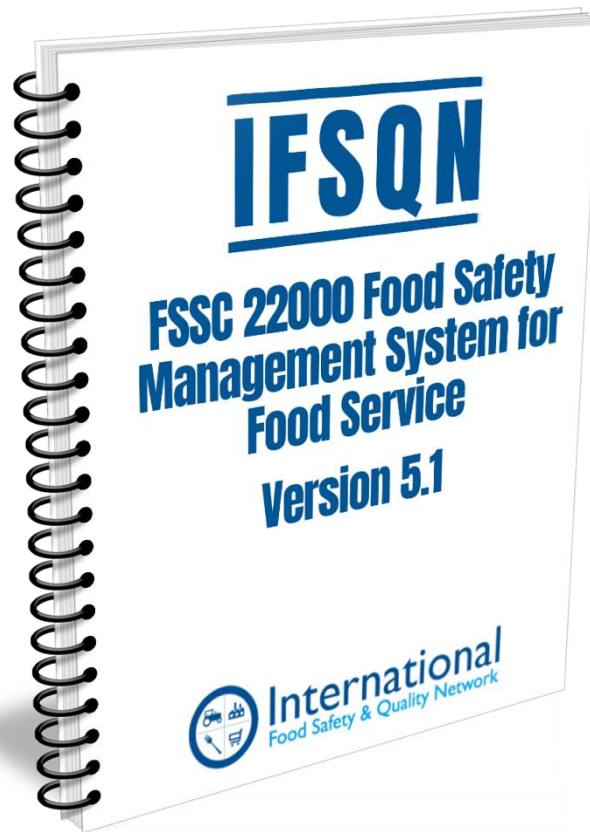


Food Service FSSC 22000 Food Safety Management System
Implementation Package



This is an ideal package for Food Service Operations looking to achieve certification to 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, Technical Specification ISO/TS 22002-2:2013 Prerequisite programmes on food safety - Part 2: Catering and FSSC 22000 Certification Scheme Additional Requirements Version 5.1.

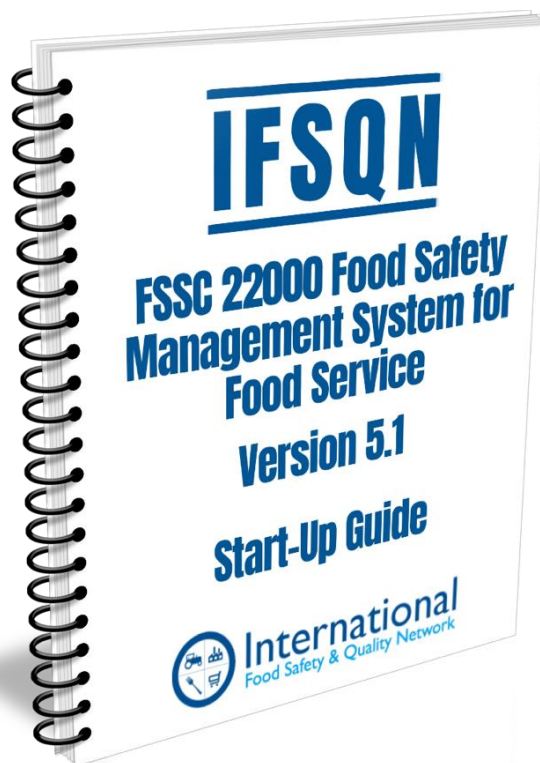
This really is our most complete food service documentation, project implementation and training support system an all in one easy to use package.

[Click here to order this IFSQN FSSC 22000 Certification Package Now](#)

Food Service FSSC 22000 Food Safety Management System Implementation Package

The Food Service FSSC 22000 Implementation Package includes:

- ✓ Food Safety Management System Procedures compliant with ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain
- ✓ Prerequisite Programmes Manual compliant with Technical Specification ISO/TS 22002-2:2013 Prerequisite programmes on food safety - Part 2: Catering
- ✓ Additional HACCP Tools including the Food Service 22000 HACCP Calculator & Instructions
- ✓ Food Safety Management & Food Service Record Templates
- ✓ PowerPoint Training Presentations covering ISO 22000, HACCP, Internal Audits, Implementing ISO 22000 Food Safety Team Guide and FSSC 22000 Certification Scheme Additional Requirements.
- ✓ ISO 22000/22002 Audit Plans & Checklists
- ✓ New Implementation Workbook to guide the implementation of your FSSC 22000 Version 5.1 compliant Food Safety Management System
- ✓ Free online support via e-mail
- ✓ Food Service FSSC 22000 Food Safety Management System Start Up Guide



Food Service FSSC 22000 Food Safety Management System Implementation Package

Food Safety Management System

The Food Service FSSC 22000 Implementation Package contains comprehensive top level Food Safety Management procedure templates that form the foundations of your Food 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 22000:2018 standard with the Food Safety Management System provided to assist you in implementing the system and understanding the requirements of the standard.

ISO 22000 Food Safety 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 safety management system
FSMS 4.4 Food safety management system
5 Leadership

Food Service FSSC 22000 Food Safety Management System Implementation Package

FSMS 5.1 Leadership and commitment	
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 safety 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 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
	7.4.3 Internal communication
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	

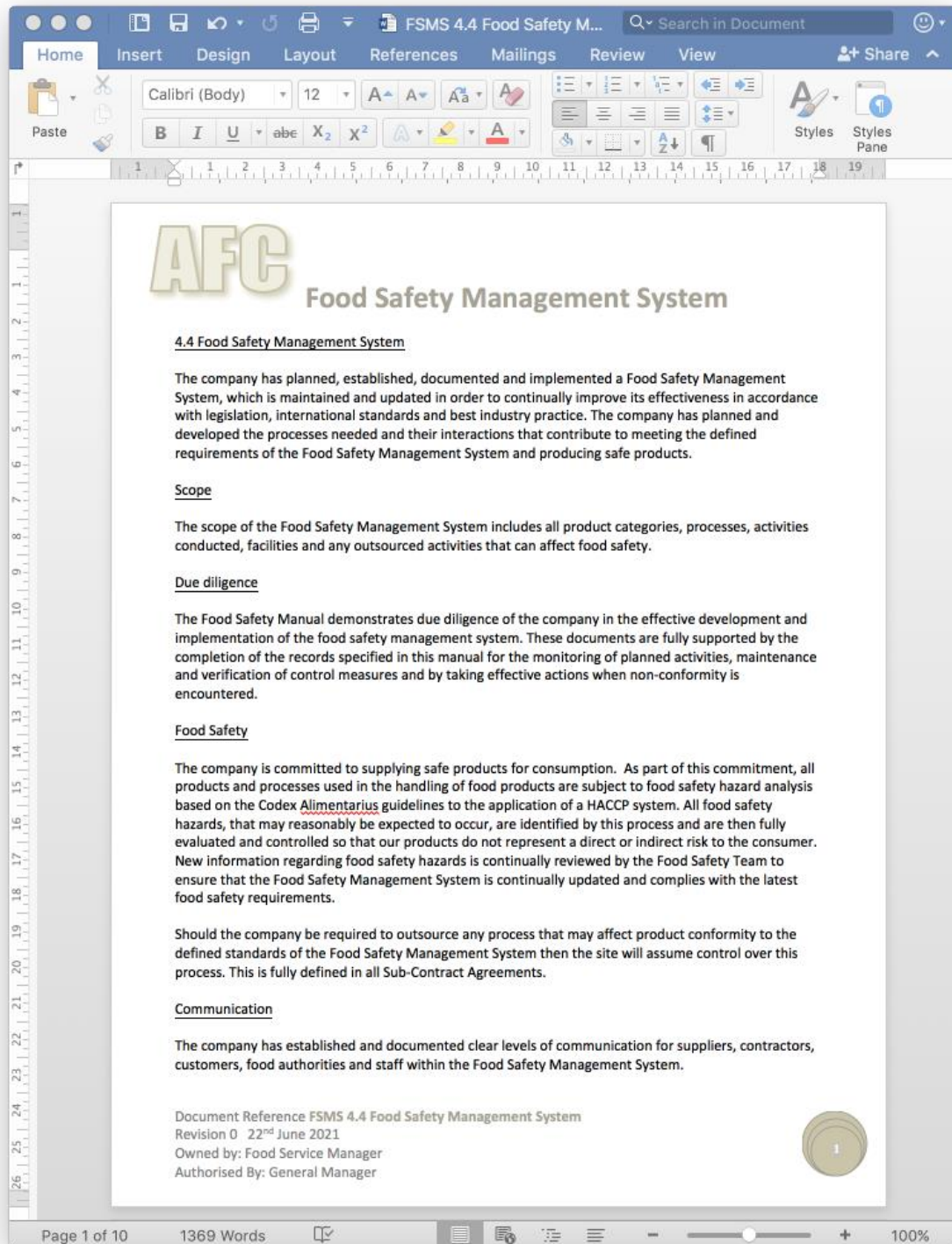
Food Service FSSC 22000 Food Safety Management System Implementation Package

FSMS 8.4 Emergency preparedness and response	
8.5 Hazard control	
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	8.8.1 Verification

Food Service FSSC 22000 Food Safety Management System Implementation Package

the hazard control plan	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
	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	
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 FSMS

Food Service FSSC 22000 Food Safety Management System Implementation Package



Food Service FSSC 22000 Food Safety Management System Implementation Package

Food Safety Management & Food Service Records

There is a comprehensive range of easy to use record templates:

Record Templates				
Q Search				
Name	Date Modified	Size	Kind	
FSR 001 All in One Daily Record.docx	Today, 10:37	31 KB	Micros...(docx)	
FSR 002 Calibration Record.docx	Today, 10:35	30 KB	Micros...(docx)	
FSR 003 Chilled and Frozen...rage Temperature Record.docx	Today, 10:33	29 KB	Micros...(docx)	
FSR 004 Complaint Investigation Form.docx	Today, 10:32	27 KB	Micros...(docx)	
FSR 005 Cook Chill Record.docx	Today, 10:31	29 KB	Micros...(docx)	
FSR 006 Corrective Action Request.docx	Today, 10:30	26 KB	Micros...(docx)	
FSR 007 Daily Equipment Inspection Record.docx	Today, 10:29	28 KB	Micros...(docx)	
FSR 008 Delivery Inspection Record.docx	Today, 10:29	29 KB	Micros...(docx)	
FSR 009 Design and Development Record.docx	Today, 10:28	29 KB	Micros...(docx)	
FSR 010 Environmental Clea...g Procedure and Record.docx	Today, 10:25	32 KB	Micros...(docx)	
FSR 011 Equipment Cleaning Procedure and Record.docx	Today, 10:50	30 KB	Micros...(docx)	
FSR 012 Food Preparation Record.docx	Today, 10:47	29 KB	Micros...(docx)	
FSR 013 Food Service Audit.docx	Today, 10:47	43 KB	Micros...(docx)	
FSR 014 Food Service Training Record.docx	Today, 10:46	32 KB	Micros...(docx)	
FSR 015 Glass Breakage Record.docx	Today, 10:43	28 KB	Micros...(docx)	
FSR 016 Hot Display Record.docx	Today, 10:42	31 KB	Micros...(docx)	
FSR 017 Hygiene Audit Checklist.docx	Today, 10:42	35 KB	Micros...(docx)	
FSR 018 Hygiene Policy Staff Training Record.docx	Today, 10:41	29 KB	Micros...(docx)	
FSR 019 Identification and Traceability Record.docx	Today, 10:40	30 KB	Micros...(docx)	
FSR 020 Management Review Record.docx	Today, 10:39	30 KB	Micros...(docx)	
FSR 021 Non-Conformance Record.docx	Today, 11:08	29 KB	Micros...(docx)	
FSR 022 Preventative Action Request.docx	Today, 11:07	26 KB	Micros...(docx)	
FSR 023 Quality System Audit Report.docx	Today, 11:06	28 KB	Micros...(docx)	
FSR 024 Register of Customer Property.docx	Today, 11:06	30 KB	Micros...(docx)	
FSR 025 Reheating Record.docx	Today, 11:05	27 KB	Micros...(docx)	
FSR 026 Return to Work Form.docx	Today, 11:04	26 KB	Micros...(docx)	
FSR 027 Supplier Evaluation Record.docx	Today, 11:00	29 KB	Micros...(docx)	
FSR 028 Temperature Probe Calibration Record.docx	Today, 11:01	30 KB	Micros...(docx)	
QMR 001 Management Review Record.docx	27 May 2021, 19:01	126 KB	Micros...(docx)	
QMR 002 Training Record.docx	27 May 2021, 19:01	31 KB	Micros...(docx)	
QMR 003 Product Realisation Record.docx	27 May 2021, 19:01	29 KB	Micros...(docx)	
QMR 004 Design and Development.docx	27 May 2021, 19:01	28 KB	Micros...(docx)	
QMR 005 Supplier Evaluation Form.docx	27 May 2021, 19:01	28 KB	Micros...(docx)	
QMR 006 Process Validation Record.docx	27 May 2021, 19:00	29 KB	Micros...(docx)	
QMR 007 Identification and Traceability Form.docx	27 May 2021, 19:00	29 KB	Micros...(docx)	
QMR 008 Register of Customer Property.docx	27 May 2021, 19:00	27 KB	Micros...(docx)	
QMR 009 Calibration Record.docx	27 May 2021, 19:00	29 KB	Micros...(docx)	
QMR 010 Food Safety Quality System Audit Form.docx	27 May 2021, 19:00	27 KB	Micros...(docx)	
QMR 011 Non-Conformance Record.docx	27 May 2021, 19:04	28 KB	Micros...(docx)	
QMR 012 Corrective Action Request.docx	27 May 2021, 19:04	28 KB	Micros...(docx)	
QMR 013 Preventative Action Request.docx	27 May 2021, 19:03	28 KB	Micros...(docx)	
QMR 014 Supplier Self Assessment Form.docx	27 May 2021, 19:03	37 KB	Micros...(docx)	
QMR 015 Equipment Commissioning Checklist.docx	27 May 2021, 19:03	33 KB	Micros...(docx)	
QMR 016 Return to Work Form.docx	27 May 2021, 19:03	28 KB	Micros...(docx)	
QMR 017 Hygiene Policy Staff Training Record.docx	27 May 2021, 19:03	28 KB	Micros...(docx)	
QMR 018 Complaint Investigation Form.docx	27 May 2021, 19:02	29 KB	Micros...(docx)	
QMR 019 Audit Checklist.docx	10 May 2017, 11:10	42 KB	Micros...(docx)	
QMR 019 Prerequisite Audit Form.docx	27 May 2021, 19:02	42 KB	Micros...(docx)	
QMR 020 Knife Control Record.docx	27 May 2021, 19:02	28 KB	Micros...(docx)	
QMR 021 Knife Breakage Report.docx	27 May 2021, 19:06	28 KB	Micros...(docx)	
QMR 022 Goods In Inspection Record.docx	27 May 2021, 19:06	28 KB	Micros...(docx)	
QMR 023 Equipment Cleaning Procedure and Record.docx	27 May 2021, 19:06	30 KB	Micros...(docx)	
QMR 024 Glass Breakage Record.docx	27 May 2021, 19:06	27 KB	Micros...(docx)	
QMR 025 Metal Detection Record.docx	27 May 2021, 19:06	29 KB	Micros...(docx)	
QMR 026 First Aid Dressing Issue Record.docx	27 May 2021, 19:05	29 KB	Micros...(docx)	
QMR 027 Cleaning Schedule.docx	27 May 2021, 19:05	30 KB	Micros...(docx)	
QMR 028 Cleaning Record.docx	27 May 2021, 19:05	29 KB	Micros...(docx)	
QMR 029 Engineering Hygiene Clearance Record.docx	27 May 2021, 19:05	30 KB	Micros...(docx)	
QMR 030 Glass and Brittle Plastic Register.docx	27 May 2021, 19:05	33 KB	Micros...(docx)	

Food Service FSSC 22000 Food Safety Management System Implementation Package

FSR 001 All in One Daily R... Search in Document

Home Insert Design Layout References Mailings Review View Share

Paste Times New Ro... 12 A A A A B I U abc X₂ X² A A Styles Styles Pane

AFC

All in One Daily Record

Day Date

Delivery Record								
Date	Time	Supplier	Product Details and Date Code	Temp °C	Delivery Inspected and Passed Yes/No*	Comments	Delivery put Away into Correct Storage	Sign

Reject all Chilled Deliveries above 8 °C and inform the Food Service Manager immediately
Reject all frozen deliveries above -12 °C and inform the Food Service Manager immediately
*Report to the Food Service Manager and reject unsatisfactory items

Temperature of Freezer/Cold Room/Chill Display						Comments / Action	Staff Sign
Freezer		Cold Room		Chill Display			
am	pm	am	pm	am	pm		

Temperature of chilled food must not exceed 8 °C.
Temperature of frozen food must not exceed -18 °C.

Cook Chill Record									
Food	Cooking to minimum 82 °C				Blast Chill to less than 8°C			Comments / Actions taken	Staff Sign
	Start Time	End Time	Total Time	Core temp *(°C)	Start Time	End Time	Core temp *(°C)		

* Probe the centre of the food. Ensure the thermometer probe is cleaned and disinfected before and after use.

Document Reference All in One Daily Record FSR 001
Revision 0 1st July 2021
Owned by: Food Service Manager
Authorised By: General Manager

