained and	
updated PRP(s) to facilitate the prevention and/or reduction of	
contaminants (including food safety hazards) in the products, product	
processing and work environment.?	
8.2.2 Are the PRP(s):	
- appropriate to the organization and its context with regard to food	
safety?	
- appropriate to the size and type of the operation and the nature of the	
products being manufactured and/or handled?	
- implemented across the entire production system, either as	
programmes applicable in general or as programmes applicable to a	
particular product or process?	
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And the second of the second o		
and effective and end of a sector south of a data of a d	ISO 22000:2018 Audit Checklist	
ellarge particular constit and the set of th	Does the organization take action to reduce the consequences of the emergency situation, appropriate to the magnitude of the emergency or	
1	incident and the potential food safety impact?	
	Does the organization periodically test procedures where practical?	
boy 2000 2014 Audit Orackitat boy 2010 2014 Audit Orackitat boy 2014 Audit boy 2014 Audit Orackitat	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	
nagle da agus ang a de de actual ana cetta, ang a seu da agus an agus ang agus an agus agus agus Fean ang agus agus agus agus agus agus agus agu	8.5 Hazard control	
Apple Second Contract Contents in a los Million Apple Second Contents Apple Second	8.5.1 Preliminary steps to enable hazard analysis	
March Constant of	8.5.1.1 General	
ten kan versen innerse van de sensen, kennensen and de tennense en en stere i Anne Annee Anne saante sense ander ander ander ander ande	To carry out the hazard analysis, is preliminary documented information	
Text Text Section 2017 (Section 2017) Section 2017 (Sectio	collected, maintained and updated by the food safety team?	
	Does the preliminary documented information include:	
2	- applicable statutory, regulatory and customer requirements?	
	- the organization's products, processes and equipment?	
ISO 22000 2018 Audit Cherklast	food safety hazards relevant to the Food Safety Management System?	
Construction C	8.5.1.2 Characteristics of raw materials, ingredients and product contact materials	1
panda di via targandan) manna pari estati pada di anti- dendana di anti-da pada di Anti-da nganganda di anti-da anti-da anti-da anti-agrama di	Does the organization ensure that all applicable statutory and regulatory	
And the first and the second of a second as a second a	food safety requirements are identified for all raw materials, ingredients and product contact materials?	
And the second and th	Does the organization maintain documented information concerning all raw materials, ingredients and product contact materials t needed to conduct the hazard analysis (see 8.5.2), including the following, as appropriate:	o the extent
Amountain a norm for a second reason and an an annual and an annual an annual an annual an annual an annual an a An annual an	- biological, chemical and physical characteristics?	
3	- composition of formulated ingredients, including additives and processing aids?	
	- source (e.g. animal, mineral or vegetable)?	
1251	- place of origin (provenance)?	
150 22000 2018 Audit Checklin	- method of production?	
And de la participa de la part	Document Reference ISO 22000:2018 Audit Checklist 8 Operation	
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There are also sample Audit Report and Corrective Action Request documents:

