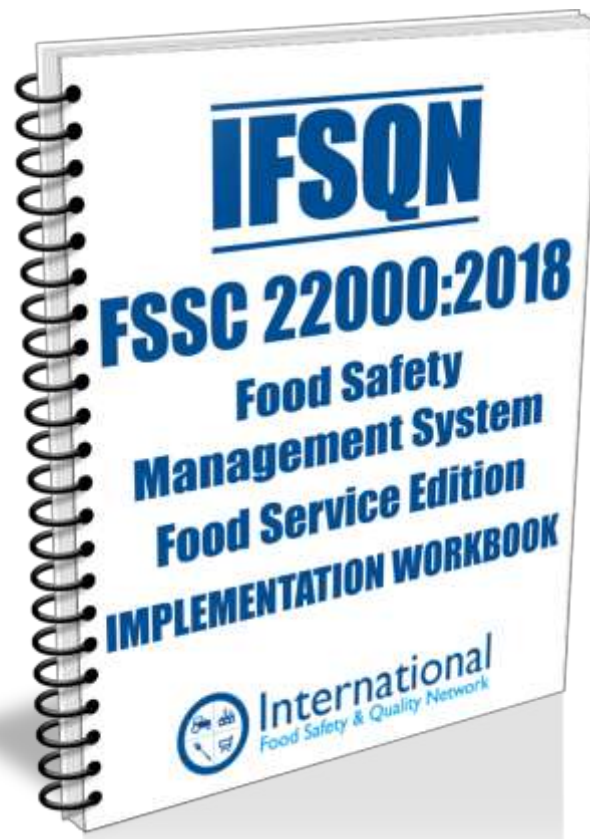


Food Service FSSC 22000 Food Safety Management System Implementation Workbook



This comprehensive Food Safety Management System package contains all the tools you will need to achieve certification to the FSSC 22000 Certification Scheme.

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: Documenting the 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

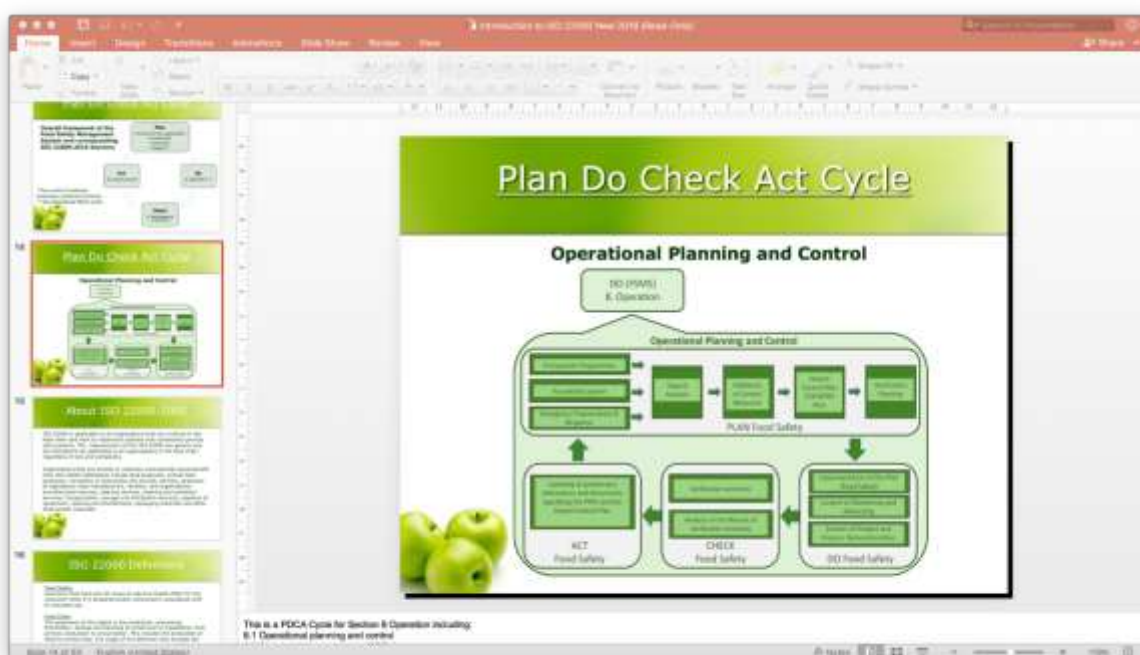
[Click here to order the IFSQN FSSC 22000 Certification
Package Now](#)

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Step One: ISO 22000 Training for Management

Introduction to ISO 22000

This PowerPoint presentation will introduce the ISO 22000 standard to the management team and explain exactly how to start the process of implementing an ISO 22000 compliant Food Safety Management System.