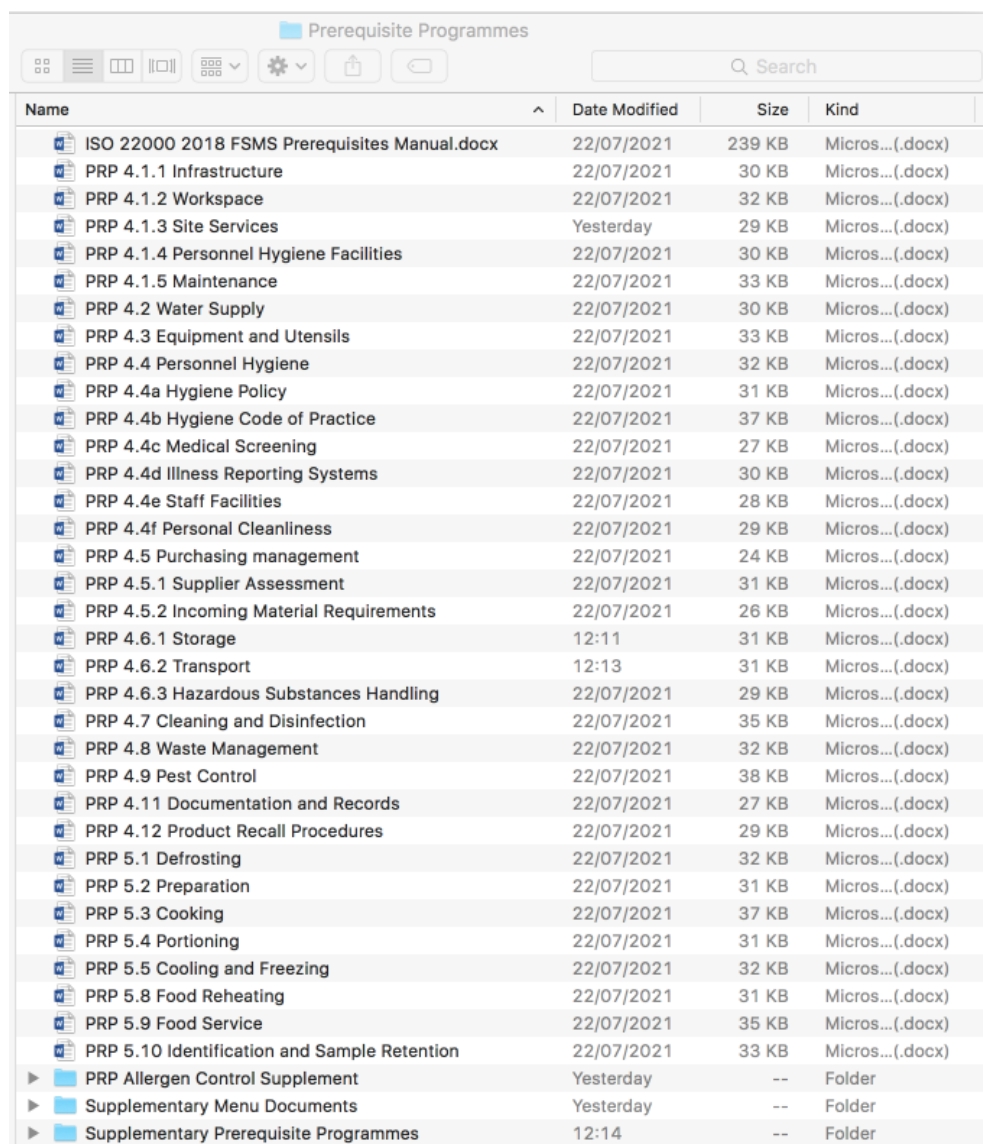
Page 1 of 2 304 Words 100%

Food Service FSSC 22000 Food Safety Management System

Implementation Package

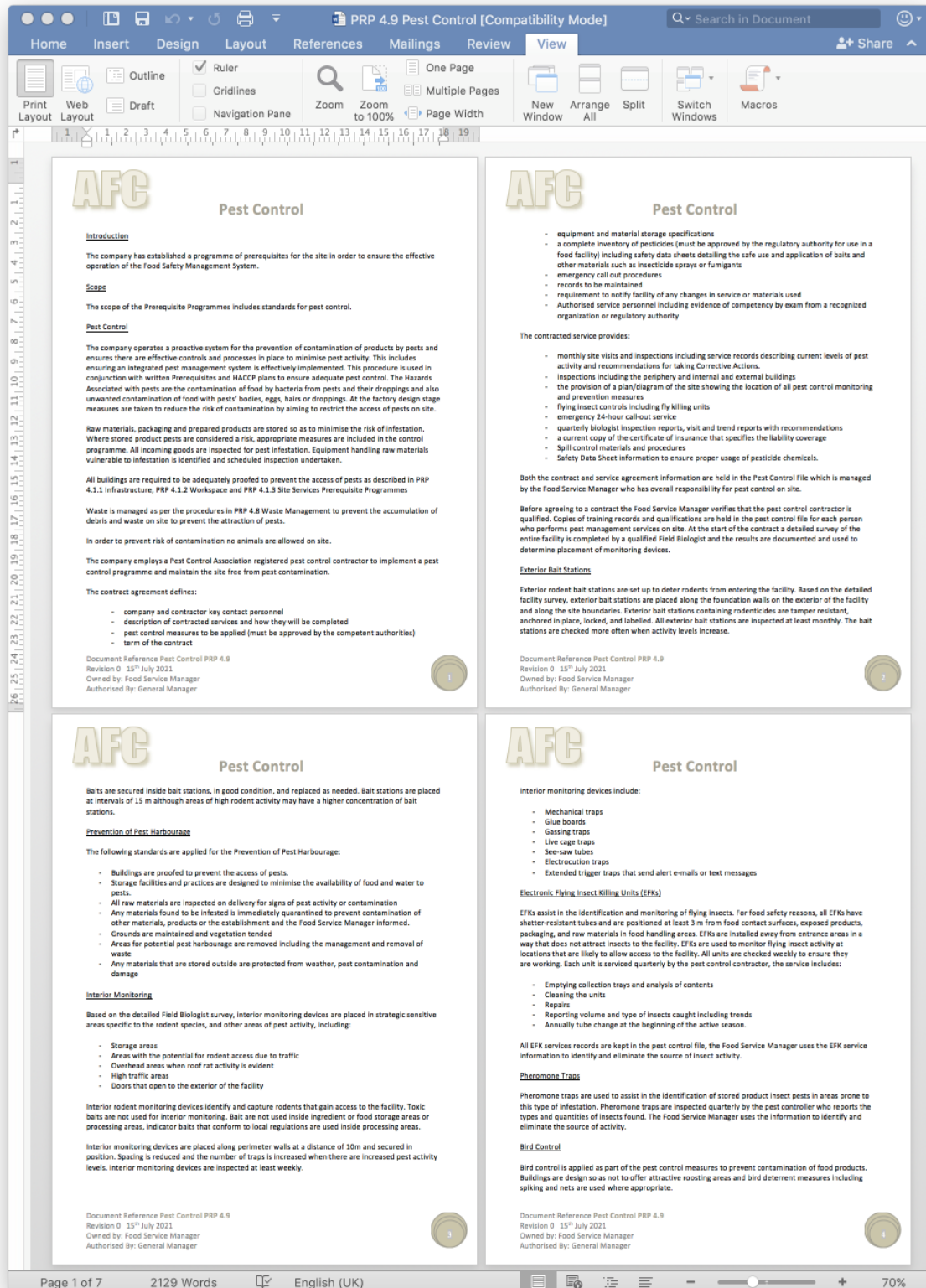
Prerequisite Programmes

There is a comprehensive set of prerequisite programme templates that you can use to define your Standards and including those defined in Technical Specification ISO 22002-2 Prerequisite programmes on food safety - Part 2: Catering and FSSC 22000 Certification Scheme Additional Requirements Version 5.1.



Name	Date Modified	Size	Kind
ISO 22000 2018 FSMS Prerequisites Manual.docx	22/07/2021	239 KB	Micros...(docx)
PRP 4.1.1 Infrastructure	22/07/2021	30 KB	Micros...(docx)
PRP 4.1.2 Workspace	22/07/2021	32 KB	Micros...(docx)
PRP 4.1.3 Site Services	Yesterday	29 KB	Micros...(docx)
PRP 4.1.4 Personnel Hygiene Facilities	22/07/2021	30 KB	Micros...(docx)
PRP 4.1.5 Maintenance	22/07/2021	33 KB	Micros...(docx)
PRP 4.2 Water Supply	22/07/2021	30 KB	Micros...(docx)
PRP 4.3 Equipment and Utensils	22/07/2021	33 KB	Micros...(docx)
PRP 4.4 Personnel Hygiene	22/07/2021	32 KB	Micros...(docx)
PRP 4.4a Hygiene Policy	22/07/2021	31 KB	Micros...(docx)
PRP 4.4b Hygiene Code of Practice	22/07/2021	37 KB	Micros...(docx)
PRP 4.4c Medical Screening	22/07/2021	27 KB	Micros...(docx)
PRP 4.4d Illness Reporting Systems	22/07/2021	30 KB	Micros...(docx)
PRP 4.4e Staff Facilities	22/07/2021	28 KB	Micros...(docx)
PRP 4.4f Personal Cleanliness	22/07/2021	29 KB	Micros...(docx)
PRP 4.5 Purchasing management	22/07/2021	24 KB	Micros...(docx)
PRP 4.5.1 Supplier Assessment	22/07/2021	31 KB	Micros...(docx)
PRP 4.5.2 Incoming Material Requirements	22/07/2021	26 KB	Micros...(docx)
PRP 4.6.1 Storage	12:11	31 KB	Micros...(docx)
PRP 4.6.2 Transport	12:13	31 KB	Micros...(docx)
PRP 4.6.3 Hazardous Substances Handling	22/07/2021	29 KB	Micros...(docx)
PRP 4.7 Cleaning and Disinfection	22/07/2021	35 KB	Micros...(docx)
PRP 4.8 Waste Management	22/07/2021	32 KB	Micros...(docx)
PRP 4.9 Pest Control	22/07/2021	38 KB	Micros...(docx)
PRP 4.11 Documentation and Records	22/07/2021	27 KB	Micros...(docx)
PRP 4.12 Product Recall Procedures	22/07/2021	29 KB	Micros...(docx)
PRP 5.1 Defrosting	22/07/2021	32 KB	Micros...(docx)
PRP 5.2 Preparation	22/07/2021	31 KB	Micros...(docx)
PRP 5.3 Cooking	22/07/2021	37 KB	Micros...(docx)
PRP 5.4 Portioning	22/07/2021	31 KB	Micros...(docx)
PRP 5.5 Cooling and Freezing	22/07/2021	32 KB	Micros...(docx)
PRP 5.8 Food Reheating	22/07/2021	31 KB	Micros...(docx)
PRP 5.9 Food Service	22/07/2021	35 KB	Micros...(docx)
PRP 5.10 Identification and Sample Retention	22/07/2021	33 KB	Micros...(docx)
PRP Allergen Control Supplement	Yesterday	--	Folder
Supplementary Menu Documents	Yesterday	--	Folder
Supplementary Prerequisite Programmes	12:14	--	Folder

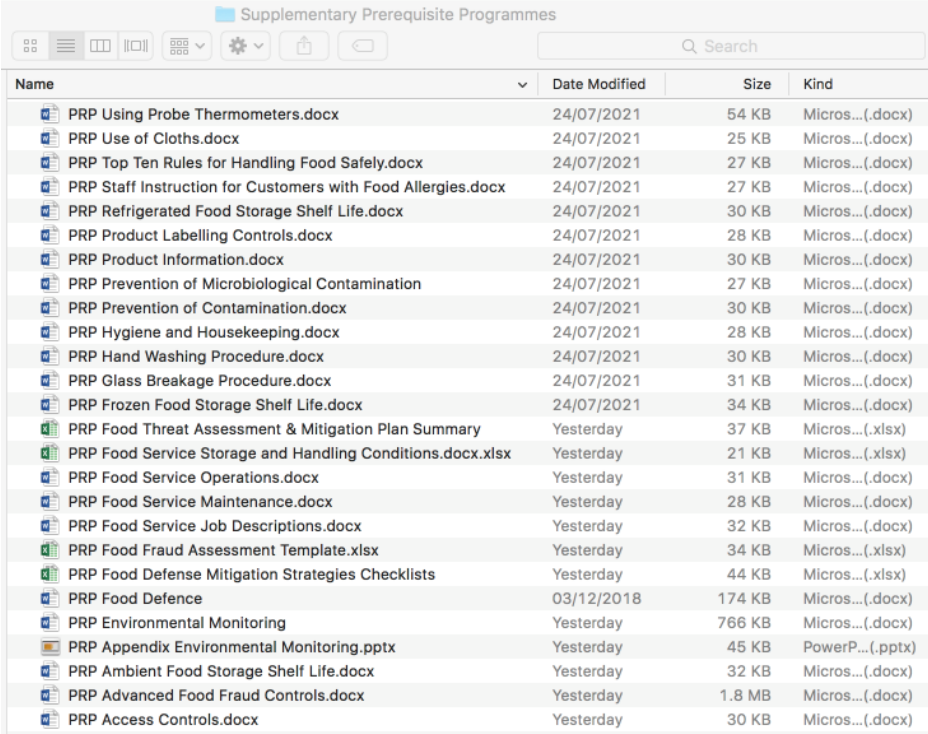
Food Service FSSC 22000 Food Safety Management System Implementation Package



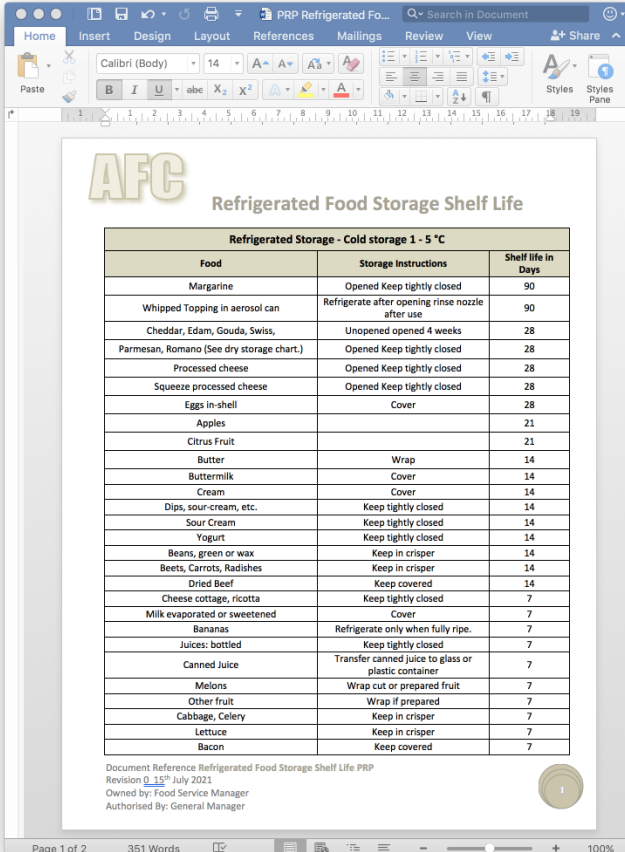
Food Service FSSC 22000 Food Safety Management System Implementation Package

