Welcome to the IFSQN Food Service FSSC 22000 Food Safety Management System Package Start Up Guide which will guide you through the contents of the package.

The Food Service FSSC 22000 2018 Certification 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

When you download the package, you will find this start up guide and 5 folders containing the package documents:
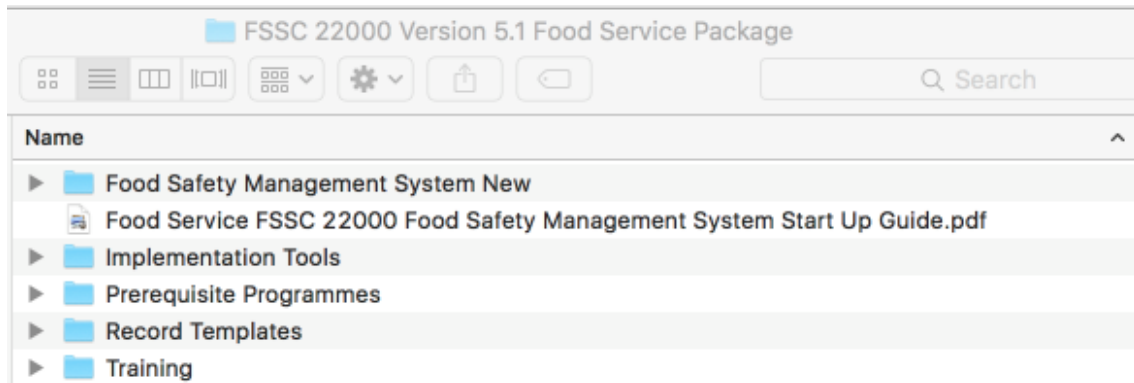
Your first job is to buy a copy of:
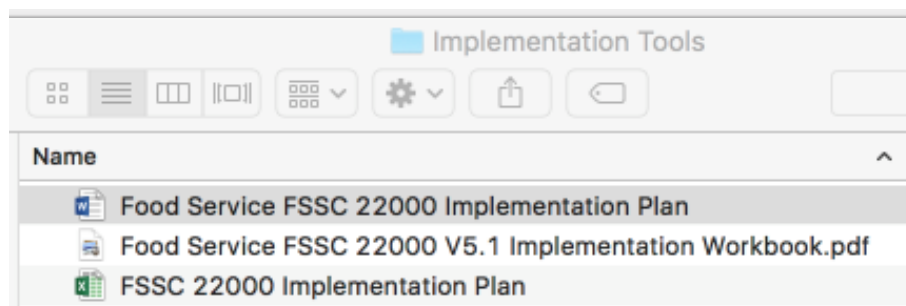**ISO 22000 Food safety management systems -- Requirements for any organization in the food chain**
and
ISO/TS 22002-2:2013 Prerequisite programmes on food safety -- Part 2: Catering
Standards from ISO.

Also download the FSSC 22000 Certification Scheme Version 5.1 documents (free to download)

Start by opening the Implementation Tools folder:

The main document in the folder is the New Comprehensive Food Service FSSC 22000 Implementation Workbook

This 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
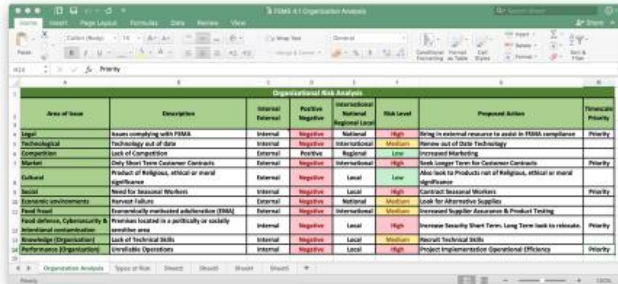- ✓ Step Seven: Final Steps to FSSC/ISO 22000 Certification

