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

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.
Procedures included in the Food Safety Management System match the clauses of ISO 22000
There is also an FSMS 8.5 Hazard Controls Sub-Folder

You will also find the HACCP Calculator 22000 and Instructions:
There is also an FSMS 9.2 Plans & Checklists Sub-Folder

There is a checklist for each section of the ISO 22000 standard.
There are also sample Audit Report and Corrective Action Request documents:
The next folder to open is the Prerequisite Programmes 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.
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.
Annual Complaints Analyser Instructions

Data Entry

Go to the Monthly Data Entry Sheet and enter the complaint numbers in the correct categories.
The next folder to open is the **Supplementary Sample Records Folder**

There is a range of food safety record templates:
In the Sample Verification Records Sub-Folder there are Sample Verification Record Examples:
The next folder to open is the Training Folder

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 also a sample Training Matrix.
There is a GP Audit Report document template.
There is a Food Safety Audit Report document template

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.