Supplementary Prerequisite Programmes

A set of supplementary prerequisite programmes are provided specific to Catering and FSSC 22000 Additional Requirements Version 5.1



Name	Date Modified	Size	Kind
PRP Using Probe Thermometers.docx	24/07/2021	54 KB	Micros...(docx)
PRP Use of Cloths.docx	24/07/2021	25 KB	Micros...(docx)
PRP Top Ten Rules for Handling Food Safely.docx	24/07/2021	27 KB	Micros...(docx)
PRP Staff Instruction for Customers with Food Allergies.docx	24/07/2021	27 KB	Micros...(docx)
PRP Refrigerated Food Storage Shelf Life.docx	24/07/2021	30 KB	Micros...(docx)
PRP Product Labelling Controls.docx	24/07/2021	28 KB	Micros...(docx)
PRP Product Information.docx	24/07/2021	30 KB	Micros...(docx)
PRP Prevention of Microbiological Contamination	24/07/2021	27 KB	Micros...(docx)
PRP Prevention of Contamination.docx	24/07/2021	30 KB	Micros...(docx)
PRP Hygiene and Housekeeping.docx	24/07/2021	28 KB	Micros...(docx)
PRP Hand Washing Procedure.docx	24/07/2021	30 KB	Micros...(docx)
PRP Glass Breakage Procedure.docx	24/07/2021	31 KB	Micros...(docx)
PRP Frozen Food Storage Shelf Life.docx	24/07/2021	34 KB	Micros...(docx)
PRP Food Threat Assessment & Mitigation Plan Summary	Yesterday	37 KB	Micros...(xlsx)
PRP Food Service Storage and Handling Conditions.docx.xlsx	Yesterday	21 KB	Micros...(xlsx)
PRP Food Service Operations.docx	Yesterday	31 KB	Micros...(docx)
PRP Food Service Maintenance.docx	Yesterday	28 KB	Micros...(docx)
PRP Food Service Job Descriptions.docx	Yesterday	32 KB	Micros...(docx)
PRP Food Fraud Assessment Template.xlsx	Yesterday	34 KB	Micros...(xlsx)
PRP Food Defense Mitigation Strategies Checklists	Yesterday	44 KB	Micros...(xlsx)
PRP Food Defence	03/12/2018	174 KB	Micros...(docx)
PRP Environmental Monitoring	Yesterday	766 KB	Micros...(docx)
PRP Appendix Environmental Monitoring.pptx	Yesterday	45 KB	PowerP...(pptx)
PRP Ambient Food Storage Shelf Life.docx	Yesterday	32 KB	Micros...(docx)
PRP Advanced Food Fraud Controls.docx	Yesterday	1.8 MB	Micros...(docx)
PRP Access Controls.docx	Yesterday	30 KB	Micros...(docx)



AFC Refrigerated Food Storage Shelf Life

Refrigerated Storage - Cold storage 1 - 5 °C		
Food	Storage Instructions	Shelf life in Days
Margarine	Opened Keep tightly closed	90
Whipped Topping in aerosol can	Refrigerate after opening rinse nozzle after use	90
Cheddar, Edam, Gouda, Swiss,	Unopened opened 4 weeks	28
Parmesan, Romano (See dry storage chart.)	Opened Keep tightly closed	28
Processed cheese	Opened Keep tightly closed	28
Squeeze processed cheese	Opened Keep tightly closed	28
Eggs in-shell	Cover	28
Apples		21
Citrus Fruit		21
Butter	Wrap	14
Buttermilk	Cover	14
Cream	Cover	14
Dips, sour-cream, etc.	Keep tightly closed	14
Sour Cream	Keep tightly closed	14
Yogurt	Keep tightly closed	14
Beans, green or wax	Keep in crisper	14
Beets, Carrots, Radishes	Keep in crisper	14
Dried Beef	Keep covered	14
Cheese cottage, ricotta	Keep tightly closed	7
Milk evaporated or sweetened	Cover	7
Bananas	Refrigerate only when fully ripe.	7
Juices: bottled	Keep tightly closed	7
Canned Juice	Transfer canned juice to glass or plastic container	7
Melons	Wrap cut or prepared fruit	7
Other fruit	Wrap if prepared	7
Cabbage, Celery	Keep in crisper	7
Lettuce	Keep in crisper	7
Bacon	Keep covered	7

Document Reference Refrigerated Food Storage Shelf Life PRP
Revision 0.13th July 2021
Owned by: Food Service Manager
Authorised By: General Manager

Food Service FSSC 22000 Food Safety Management System Implementation Package

ISO 22000 HACCP Tools

The HACCP System is defined in the following Food Safety Management System documents:

FSMS 8.5.1 Preliminary steps to enable hazard analysis

FSMS 8.5.2 Hazard analysis

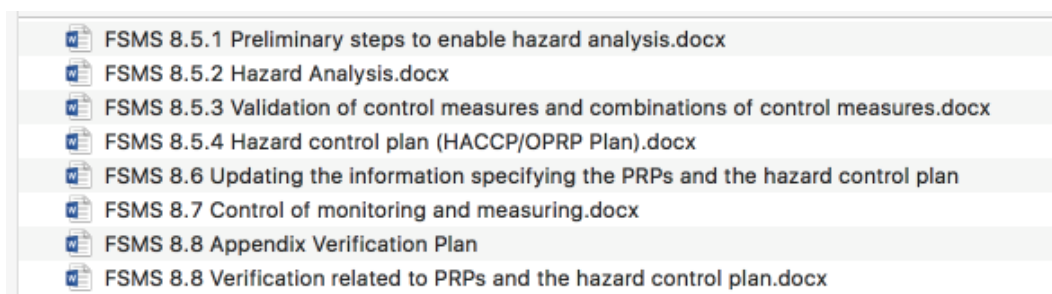
FSMS 8.5.3 Validation of control measure(s) and combinations of control measures

FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)

FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan

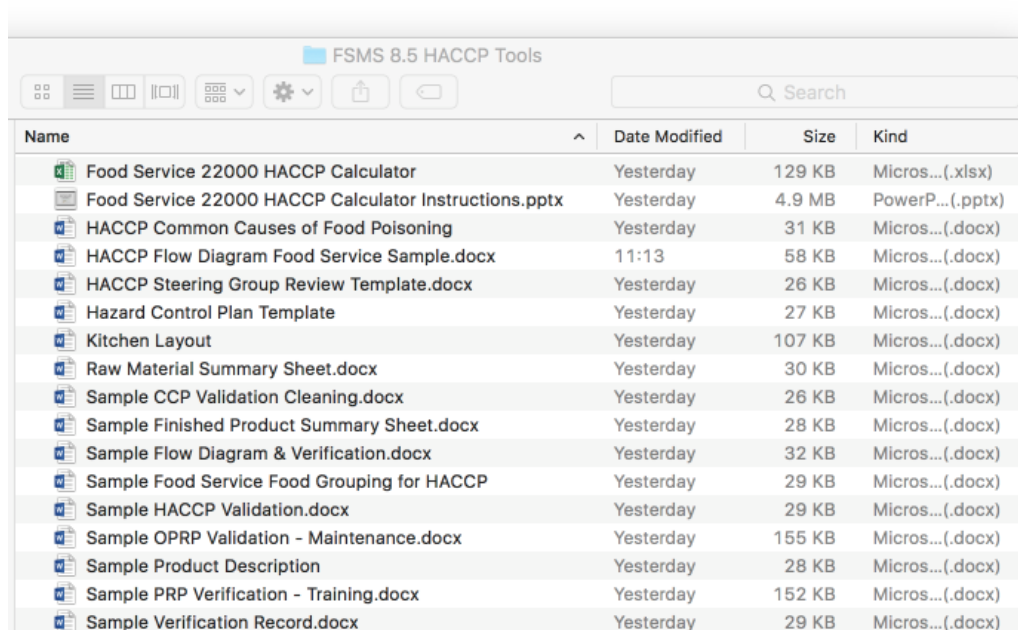
FSMS 8.7 Control of monitoring and measuring

FSMS 8.8 Verification related to PRPs and the hazard control plan



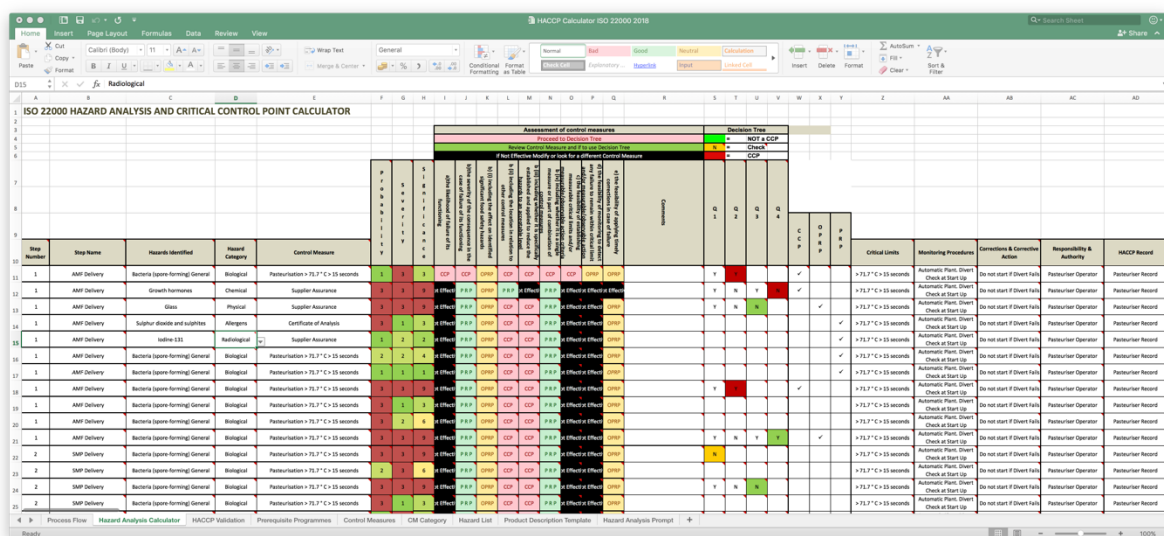
FSMS 8.5.1 Preliminary steps to enable hazard analysis.docx
FSMS 8.5.2 Hazard Analysis.docx
FSMS 8.5.3 Validation of control measures and combinations of control measures.docx
FSMS 8.5.4 Hazard control plan (HACCP/OPRP Plan).docx
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan
FSMS 8.7 Control of monitoring and measuring.docx
FSMS 8.8 Appendix Verification Plan
FSMS 8.8 Verification related to PRPs and the hazard control plan.docx

Supplementary HACCP documents, the Food Service 22000 HACCP Calculator & Instructions are provided.