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

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

The Food Safety Management System Package contains comprehensive top level Food Safety Management procedure templates in Microsoft Word format that can be edited and form the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

10 Improvement	
FSMS 10 Improvement	10.1 Nonconformity and corrective action
	10.2 Continual improvement
	10.3 Update of the FSMS
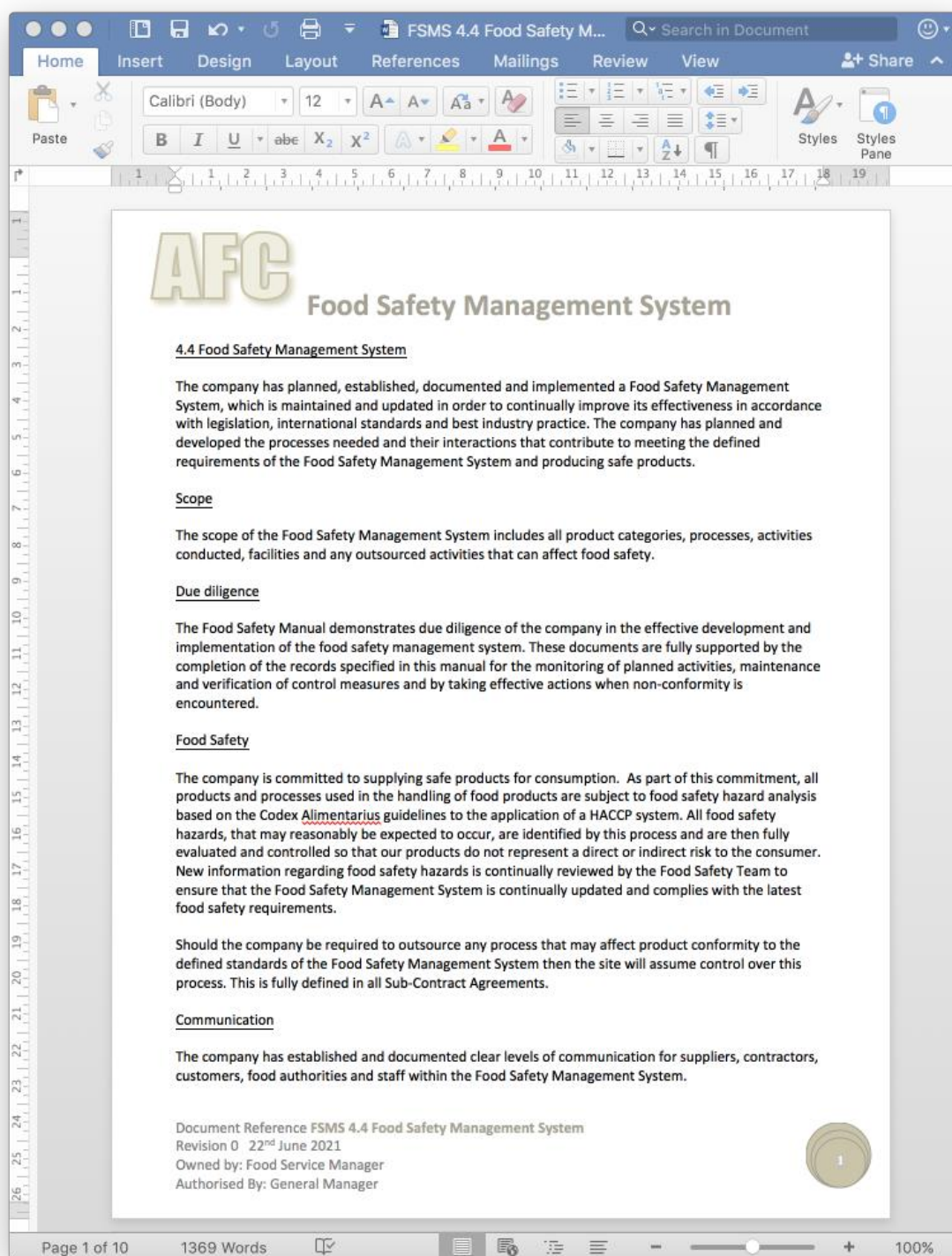
The HACCP System is defined in the following Food Safety Management System documents:

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
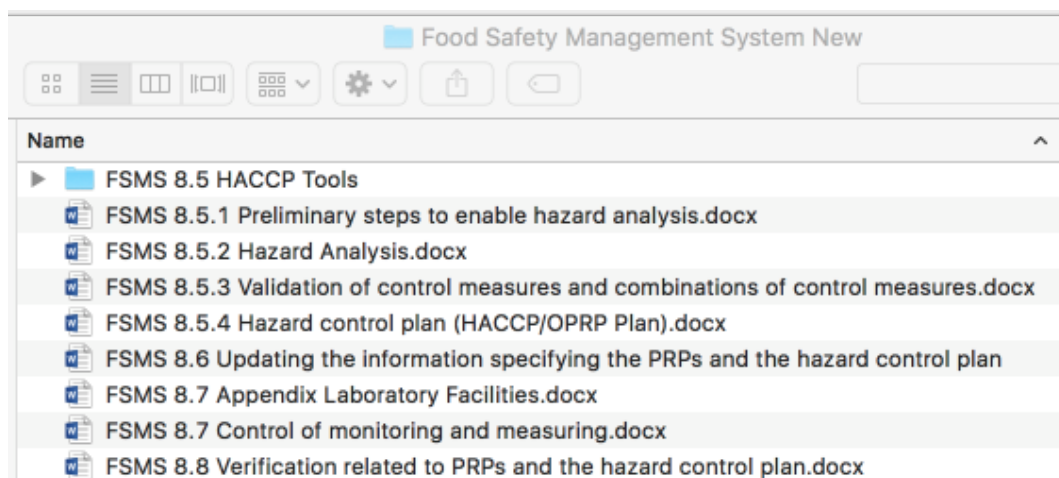
FSMS 8.5 HACCP Tools Folder contains Supplementary HACCP documents, the Food Service 22000 HACCP Calculator & Instructions.
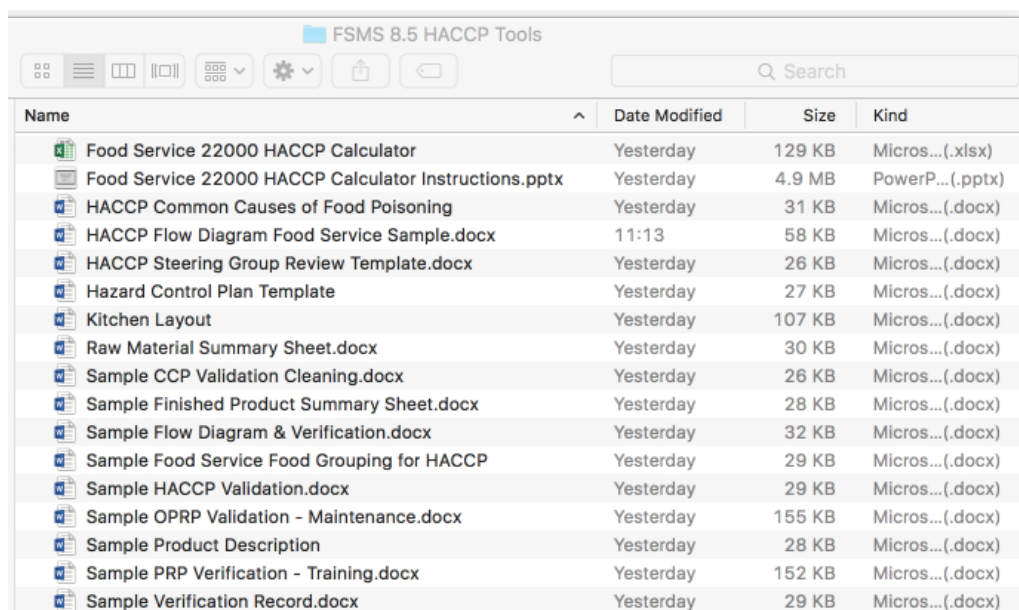
How does the Food Service 22000 HACCP Calculator help?