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	Food Safet	y Syste	m Audit Form			Food Safety Syste	
	Food Safety Quali	ity System Au	udit Form		established. The Quaran	ication 0003 - A separate desigr itine area is to be maintained in	
Date of Audit:			udit: 14:00Hrs		To be completed by 25" Non-Conformance Notif	' May 2018 ication 0004 - Door to have strij	n curtains fitted and all staff
Deservatives De	ument or Area Audited: War				briefed to ensure that the	he door is kept closed as much a	
Procedure Do	ument of Area Audited: war	enouse (All a	activities and procedures)		To be completed by 25 th Non-Conformance Noti		ngredient Storage to be controlle
Manual: Food	Safety Document Number:	Title: Storage	e and Transport Issue	1	& segregation in place to	o prevent cross-contamination.	
	PRP 012		Number: 1		To be completed by 8 th Non-Conformance Noti	fication 0006 raised (Major) - E	ach member of staff to have a
	ances Found (To Be Complete		r) here was no spacing between			ing staff who are carrying out cr	
pallets for ins	ection. Packaging in storage	was not wra	pped for protection.			equest Numbers Raised in Box B	Below:
			boods transferred to the factory lastic pallets. Goods were found or		0001/0002/0003/004/0 Name (Auditor)	05	Date:
the floor.					Anne Auditor	Signature (Auditor) Anne Auditor	1 st May 2018
separate from		maintained	in a clean and tidy condition.		Name (Auditee)	Signature (Auditee)	Date:
	ance Notification 0004 raised		old store door does not have strip	1	Warehouse Man	Warehouse Manage	
Non-Conform	ance Notification 0005 raised	d (Major) - Ir	ngredient storage was not	1	Actions Complete and C Name (Auditor)	orrective Actions Signed Off Au Signature (Auditor)	Date:
	egregation in place to preven ance Notification 0006 raised		amination. ach member of staff should have a	-	Anne Auditor	Anne Auditor	25 th May 2018
training record	l, especially staff who are car	rying out crit	tical product checks.				
Non-Conform	aken (To Be Agreed Between ance Notification 0001 – All s	taff to be bri	iefed. Spacing is required in				
	ts for inspection. Packaging i ed by 25 th May 2018	n storage sho	ould be wrapped for protection				
Non-Conform	ance Notification 0002 (Majo	or) - All staff	to be briefed. Goods transferred				
to the factory should never		ossible they s	should be on plastic pallets. They				
To be complet	ed by 8 th May 2018						
	rence Food Safety Quality System	n Audit Form (QMR 010			Safety Quality System Audit Form C	QMR 010
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The next folder to open is the Prerequisite Programmes Folder

Prerequisite Programmes							
	Q Search						
Name ^	Date Modified	Size	Kind				
FSMS ISO TS 22002-5 Compliance Summary.docx	Yesterday	33 KB	Micros(.docx)				
PRP 4.2 Facilities External & Internal.docx	16/12/2021	40 KB	Micros(.docx)				
PRP 4.2 Open Product Flow Diagram.docx	16/12/2021	96 KB	Micros(.docx)				
PRP 4.2.3 Utilities and Chemical Control.docx	15/12/2021	39 KB	Micros(.docx)				
PRP 4.3 Equipment Calibration.docx	15/12/2021	31 KB	Micros(.docx)				
PRP 4.3 Equipment.docx	15/12/2021	29 KB	Micros(.docx)				
PRP 4.3.3 Maintenance.docx	15/12/2021	33 KB	Micros(.docx)				
PRP 4.4 Contractual Arrangements.docx	15/12/2021	30 KB	Micros(.docx)				
PRP 4.4 Management of Subcontractors.docx	15/12/2021	31 KB	Micros(.docx)				
PRP 4.4 Purchasing.docx	16/12/2021	35 KB	Micros(.docx)				
PRP 4.5 Transport and Storage Operations.docx	16/12/2021	298 KB	Micros(.docx)				
PRP 4.5.7 Control of Non-Conforming Product.docx	Yesterday	30 KB	Micros(.docx)				
PRP 4.5.7 Non-Conformance Notification.docx	13/05/2021	104 KB	Micros(.docx)				
PRP 4.6.1 Open Products - Hygiene Code of Practice.docx	Yesterday	41 KB	Micros(.docx)				
PRP 4.6.1 Personnel Hygiene Policy.docx	15/12/2021	30 KB	Micros(.docx)				
PRP 4.6.1 Staff Facilities.docx	15/12/2021	30 KB	Micros(.docx)				
PRP 4.6.1.4 Layout & Protective Clothing Risk Assessment.docx	15/12/2021	170 KB	Micros(.docx)				
PRP 4.6.2 Cleaning and Disinfection.docx	15/12/2021	30 KB	Micros(.docx)				
PRP 4.6.3 Waste Management.docx	16/12/2021	31 KB	Micros(.docx)				
PRP 4.6.4 Pest Management.docx	16/12/2021	33 KB	Micros(.docx)				
PRP 4.7 Traceability.docx	16/12/2021	33 KB	Micros(.docx)				
PRP 4.8 Product Recall and Withdrawal.docx	16/12/2021	39 KB	Micros(.docx)				
PRP 4.9 Appendix Fraud Risk Assessment Template.xlsx	13/05/2021	32 KB	Micros(.xlsx)				
PRP 4.9 Safeguarding of Goods.docx	16/12/2021	385 KB	Micros(.docx)				
PRP 5 Allergen Management.docx	16/12/2021	38 KB	Micros(.docx)				
Supplementary PRPs	Yesterday		Folder				