Name	Date Modified	Size	Kind
Food Service 22000 HACCP Calculator	Yesterday	129 KB	Micros...(xlsx)
Food Service 22000 HACCP Calculator Instructions.pptx	Yesterday	4.9 MB	PowerP...(pptx)
HACCP Common Causes of Food Poisoning	Yesterday	31 KB	Micros...(docx)
HACCP Flow Diagram Food Service Sample.docx	11:13	58 KB	Micros...(docx)
HACCP Steering Group Review Template.docx	Yesterday	26 KB	Micros...(docx)
Hazard Control Plan Template	Yesterday	27 KB	Micros...(docx)
Kitchen Layout	Yesterday	107 KB	Micros...(docx)
Raw Material Summary Sheet.docx	Yesterday	30 KB	Micros...(docx)
Sample CCP Validation Cleaning.docx	Yesterday	26 KB	Micros...(docx)
Sample Finished Product Summary Sheet.docx	Yesterday	28 KB	Micros...(docx)
Sample Flow Diagram & Verification.docx	Yesterday	32 KB	Micros...(docx)
Sample Food Service Food Grouping for HACCP	Yesterday	29 KB	Micros...(docx)
Sample HACCP Validation.docx	Yesterday	29 KB	Micros...(docx)
Sample OPRP Validation - Maintenance.docx	Yesterday	155 KB	Micros...(docx)
Sample Product Description	Yesterday	28 KB	Micros...(docx)
Sample PRP Verification - Training.docx	Yesterday	152 KB	Micros...(docx)
Sample Verification Record.docx	Yesterday	29 KB	Micros...(docx)

Food Service 22000 HACCP Calculator & Instructions



Food Service FSSC 22000 Food Safety Management System Implementation Package

How does the Food Service 22000 HACCP Calculator help?

The Food Service 22000 HACCP Calculator assists the Food Safety Team in implementing a Hazard Control System compliant with ISO 22000 Section 8.5 Hazard control from Process Flow Steps to the Hazard Control Plan including:

- ✓ 8.5.2 Hazard analysis
- ✓ 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)
- ✓ 8.5.4 Hazard control plan (HACCP/OPRP Plan)

The Food Service 22000 HACCP Calculator provides the Food Safety Team with a system to assess each of the control measures selected and formulating a Hazard Control Plan of Critical Control Points and Operational Prerequisite Programmes as per the new requirements in ISO 22000:2018

The decision-making process and results of the selection and categorization of the control measures is maintained as documented information by the Food Service 22000 HACCP Calculator.

The screenshot shows a presentation slide titled "AFC Food Service 22000 HACCP Calculator Instructions". The slide features a large table with columns for "Hazard", "Control Measure", "Critical Control Point", "Operational Prerequisite Program", "Control Measure", "Critical Control Point", and "Operational Prerequisite Program". The table is filled with data, including hazard names like "Salmonella", "Listeria", and "E. coli", and their corresponding control measures and critical control points. A green callout box on the right side of the slide contains the following text:

e) What is the feasibility of applying timely corrections in case of failure?

Timely corrections can be applied 100% of the time
Timely corrections can be applied most of the time
Timely corrections can be applied some of the time
Timely corrections can't be applied

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 Food Service 22000 HACCP Calculator Instructions
Revision 1, 7th July 2021
Written by: Tony C

Slide 25 of 41 English (United Kingdom)

Food Service FSSC 22000 Food Safety Management System Implementation Package

Supplementary HACCP documents

There are also supplementary HACCP documents.

HACCP Common Causes of Food Poisoning	29 Nov 2018, 19:13	31 KB	Micros...(docx)
HACCP Steering Group Review Template.docx	9 Jul 2018, 12:31	29 KB	Micros...(docx)
Hazard Control Plan Template	5 Jul 2018, 12:35	27 KB	Micros...(docx)
Kitchen Layout	29 Nov 2018, 19:16	107 KB	Micros...(docx)
Raw Material Summary Sheet.docx	9 Jul 2018, 12:32	30 KB	Micros...(docx)
Sample CCP Validation Cleaning.docx	9 Jul 2018, 12:39	26 KB	Micros...(docx)
Sample Finished Product Summary Sheet.docx	9 Jul 2018, 12:33	28 KB	Micros...(docx)
Sample Food Service Food Grouping for HACCP	29 Nov 2018, 18:30	29 KB	Micros...(docx)
Sample HACCP Flow Diagram.docx	9 Jul 2018, 12:25	32 KB	Micros...(docx)
Sample HACCP Validation.docx	9 Jul 2018, 12:29	29 KB	Micros...(docx)
Sample HACCP Verification Audit Summary.docx	9 Jul 2018, 12:27	26 KB	Micros...(docx)
Sample OPRP Validation - Maintenance.docx	9 Jul 2018, 12:40	157 KB	Micros...(docx)
Sample Product Description	10 Jul 2018, 11:13	28 KB	Micros...(docx)
Sample PRP Verification - Training.docx	9 Jul 2018, 12:39	146 KB	Micros...(docx)
Sample Verification Record.docx	9 Jul 2018, 12:31	31 KB	Micros...(docx)



HACCP - Common Causes of Food Poisoning

Bacteria	Symptoms	Source	Mode of Contamination	Control Methods
Bacillus cereus	Vomiting, some diarrhoea, abdominal pain	Vegetables, cereals, rice, soil and dried products.	Long, moist storage of warm cooked products – especially rice and meat stews. This allows spores to germinate and bacteria to grow.	Avoid pre-cooking of food. Cook and cool dishes quickly and store in the refrigerator. Reheat foods only once.
Campylobacter	Severe abdominal pain, diarrhoea and blood in faeces	Poultry, meat, raw milk, untreated water, birds and dogs.	Careless handling of meat, especially raw poultry.	Frequent hand washing. Use separate surfaces and equipment for raw and cooked foods. Use pasteurised milk.
Clostridium perfringens	Severe abdominal pain and diarrhoea	Soil, human and animal excreta, raw meat and poultry, dried foods.	Spores, survive heat and drying out, are activated by warm temperatures to germinate and bacteria to grow.	Do not pre-cook food. Cook foods quickly. Heat bulk liquid thoroughly, i.e. stocks, soups, sauces etc. Reheat food thoroughly.
E.coli 0157	Kidney failure and internal bleeding	Human and animal gut, soil and water. Poor personal hygiene.	Contamination via hands, utensils, etc. Gut contamination of meat during slaughter.	Good Segregation of raw and cooked meats. Good personal hygiene. Thorough cooking of burgers, sausages, kebabs, etc.
Listeria	Meningitis, Septicaemia, mild flu, miscarriage in	Humans, soil, animals, insects and waters.	Environmental contamination, e.g. dust, insects, animals. Cross-	Avoid long storage of ready to eat, cooked and chilled foods. Thorough re-heating of food

Document Reference HACCP - Common Causes of Food Poisoning
Revision 1 1st November 2018
Owned by: Food Service Manager
Authorised By: General Manager



HACCP - Common Causes of Food Poisoning

	pregnant women		contamination particularly from soiled foods such as vegetables.	to 75oC once only. Avoid pâté, and soft cheese. Wash vegetables thoroughly and clean area.
Salmonella	Abdominal pain, diarrhoea, vomiting and fever	Humans, raw meat, poultry, eggs, unwashed vegetables.	Cross-contamination from raw to cooked foods. Contamination via hands, utensils, etc. Poor personal hygiene.	Frequent hand washing. Sanitising surfaces and equipment that comes into contact with food, thorough defrosting. Do not use raw egg. Separate surfaces for raw and cooked foods.
Staphylococcus aureus	Abdominal pain, vomiting, prostration and "sub"-normal temperatures	Normal healthy skin and hands (15% of adults), nose or throat (40% of adults), or in boils and septic cuts.	Contaminated hands directly onto cooked foods.	Frequent hand washing. Exclusion of staff with infected wounds on arms and hands and heavy colds. Avoid touching cooked foods. Refrigerate cooked meats and ready to eat foods.

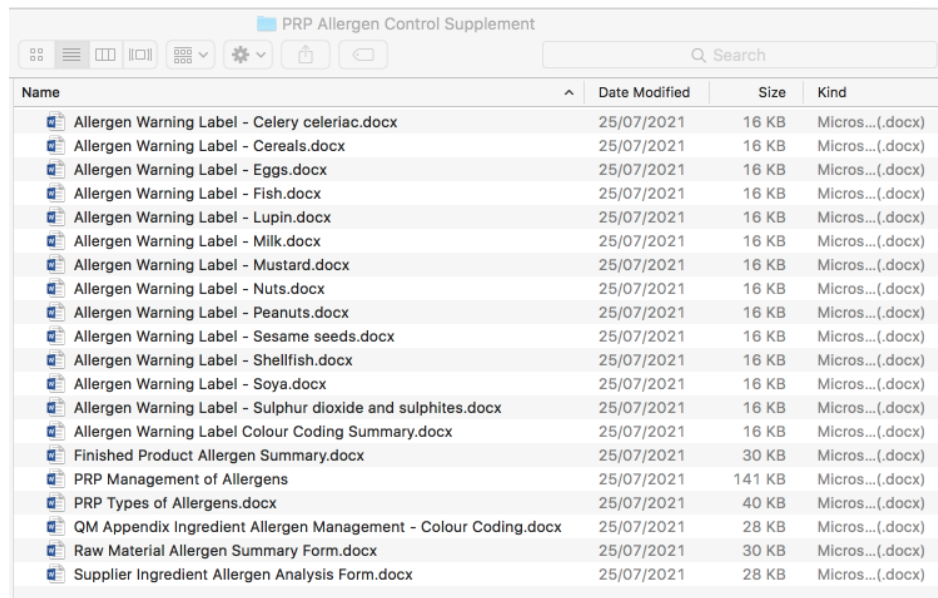
Document Reference HACCP - Common Causes of Food Poisoning
Revision 1 1st November 2018
Owned by: Food Service Manager
Authorised By: General Manager



Food Service FSSC 22000 Food Safety Management System Implementation Package

Supplementary Allergen Control documents

There are also supplementary Allergen Control documents.