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.

Supplementary HACCP documents

There are also supplementary HACCP documents.

Name	Date	Size	Kind
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)

AFC — 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

AFC — HACCP - Common Causes of Food Poisoning

Bacteria	Symptoms	Source	Mode of Contamination	Control Methods
	pregnant women		contamination particularly from soiled foods such as vegetables.	to 75oC once only. Avoid paté 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
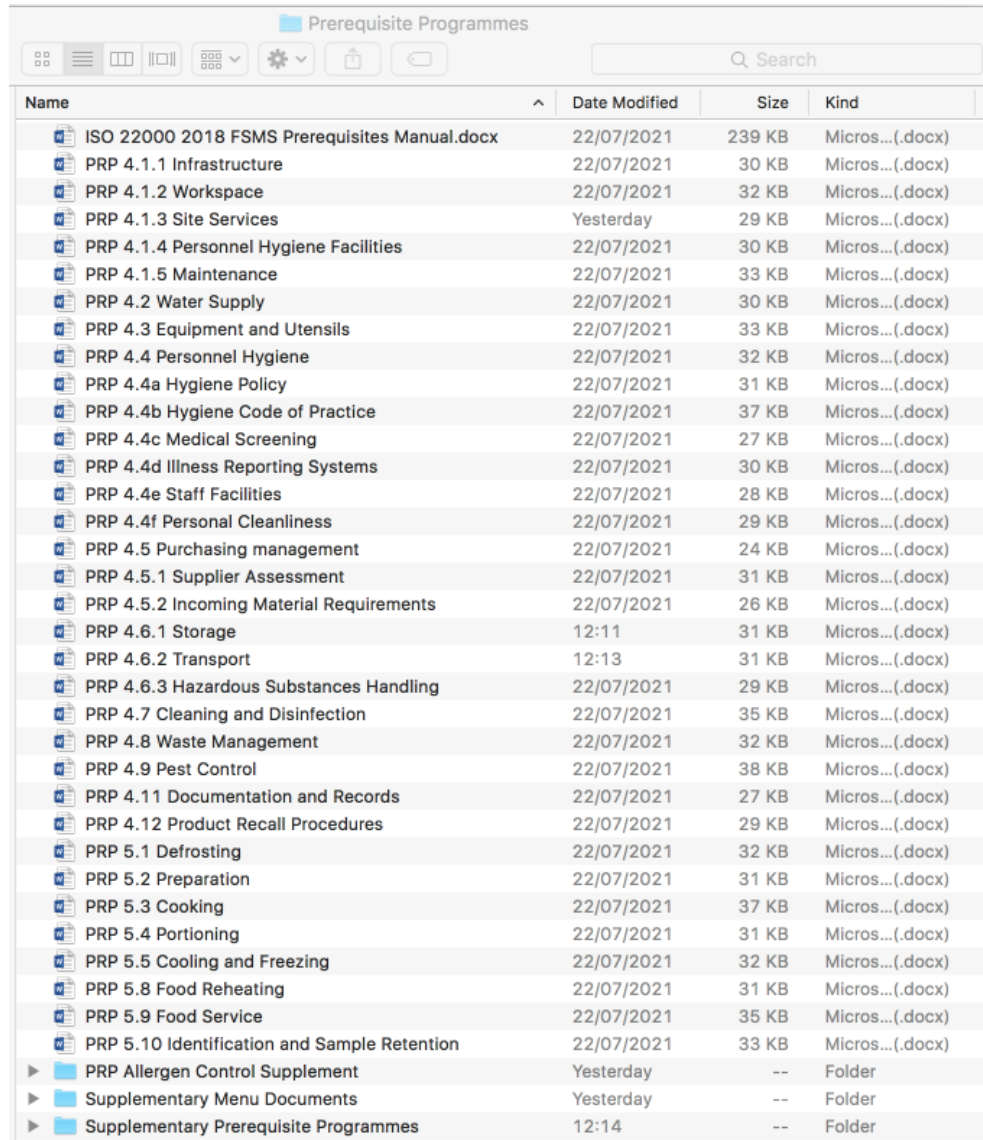Authorised By: General Manager