There is a comprehensive set of prerequisite programme templates that you can use to define your GP Standards including those defined in ISO/TS 22002-5:2019 Prerequisite programmes on food safety -- Part 5: Transport and storage.

	PRP 4.5 Transport and Storage Operations [Compatibility Mode] Q Starch in Document A+ 5
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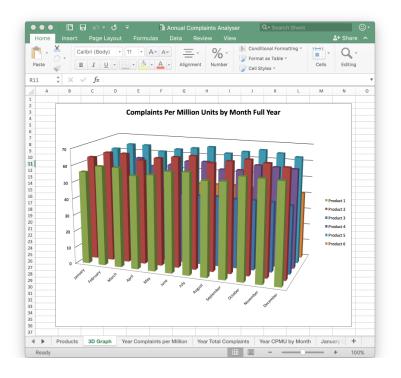
There is also a Supplementary PRPs Sub-Folder

	Q Search					
me	^	Date Modified	Size	Kind		
PRPX 4.5 Product Release.docx		16/12/2021	28 KB	Microdocx		
PRPX 4.6.3 Waste Recovery and Recycling (Contracted) .docx		16/12/2021	29 KB	Microdocx		
PRPX 5 Trends in Complaints Analyser Instruction.pdf		13/05/2021	3.5 MB	PDF		
PRPX 5 Trends in Complaints Analyser.xlsx		14/01/2021	170 KB	Micro(.xlsx		
PRPX 6 Specifications - Wholesale Module.docx		16/12/2021	29 KB	Microdocx		
PRPX 7 Design and Development - Wholesale Module.docx		16/12/2021	31 KB	Microdocx		
PRPX 8 Laboratory Quality Manual.docx		16/12/2021	59 KB	Microdocx		
PRPX 8 Product Inspection (Contracted Service).docx		16/12/2021	30 KB	Microdocx		
PRPX 9 Cleaning of Baskets, Roll Cages anbution Containers (Contracted Service).de	сх	16/12/2021	29 KB	Microdocx		
PRPX 10 Contract Chilling, Freezing, Tempering and Defrost Operations.docx		16/12/2021	30 KB	Microdocx		
PRPX 11 Quantity Control Inspection (Contracted Service).docx		16/12/2021	29 KB	Microdocx		
PRPX 12 Contract Packing.docx		16/12/2021	32 KB	Microdocx		

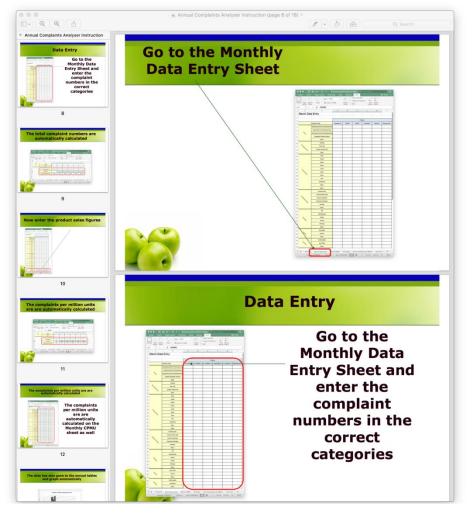
There are supplementary Prerequisite Programmes that may be useful.