Name	Date Modified	Size	Kind
Allergen Warning Label - Celery celeriac.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Cereals.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Eggs.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Fish.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Lupin.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Milk.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Mustard.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Nuts.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Peanuts.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Sesame seeds.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Shellfish.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Soya.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label - Sulphur dioxide and sulphites.docx	25/07/2021	16 KB	Micros...(docx)
Allergen Warning Label Colour Coding Summary.docx	25/07/2021	16 KB	Micros...(docx)
Finished Product Allergen Summary.docx	25/07/2021	30 KB	Micros...(docx)
PRP Management of Allergens	25/07/2021	141 KB	Micros...(docx)
PRP Types of Allergens.docx	25/07/2021	40 KB	Micros...(docx)
QM Appendix Ingredient Allergen Management - Colour Coding.docx	25/07/2021	28 KB	Micros...(docx)
Raw Material Allergen Summary Form.docx	25/07/2021	30 KB	Micros...(docx)
Supplier Ingredient Allergen Analysis Form.docx	25/07/2021	28 KB	Micros...(docx)



AFC Ingredient Allergen Management

The following colours identify allergens on site

Peanuts
Nuts
Cereals
Milk
Eggs
Fish
Shellfish
Soya
Sesame seeds
Celery/Celeriac
Mustard
Lupin
Sulphur dioxide & sulphites

Document Reference Ingredient Allergen Management QM Appendix
Revision 0 28th June 2021
Owned by: Food Service Manager
Authorised By: General Manager

Page 1 of 1 24 Words 100%

Food Service FSSC 22000 Food Safety Management System Implementation Package

PowerPoint Training Presentations covering ISO 22000, HACCP, Internal Audits, Implementing ISO 22000 Food Safety Team Guide and FSSC 22000 Certification Scheme Additional Requirements plus a Sample Training Matrix

Training				
Q Search				
Name		Date Modified	Size	Kind
FSSC 22000 Additional Requirements Version 5.1.pptx		12:27	19 MB	PowerP...(.pptx)
HACCP Training Food Service FSSC 22000.pptx		11:21	7.2 MB	PowerP...(.pptx)
Implementing ISO 22000 Food Safety Team Guide.pptx		Yesterday	6.3 MB	PowerP...(.pptx)
Internal Auditor Training Guide ISO 22000.pptx		Yesterday	2 MB	PowerP...(.pptx)
Introduction to ISO 22000.pptx		Yesterday	1.3 MB	PowerP...(.pptx)
ISO 22000 Documentation Requirements.pptx		Yesterday	15.7 MB	PowerP...(.pptx)
Sample Training Matrix.xlsx		12:46	15 KB	Micros...(.xlsx)
Staff Training Matrix.xlsx		12:48	16 KB	Micros...(.xlsx)

Introduction to ISO 22000

Introduces the ISO 22000 standard to the management team.



The screenshot shows a PowerPoint presentation titled 'Introduction to ISO 22000 New 2018 (Read-Only)'. The slide displayed is titled 'Plan Do Check Act Cycle' and 'Operational Planning and Control'. It contains a detailed flowchart of the PDCA cycle for food safety management. The 'Plan' stage includes 'Operational Planning and Control' with sub-steps like 'Hazard Analysis', 'Validation of Control Measures', and 'Hazard Control Plan (CCP/OPRP)'. The 'Do' stage is 'Implementation of the Plan (Food Safety)'. The 'Check' stage includes 'Verification Activities' and 'Analysis of the Results of Verification Activities'. The 'Act' stage is 'Updating of preliminary information and documents verifying the PRPs and the Hazard Control Plan'. The slide also includes a sidebar with navigation links and a footer indicating it is slide 14 of 63.

Food Service FSSC 22000 Food Safety Management System Implementation Package

Food Safety Team: ISO 22000 Implementation Guide

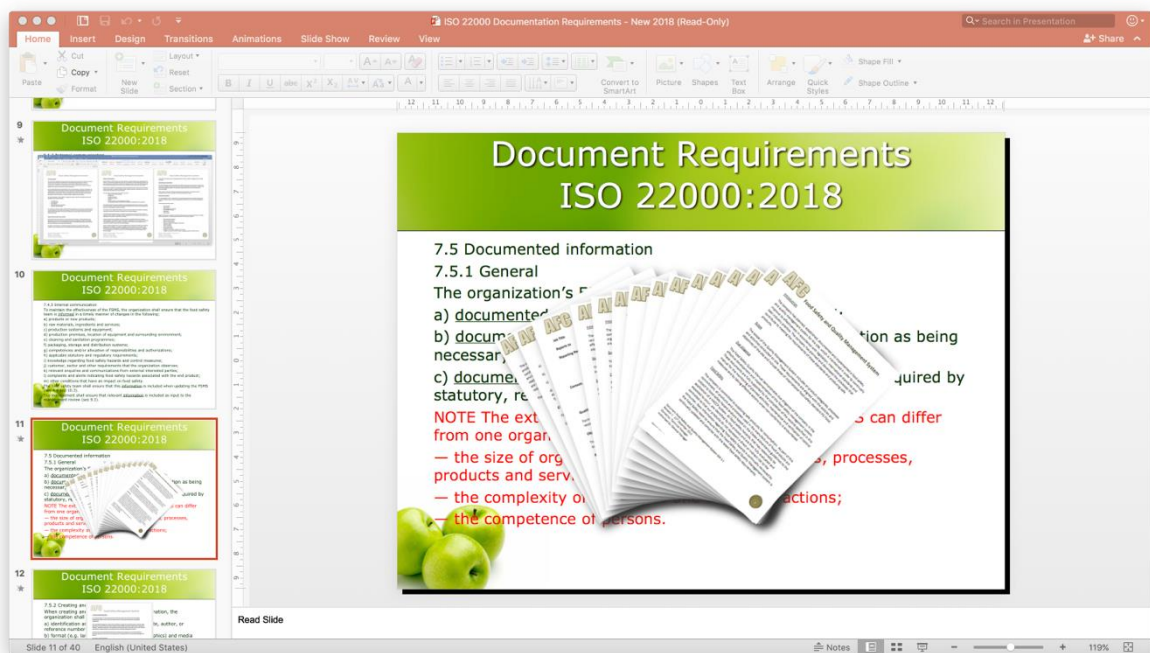
The Food Safety Team: ISO 22000 Implementation Guide PowerPoint presentation supplied with the system explains to the Food Safety Team their role in implementing an ISO 22000:2018 compliant Food Safety Management System.



Food Service FSSC 22000 Food Safety Management System Implementation Package

ISO 22000 Document Requirement Guide

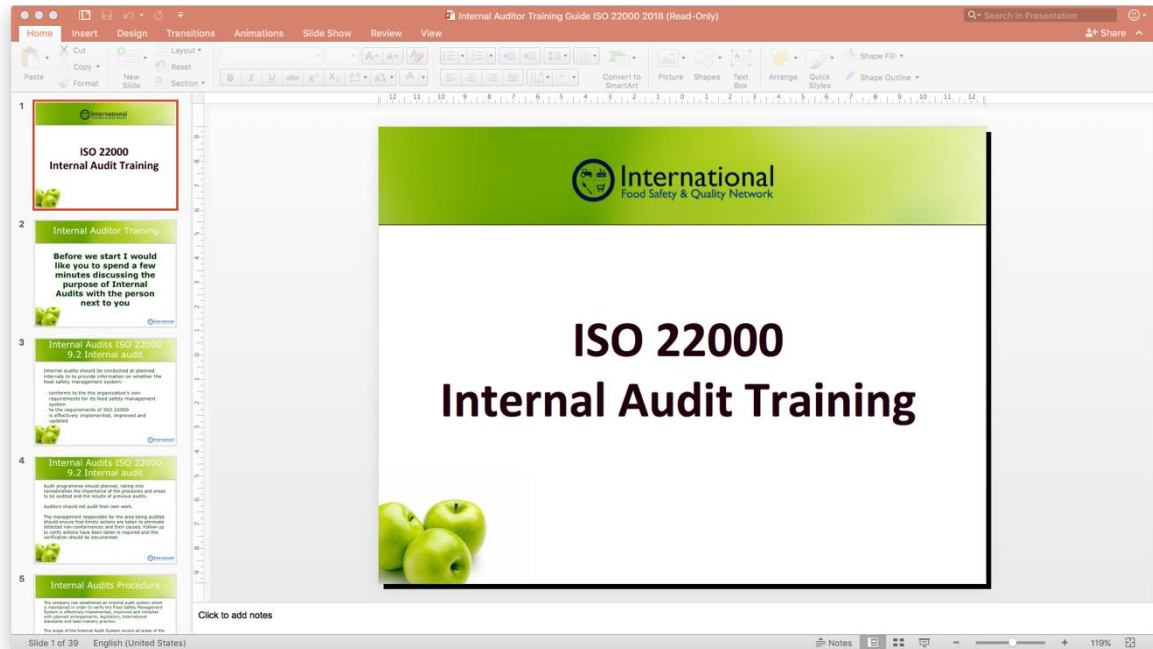
The ISO 22000 Document Requirement Guide PowerPoint presentation supplied explains to the Management Team the documentation required in an ISO 22000 compliant Food Safety Management System.