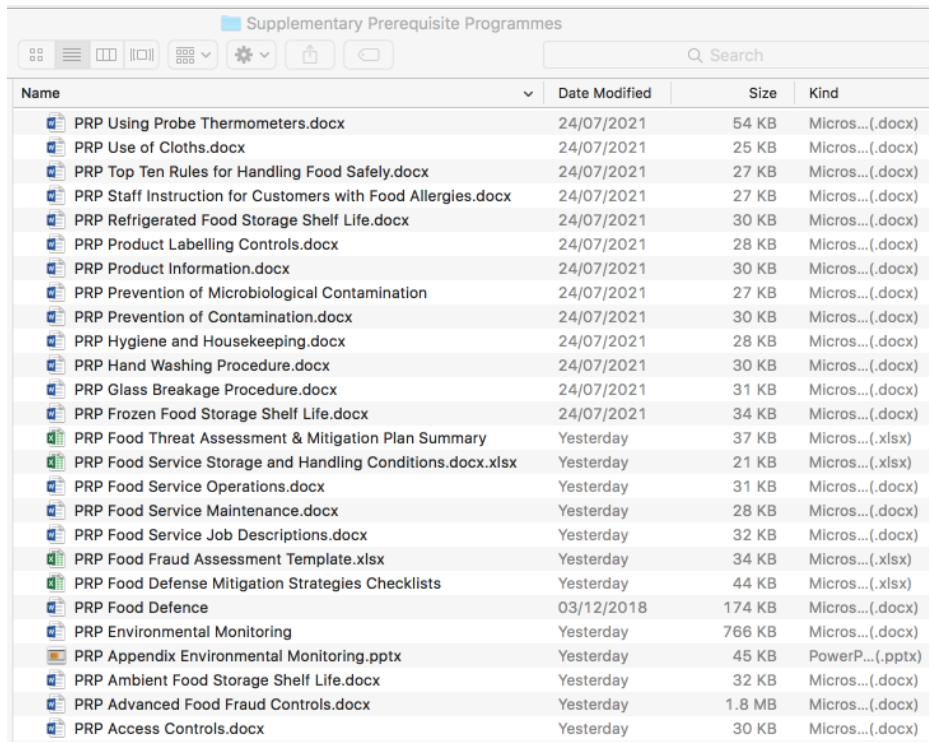**The next folder to open is the Prerequisite Programmes Folder**