There is an Annual Complaints Analyser, Annual Complaints Analyser Instruction and advise on how to reduce your complaint levels.

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7	С	Product 3			Suspected toxin food poisoning
8	D	Product 4		Illness	Suspected chemical food poisoning
9	E	Product 5]	Suspected allergic reaction
10	F	Product 6			Other
11					Leaks
12					Doesn't seal
13				Packaging faults	Tamper evident tab
14					Other
15					Glass
16					Wood
17					Metal
18					Plastic
19					Insect
20				Foreign body	Stone Bone
21					Hair
23					Cardboard
24					Paper
25					Other
26					No date code
27					Incorrect date code
28				Labelling/coding	Cannot read label
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Annual Complaints Analyser Instructions



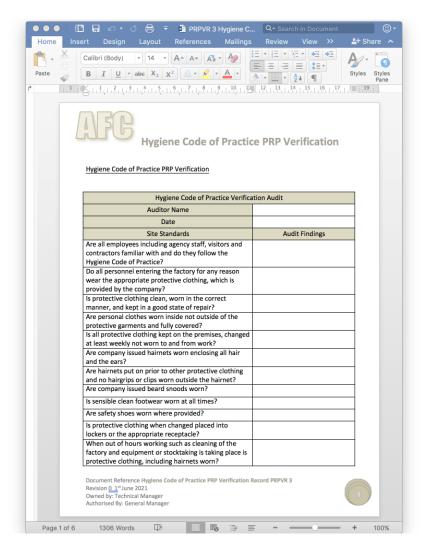
The next folder to open is the Supplementary Sample Records Folder

There is a range of food safety record templates:

		Q Search	
me ^	Date Modified	Size	Kind
ESR 001 Management Review Record.docx	07/12/2021	29 KB	Micros(.docx)
FSR CCP Validation - Metal Detection.docx	19/05/2021	28 KB	Micros(.docx)
FSR Chemical Register.docx	19/05/2021	26 KB	Micros(.docx)
FSR Cleaning Schedule.docx	19/05/2021	30 KB	Micros(.docx)
FSR Complaint Investigation Form.docx	19/05/2021	30 KB	Micros(.docx)
FSR Corrective Action Request	07/12/2021	100 KB	Micros(.docx)
FSR Design and Development.docx	19/05/2021	108 KB	Micros(.docx)
FSR Dispatch and Distribun Verification Record.docx	19/05/2021	33 KB	Micros(.docx)
FSR Document Master List.docx	19/05/2021	29 KB	Micros(.docx)
FSR Drain Cleaning Procedure.docx	19/05/2021	196 KB	Micros(.docx)
FSR Equipment Cleaning Procedure and Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR Equipment Commissioning Checklist.docx	19/05/2021	158 KB	Micros(.docx)
FSR Food Safety Quality System Audit Form.docx	19/05/2021	28 KB	Micros(.docx)
FSR Glass & Brittle Material Breakage Log.docx	23/05/2021	20 KB	Micros(.docx)
FSR Glass and Brittle Plastic Register.docx	19/05/2021	33 KB	Micros(.docx)
FSR Goods In Inspection Record.docx	19/05/2021	26 KB	Micros(.docx)
FSR Goods In QA Clearance Label.docx	19/05/2021	16 KB	Micros(.docx)
FSR Hygiene Policy Staff Training Record.docx	19/05/2021	26 KB	Micros(.docx)
FSR Internal Audit Corrective Action Summary.docx	19/05/2021	29 KB	Micros(.docx)
FSR Knife Control Record.docx	19/05/2021	28 KB	Micros(.docx)
FSR Metal Detection Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR Non Approved Supplier Sample Plan.docx	19/05/2021	28 KB	Micros(.docx)
FSR Non Conformance Notification.docx	19/05/2021	26 KB	Micros(.docx)
FSR Non-Conformance Record.docx	19/05/2021	26 KB	Micros(.docx)
FSR Outgoing Vehicle Inspection Record.docx	19/05/2021	28 KB	Micros(.docx)
FSR Packing Traceability Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR Preventative Action Request	07/12/2021	105 KB	Micros(.docx)
FSR Process Change Approval Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR Product Recall Record.docx	19/05/2021	28 KB	Micros(.docx)
FSR Product Recall Test Record.docx	19/05/2021	31 KB	Micros(.docx)
FSR Product Recall Trace.docx	19/05/2021	28 KB	Micros(.docx)
FSR Product Release Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR PRP Cleaning Verification Record.docx	19/05/2021	32 KB	Micros(.docx)
FSR QA Online Check Sheet.docx	19/05/2021	32 KB	Micros(.docx)
FSR Return to Work Form.docx	19/05/2021	28 KB	Micros(.docx)
FSR Root Cause Analysis.docx	07/12/2021	130 KB	Micros(.docx)
FSR Sample Cleaning Record.docx	19/05/2021	29 KB	Micros(.docx)
FSR Sample Equipment Cleaning Record.docx	19/05/2021	28 KB	Micros(.docx)
FSR Site Audit Checklist.docx	19/05/2021	40 KB	Micros(.docx)
FSR Supplier Evaluation Form.docx	19/05/2021	25 KB	Micros(.docx)
FSR Supplier Register.xlsx	19/05/2021	13 KB	Microsk (.xlsx
FSR Supplier Self Assessment Form.docx	19/05/2021	37 KB	Micros(.docx)
FSR Traceability Record.docx	19/05/2021	120 KB	Micros(.docx)
FSR Training Record.docx SSR Vehicle Livering Inspection Depart docy	19/05/2021	31 KB	Micros(.docx)
FSR Vehicle Hygiene Inspection Record.docx	19/05/2021	28 KB	Micros(.docx)
FSR Visitor Questionnaire.docx	19/05/2021	28 KB	Micros(.docx)
Product Hold Label.docx	19/05/2021	16 KB	Micros(.docx)
Sample Validation Records	10:43		Folder

In the Sample Verification Records Sub-Folder there are Sample Verification Record Examples:

Sample Verification Records Image:		
Name ^ Control of Glass & Brittle Material Verification.docx ^ Control of Knives Verification Record.docx ^ Control of Visitors and Sub-Contractors Verification Record.docx ^ Despatch and Distribution Verification Record.docx ^ Glass Policy Verification Record.docx ^ Hygiene and Housekeeping Management Verification Record.docx ^ Hygiene Code of Practice Verification Record.docx ^ Hygiene Policy Verification Record.docx ^ Maintenance Verification Record.docx ^ Management of Cleaning Verification Record.docx ^ Management of Pest Control Verification Record.docx ^	Sample Verification Records	
 Control of Glass & Brittle Material Verification.docx Control of Knives Verification Record.docx Control of Visitors and Sub-Contractors Verification Record.docx Despatch and Distribution Verification Record.docx Glass Policy Verification Record.docx Hygiene and Housekeeping Management Verification Record.docx Hygiene Code of Practice Verification Record.docx Hygiene Policy Verification Record.docx Maintenance Verification Record.docx Management of Cleaning Verification Record.docx Management of Pest Control Verification Record.docx 		
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The next folder to open is the Training Folder