Food Service FSSC 22000 Food Safety Management System Implementation Package

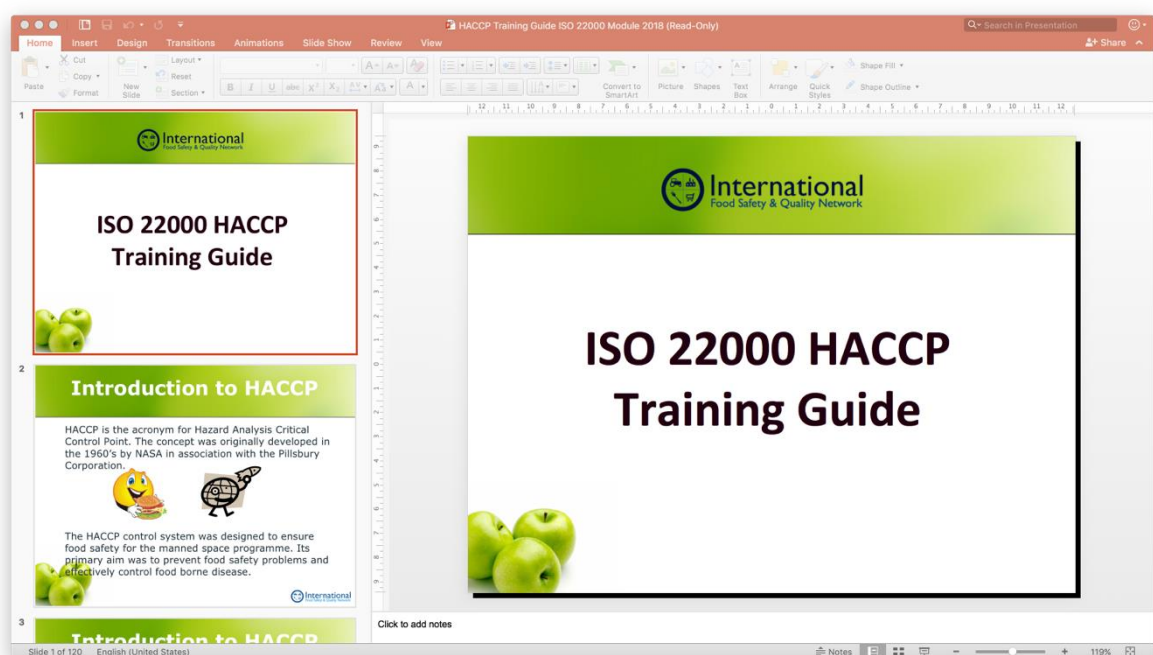
Internal Auditor Training Guide ISO 22000

A PowerPoint Internal Auditor training presentation is included and can be used to train your Internal Auditors

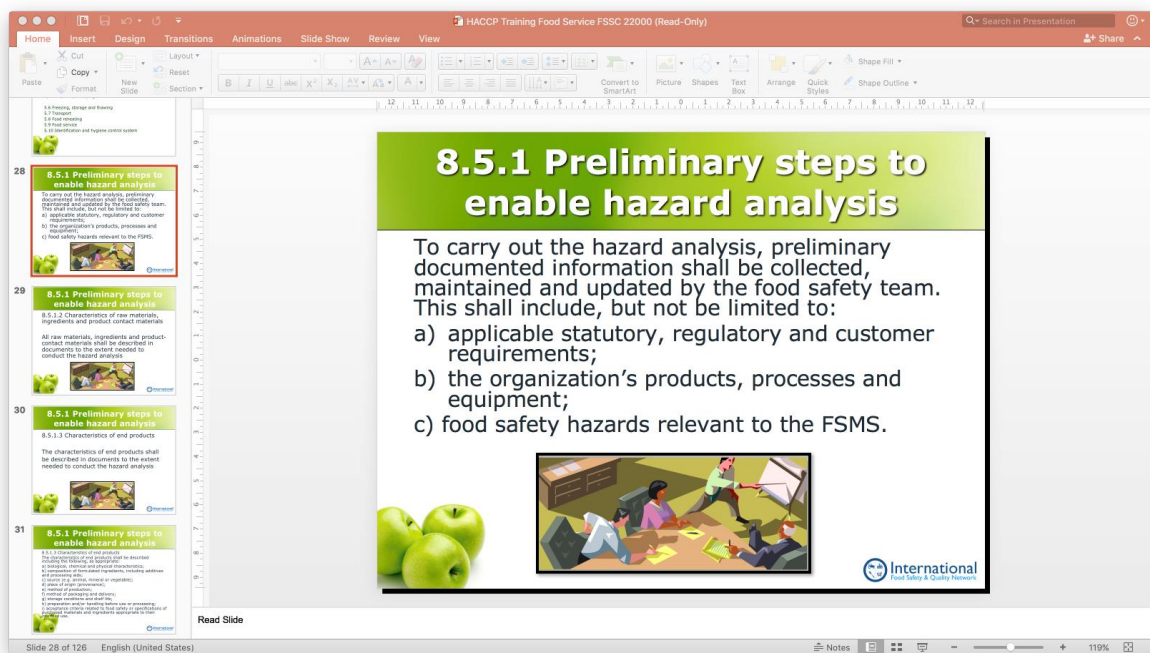


HACCP Training

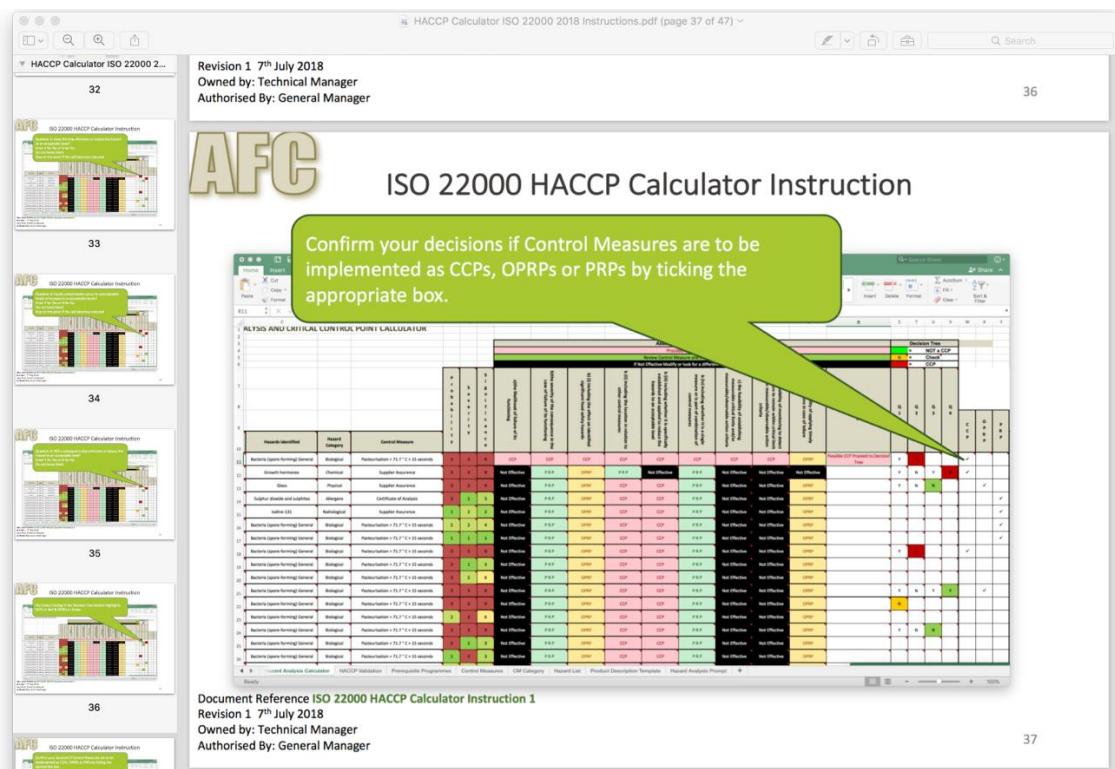
A HACCP training presentation is included and can be used to train food safety team.



Food Service FSSC 22000 Food Safety Management System Implementation Package



There is also guidance in HACCP Calculator Instructions



Food Service FSSC 22000 Food Safety Management System Implementation Package

Checklists & Audit Plans

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

ISO 22000:2018 Audit Checklist

environment necessary to achieve conformity with the requirements of the Food Safety Management System?
See NOTE in ISO 22000

7.1.5 Externally developed elements of the food safety management system

When an organization establishes, maintains, updates and continually improves its Food Safety Management System by using externally developed elements of a Food Safety Management System, including PRPs, the hazard analysis and the hazard control plan (see 8.5.4), has the organization ensured that the provided elements are:

- developed in conformance with requirements of the standard?
- applicable to the sites, processes and products of the organization?
- specifically adapted to the processes and products of the organization by the food safety team?
- implemented, maintained and updated as required by this document?
- retained as documented information?

7.1.6 Control of externally provided processes, products or services

Does the organization:

- establish and apply criteria for the evaluation, selection, monitoring of performance and re- evaluation of external providers of processes, products and/or services?
- ensure adequate communication of requirements to the external provider(s)?
- ensure that externally provided processes, products or services do not adversely affect the organization's ability to consistently meet the requirements of the Food Safety Management System?
- retain documented information of these activities and any necessary actions as a result of the evaluations and re-evaluations?

7.2 Competence

Does the organisation:

- determine the necessary competence of person(s), including external

Document Reference ISO 22000:2018 Audit Checklist 7 Support
Revision 0 21st June 2021
Owned by: Technical Manager
Authorised By: General Manager

There are Sample Audit Forms

Food Safety System Audit Form

Food Safety Quality System Audit Form

Date Of Audit: 1st May 2018 Time Of Audit: 14.00hrs

Procedure Document Or Area Audited: Warehouse (All activities and procedures)

Manual: Food Safety Document: 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 to 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 25th May 2018

Non-Conformance Notification 0004 (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 8th May 2018

Log Corrective Action Request Numbers Raised in Box Below

Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	Anne Auditor	1 st May 2018
Name (Auditee) <th>Signature (Auditee)</th> <th>Date:</th>	Signature (Auditee)	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 May 2018
Owned by: Food Service Manager
Authorised By: General Manager

Food Service FSSC 22000 Food Safety Management System Implementation Package

ISO 22000 & ISO 22002 Audit Plans with Risk Rating

ISO 22000 Audit Plan with Risk Rating

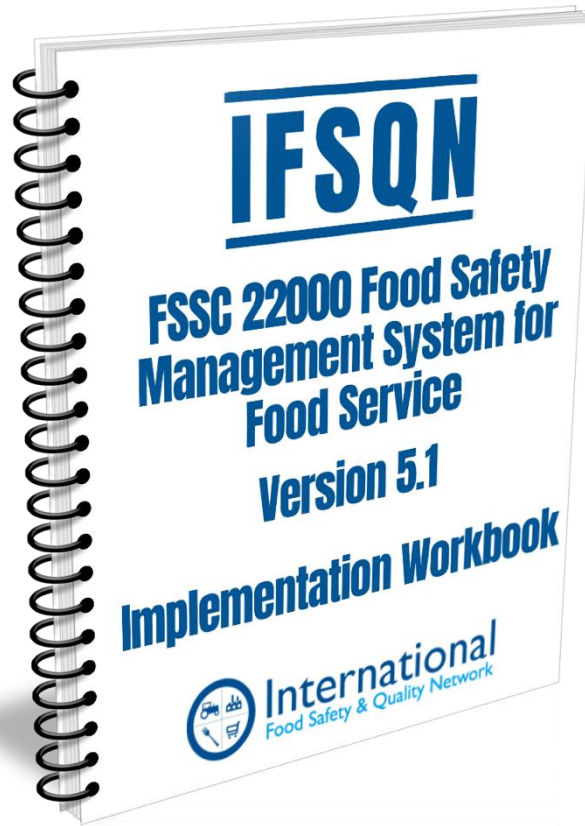
	January	February	March	April	May	June	July	August	September	October	November	December
4 Context of the organization												
FSMS 4.1 Understanding the organization and its context												
FSMS 4.2 Understanding the needs and expectations of interested parties												
FSMS 4.3 Determining the scope of the food safety management system												
FSMS 4.4 Food safety management system												
5 Leadership												
FSMS 5.1 Leadership and commitment												
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 safety management system and planning to achieve												
FSMS 6.3 Planning of changes												
7 Support												
FSMS 7 Support												
FSMS 7.4 Communication												
FSMS 7.5 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												
FSMS 8.5.1 Preliminary steps to enable hazard analysis												
FSMS 8.5.2 Hazard analysis												
FSMS 8.5.3 Validation of control measure(s) and combinations of control												
FSMS 8.5.4 Hazard control plan (HACCP/OPRP 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												
FSMS 8.9 Control of product and process nonconformities												
FSMS 8.10 Withdrawal/recall												