There is a comprehensive set of prerequisite programme templates that you can use to define your 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.
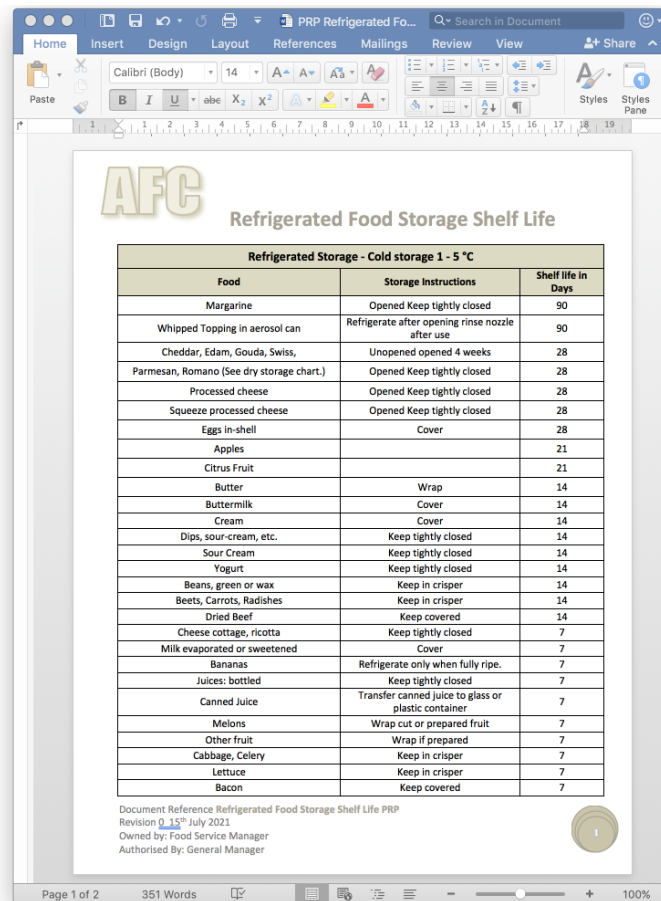
Name	Date Modified	Size	Kind
ISO 22000 2018 FSMS Prerequisites Manual.docx	22/07/2021	239 KB	Micros...(.docx)
PRP 4.1.1 Infrastructure	22/07/2021	30 KB	Micros...(.docx)
PRP 4.1.2 Workspace	22/07/2021	32 KB	Micros...(.docx)
PRP 4.1.3 Site Services	Yesterday	29 KB	Micros...(.docx)
PRP 4.1.4 Personnel Hygiene 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

The next folder contains supplementary Prerequisite Programmes

A set of supplementary prerequisite programmes are provided.

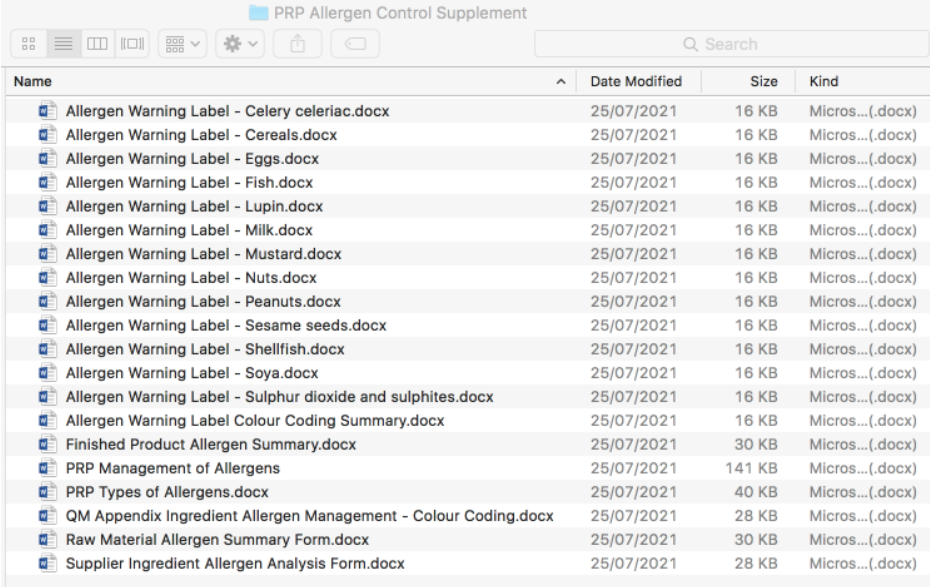| Name	Date Modified	Size	Kind
PRP Using Probe Thermometers.docx	24/07/2021	54 KB	Micros...(.docx)
PRP Use of Cloths.docx	24/07/2021	25 KB	Micros...(.docx)
PRP Top Ten Rules for Handling Food Safely.docx	24/07/2021	27 KB	Micros...(.docx)
PRP Staff Instruction for Customers with Food Allergies.docx	24/07/2021	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)