	Q Search								
Name	A Date Modified	Size	Kind						
FSSC 22000 Additional Requirements.pptx	Yesterday	17 MB	PowerP(.pptx)						
HACCP Training Guide ISO 22000 Module.pptx	Yesterday	9 MB	PowerP(.pptx						
🧮 Implementing ISO 22000 Food Safety Team Guide.pptx	Yesterday	8.5 MB	PowerP(.pptx)						
📰 Internal Audit Training - Warehouse Audit.pptx	12:20	9.9 MB	PowerP(.pptx						
Internal Auditor Training - GDP Audits.pptx	Yesterday	9.1 MB	PowerP(.pptx						
📰 Internal Auditor Training Guide ISO 22000 2018.pptx	Yesterday	2.6 MB	PowerP(.pptx						
Introduction to ISO 22000 New 2018.pptx	Yesterday	940 KB	PowerP(.pptx						
ISO 22000 Documentation Requirements - New 2018.pptx	Yesterday	14.6 MB	PowerP(.pptx						
🗾 Prerequisite Programmes.pptx	Yesterday	17.9 MB	PowerP(.pptx						
QMR 010 Food Safety Quality System Audit Form Sample.docx	13:21	32 KB	Micros(.docx)						
QMR 012 Corrective Action Request Sample.docx	13:22	29 KB	Micros(.docx)						
Sample Department Training Matrix	13:19	15 KB	Micros(.xlsx)						
💼 Sample H&H Audit GDP Audit.docx	13:20	38 KB	Micros(.docx)						

This folder contains Training Presentations:



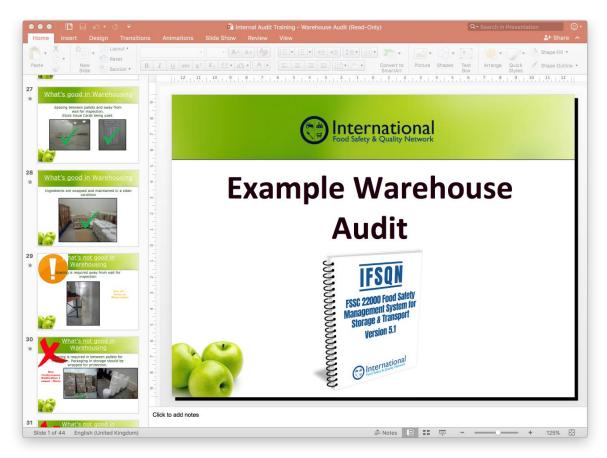
FSSC 22000 Additional Requirements Training Presentation

A presentation on the additional requirements of the FSSC 22000 Scheme is also provided.



There is a also sample Training Matrix

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AFG	Wareho	use GP	Audit	AFG Wareho		
		-		Waste Disposal	Score	Comments
Area of Audit:	Packing Room		Scoring System	Bins clean Timely removal of waste	3	Marke and solution of solt
Responsible		1		Waste containers identified	3	Waste accumulation at exit
Manager:	Andy Manager		1 Major Non-compliance	Pest Control	Score	Comments
Auditee (If	Andy Supervisor		2 Minor Non-compliance	Curtains	3	comments
Applicable):	Andy Supervisor	_		EFK's / insectocutors	3	
Date of Audit:	22/1/21		3 Compliant	Baits/traps	3	
		-		Contamination Risks	Score	Comments
Auditor Name:	Andy Auditor			Glass	3	
Auditor	a di a da			Brittle Materials	3	
Signature:	Andy Auditor			Chemicals	3	
				Metal	3	
Personal Hygiene	e	Score	Comments	Wood	3	
Overalls/coats		3		Loose parts	1	Loose nuts left on spray coder
Hairnets/beard s	noods	3		Overheads	3	
Jewelry		3		Leaks	3	
Shoes Handwashing		3	Blue towel would be better	Hygiene & Housekeeping	Score	Comments
Fabric Condition		Score	Comments	Equipment	3	
Walls		3	connients	Pipe work	1	Hose pipes left on floor
Floor		1	Floor corroded - in poor condition	Hose pipes Cleaning equipment	3	Hose pipes left on hoor
Drains		3		Tanks	3	
Ceiling		3		Maintenance tools	3	
Lighting		3		Equipment Areas Only	Score	Comments
Windows		3		Equipment Name	Jeore	
Ventilation		3		Equipment Perspex/metal guards	3	
Fabric Hygiene		Score	Comments	Equipment hygiene	3	
Walls		3		Conveyor	3	
Floor		3		Packaging	3	
Drains		3			al Comment	
Ceiling		3		Overall a good standard of hygiene and hour		as observed in this area
Lighting		3		3 Major Non-compliances to be tackled urge	ntly	
Windows Ventilation		3		1 Minor Non-compliance		
	Manager			Document Reference Warehouse GP Audit GPR 01 Revision 0 8 th January 2021 Owned by: Quality Manager Authorised By: General Manager		2