ISO 22002-2 Audit Plan with Risk Rating

	January	February	March	April	May	June	July	August	September	October	November	December
Generic prerequisite programmes												
4.1 Layout of premises												
4.1.1 Infrastructure												
4.1.2 Workspace												
4.1.2.1 General												
4.1.2.2 Food-handling areas												
4.1.3 Lighting and ventilation												
4.1.4 Personal hygiene facilities and toilets												
4.1.5 Maintenance												
4.2 Water supply												
4.2.1 Potable water												
4.2.2 Ice												
4.2.3 Non-potable water												
4.3 Equipment and utensils												
4.4 Personnel hygiene												
4.4.1 General												
4.4.2 Hygiene training												
4.4.3 Health status												
4.4.4 Personal cleanliness												
4.5 Purchasing management												
4.5.1 Supplier assessment												
4.5.2 Incoming material requirements (raw materials, ingredients, and packaging)												
4.6 Storage and transport												
4.6.1 Storage												
4.6.2 Transport												
4.6.3 Hazardous substances handling												
4.7 Cleaning and disinfection												
4.8 Waste management												
4.9 Pest and animal control												
4.10 Management and supervision												
4.11 Documentation and records												
4.12 Product recall procedures												
Specific prerequisite programmes												
5.1 Thawing												
5.2 Preparation												
5.3 Cooking												
5.4 Portioning												
5.5 Cooling and storage												
5.6 Freezing, storage and thawing												
5.7 Transport												
5.8 Food reheating												
5.9 Food service												
5.10 Identification and hygiene control system												

Food Service FSSC 22000 Food Safety Management System Implementation Package

New Food Service FSSC 22000 Version 5.1 Implementation Workbook

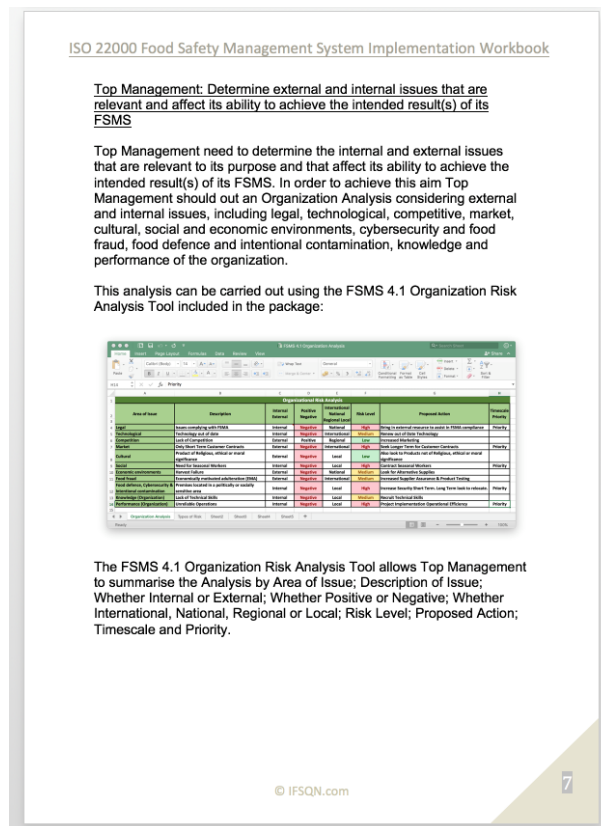


A workbook is provided to guide you in the implementation of your Food Safety Management System. The workbook is divided into 7 steps that are designed to assist you in implementing your food safety management system effectively:

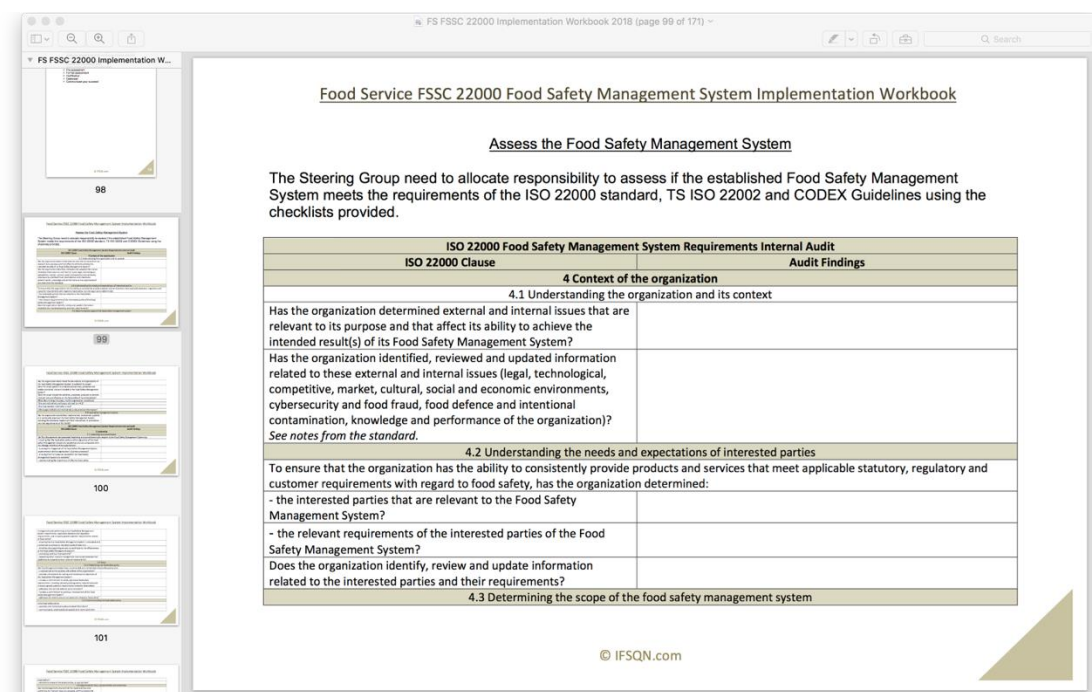
- ✓ Step One: ISO 22000 Training for Management
- ✓ Step Two: Top Management Implementation
- ✓ Step Three: Food Safety Management System
- ✓ Step Four: Project 22000 including HACCP Implementation
- ✓ Step Five: Internal Auditing & Checklists
- ✓ Step Six: Review and Updating
- ✓ Step Seven: Final Steps to FSSC/ISO 22000 Certification

Food Service FSSC 22000 Food Safety Management System Implementation Package

The workbook includes extensive Top Management and Food Safety Team Implementation Guidance



The Workbook includes a final Self-Assessment Checklist to ensure that you meet the requirements of ISO 22000, ISO 22002-2 and FSSC 22000 Certification Scheme Additional Requirements.



Food Service FSSC 22000 Food Safety Management System Implementation Package

FSSC 22000 FSMS Implementation Plan

Excel and Word Project Planner template copies are supplied.

FSSC 22000:2018 Implementation Plan																													
		D	A	T	E	S																							
		01 Jan	08 Jan	15 Jan	22 Jan	29 Jan	05 Feb	12 Feb	19 Feb	26 Feb	05 Mar	12 Mar	19 Mar	26 Mar	02 Apr	09 Apr	16 Apr	23 Apr	30 Apr	07 May	14 May	21 May	28 May	04 Jun	11 Jun	18 Jun	25 Jun	02 Jul	09 Jul
1	Top Management	The organisation purchases a copy of the ISO 22000:2018 standard																											
2	Top Management	Top Management determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.																											
3	Top Management	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.																											
4	Top Management	Top Management determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS.																											
5	Top Management	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions																											
6	Top Management	Top Management plan the actions required to demonstrate leadership and commitment with respect to the FSMS																											
7	Top Management	Top Management establish, implement, communicate and maintain a food safety policy																											
8	Top Management	Top Management determine and ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood																											
9	Top Management	Top Management appoint the Food Safety Team and the Food Safety Team Leader																											
10	Top Management	Top Management plan the FSMS, considering the issues from Action 2 and the requirements referred to in Action 3 & 4 and determine the risks and opportunities that need to be addressed																											
11	Top Management	Top Management plan proportionate actions to address these risks and opportunities; how to integrate and implement the actions into its FSMS processes and how to evaluate the effectiveness of these actions																											
12	Top Management	Top Management establish food safety objectives																											
13	Top Management	Top Management determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.																											

Food Service FSSC 22000 2018 Implementation Plan [Comp...]

Home Insert Design Layout References Mailings Review View Table Design Layout

Calibri (Body) 12 A A A A B I U X₂ X² Styles Styles Pane

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 6

AFC

FSSC 22000:2018 Implementation Plan

Step	Responsible Team	Implementation Task
1	Top Management	The organisation purchases a copy of the ISO 22000:2018 standard
2	Top Management	Top Management determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.
3	Top Management	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.
4	Top Management	Top Management determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS.
5	Top Management	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions
6	Top Management	Top Management plan the actions required to demonstrate leadership and commitment with respect to the FSMS
7	Top Management	Top Management establish, implement, communicate and maintain a food safety policy
8	Top Management	Top Management determine and ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood
9	Top Management	Top Management appoint the Food Safety Team and the Food Safety Team Leader
10	Top Management	Top Management plan the FSMS, considering the issues from Action 2 and the requirements referred to in Action 3 & 4 and determine the risks and opportunities that need to be addressed
11	Top Management	Top Management plan proportionate actions to address these risks and opportunities; how to integrate and implement the actions into its FSMS processes and how to evaluate the effectiveness of these actions
12	Top Management	Top Management establish food safety objectives
13	Top Management	Top Management determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.

Document Reference FSSC 22000:2018 Implementation Plan
Revision 1 22nd June 2018
Owned by: Food Service Manager
Authorised By: General Manager

Page 1 of 6 1890 Words English (UK) 100%

Food Service FSSC 22000 Food Safety Management System Implementation Package

Free online support via e-mail

Finally, we provide online support and expertise to guide you in implementing your FSSC 22000 Food Safety Management System until you achieve certification.

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



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Package Now**