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 15th July 2021
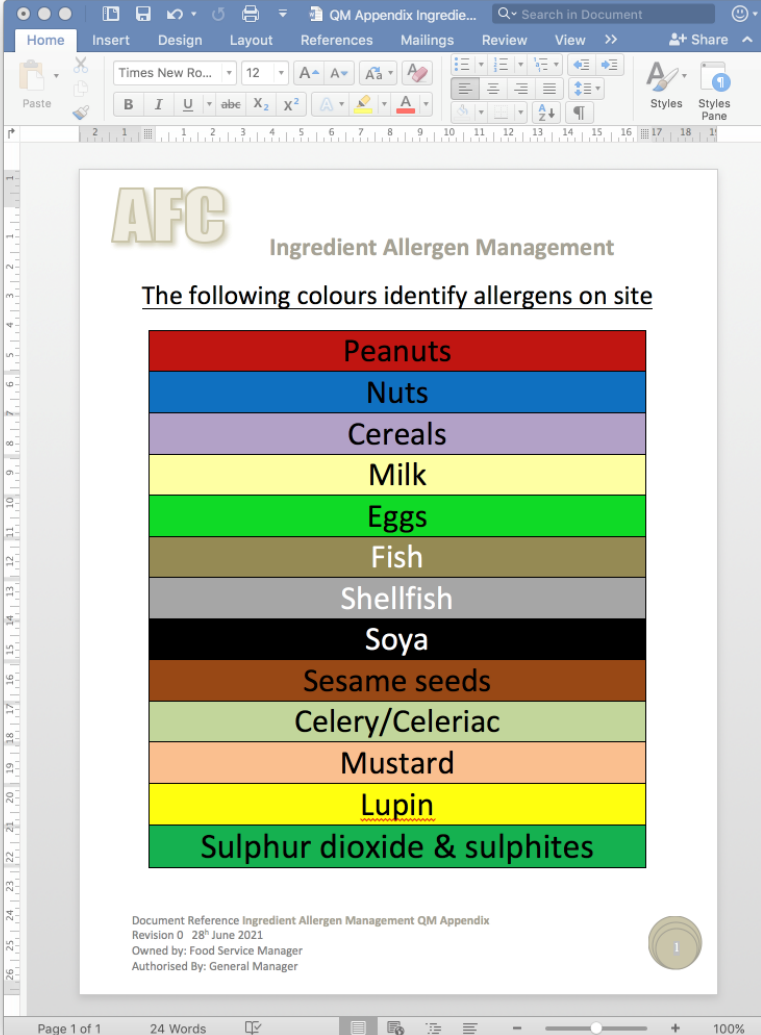Owned by: Food Service Manager
Authorised By: General Manager

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

The next folder to open is the FSMS Records Folder

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

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)

The next folder to open is the Training Folder

There are 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.

Introduction to ISO 22000

Introduces the ISO 22000 standard to the management team.

Go back to the Food Safety Management System folder

Open the FSMS 9.2 Checklists & Audit Plan folder

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

Free online support via e-mail

Finally, remember that we provide online support and expertise to guide you in developing your FSSC 22000 Food Safety Management System.

So, the documents provided in the package enable compliance with ISO 22000 Food safety management systems -- Requirements for any organization in the food chain
and
ISO/TS 22002-2:2013 Prerequisite programmes on food safety -- Part 2: Catering

Check on the FSSC 22000 (FSSC 22000 Certification Scheme Version 5.1 Documents) website to confirm current additional requirements for the food sector category. The documents provided cover these but if you need any assistance contact us.

Contact us if you require assistance in any of these stages, support is included free of charge with our implementation packages

Click here to order the IFSQN FSSC 22000 Certification Package Now