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		Food Safety O	Quality System Audit Form						staff to be brie hey should be			
	Date of Audit: 1 st Dece		Time of Audit: 14:00Hrs			ever be on th			,		,	
	Date of Audit: 1 st Dece	mber 2021	Time of Audit: 14:00Hrs				h December 20					
									lesignated Qua			
	Procedure Document of	or Area Audited:	Warehouse (All activities and proc	edures)			antine area is 1 5 th December 2		ed in a clean a	na tiay condit	ion.	
	Manual: Food Safety	Document	Area: Receipt and Storage	Issue					e strip curtains	fitted and all	staff	
	Walitual. Food Salety	Number:	Area. Necept and Storage	Number: 1					uch as possible	2.		
		FS 7			To be co	mpleted by 25	5 th December 2	2021				
	Conformances Found	(To Be Completed	d by Auditor)						r) - Ingredient	Storage to be	controlled	
			ere correct and in place.				to prevent cro ^h December 20		tion.			
	Log details of procedur								1.5.1			
	Non-Conformances Fo		pleted by Auditor) ised (Minor) - There was no spacir	ia between					 r) - Each memb out critical proc 		nave a	
			age was not wrapped for protection				h December 20		at critical prot	JULL LITEURS.		
			aised (Major) - Goods transferred		Log Corr	ective Action	Request Numb	ers Raised in B	Box Below:			
			oossible they should be on plastic p	allets. Goods	0001/00	02/0003/004/	/005					
	were found on the floo				Name (A	uditor)	Signat	ture (Auditor)		Date:		
			ised (Minor) - The Quarantine Are		Anne Au	ditor	Ann	e Auditor		1 st Decem	ber 2021	
			not maintained in a clean and tid		Name (A	uditee)		ture (Auditee)		Date:		
	curtains and was left o		ised (Minor) - Cold store door doe	s not nave strip	Wareho			ehouse Man	0.000	1 st Decem	ber 2021	
			aised (Major) - Ingredient storage	was not	Actions	Complete and			ff Audit Form C	lorod		
			event cross-contamination.		Name (A			ture (Auditor)	IT Addit Porm (Date:		
			aised (Major) - Each member of st	aff should have a	Anne Au		-	e Auditor		25 th Decer	mber 2021	
	training record, especi	ally staff who are	e carrying out critical product chec	ks.			711111	e Huacior				
	Action to Be Taken (To	Be Agreed Betw	veen Auditor and Auditee with Tim	escales)								
	Non-Conformance Not	tification 0001 – J	All staff to be briefed. Spacing is re	equired in								
			ing in storage should be wrapped f	or protection								
	To be completed by 25	5th December 202	21									
	Document Reference Foo	od Safety Quality Sy	ystem Audit Form QMR 010		Docume	nt Reference Fo	od Safety Quality	y System Audit F	orm QMR 010			
	Revision 0 1st November	r 2021			Revision	0 1 st Novembe	r 2021	-				
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	Authorised By: General N	nanager		\sim	Authoris	ed By: General N	nanager					

Free online support via e-mail

Finally, don't forget we provide online support and expertise to assist you in developing your FSSC 22000 Food Safety Management System until you achieve certification.