Food Service FSSC 22000 Food Safety Management System

Implementation Workbook

Step Two: Top Management Implementation

Top Management need to start the implementation process.

determine the Context of the organization, how to demonstrate Leadership and Planning establish the Food Safety Management System fundamentals including Food Safety Policies and Objectives ensuring the integration of the FSMS requirements into the organization's business processes.

At this stage, Top Management need to:

- ✓ determine the Context of the organization
- ✓ demonstrate Leadership
- ✓ plan the establishment of the FSMS
- ✓ plan to provide adequate support and resources to establish the FSMS
- ✓ ensure there is adequate infrastructure and work environment
- ✓ allocating responsibility and authority

This stage requires the Top Management to meet and establish the foundations for the Food Safety Management System:

- ✓ Determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS
- ✓ Determine the interested parties (Customer, Regulatory, Statutory and other) that are relevant to the FSMS
- ✓ Determine Customer, Regulatory, Statutory and other relevant Food Safety requirements
- ✓ Define the scope and boundaries of the FSMS
- ✓ Develop a Food Safety Policy
- ✓ Based on the Food Safety Policy establish Food Safety Objectives
- ✓ Plan the establishment of the FSMS using the project planner
- ✓ Provide adequate support to establish the FSMS
- ✓ Ensure there is adequate infrastructure and work environment
- ✓ Allocate responsibility and authority
- ✓ Assess, plan and establish appropriate internal and external communication (including the food chain) channels

A meeting should now be co-ordinated involving all the Top Management Team.

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Top Management: Determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS

Top Management need to determine the internal and external issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS. In order to achieve this aim Top Management should out an Organization Analysis considering external and internal issues, including legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization.

This analysis can be carried out using the FSMS 4.1 Organization Risk Analysis Tool included in the package:

Area of Issue	Description	Internal/External	Positive/Negative	International/National/Regional/Local	Risk Level	Proposed Action	Timescale/Priority
Legal	Issues complying with FSMA	Internal	Negative	National	High	Bring in external resource to assist in FSMA compliance	Priority
Technological	Technology out of date	Internal	Negative	International	Medium	Renew out of Date Technology	
Competition	Lack of Competition	External	Positive	Regional	Low	Increased Marketing	
Market	Only Short Term Customer Contracts	External	Negative	International	High	Seek Longer Term for Customer Contracts	Priority
Cultural	Product of Religious, ethical or moral significance	External	Negative	Local	Low	Also look to Products not of Religious, ethical or moral significance	
Social	Need for Seasonal Workers	Internal	Negative	Local	High	Contract Seasonal Workers	Priority
Economic environments	Harvest Failure	External	Negative	National	Medium	Look for Alternative Supplies	
Food fraud	Economically motivated adulteration (EMA)	External	Negative	International	Medium	Increased Supplier Assurance & Product Testing	
Food defence, Cybersecurity & intentional contamination	Premises located in a politically or socially sensitive area	Internal	Negative	Local	High	Increase Security Short Term. Long Term look to relocate.	Priority
Knowledge (Organisation)	Lack of Technical Skills	Internal	Negative	Local	Medium	Recruit Technical Skills	
Performance (Organisation)	Unreliable Operations	Internal	Negative	Local	High	Project Implementation Operational Efficiency	Priority

The FSMS 4.1 Organization Risk Analysis Tool allows Top Management to summarise the Analysis by Area of Issue; Description of Issue; Whether Internal or External; Whether Positive or Negative; Whether International, National, Regional or Local; Risk Level; Proposed Action; Timescale and Priority.

Food Service FSSC 22000 Food Safety Management System
Implementation Workbook

Top Management FSMS Implementation Checklist

The Top Management FSMS Implementation Meeting should follow the guidelines of the Top Management Implementation Checklist:

1	Top Management determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS	
	External & Internal Issues	Actions to address risks and opportunities
2	Top Management Determine the interested parties (Customer, Regulatory, Statutory and Other) that are relevant to the FSMS.	
	Interested Parties (Customer, Regulatory, Statutory and Other)	Details

Food Service FSSC 22000 Food Safety Management System
Implementation Workbook

Top Management provide adequate support to establish the FSMS

Top management establish and provide adequate support to establish the FSMS including the resource required to complete the implementation plan, establish, implement and maintain the Food Safety Management System, conduct Internal Audits and Monitor & Measure.

8	Top management provide adequate support to establish the FSMS	
	Resource requirement	Details
	Food Safety Team Leader	
	Food Safety Team	
	FSMS Steering Group	
	Trainers	
	Internal Auditors	

Food Service FSSC 22000 Food Safety Management System
Implementation Workbook

Top Management Establish Food Safety Responsibility & Authority Levels

Process	Responsible Persons	Activity

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Top Management establish Communication Channels

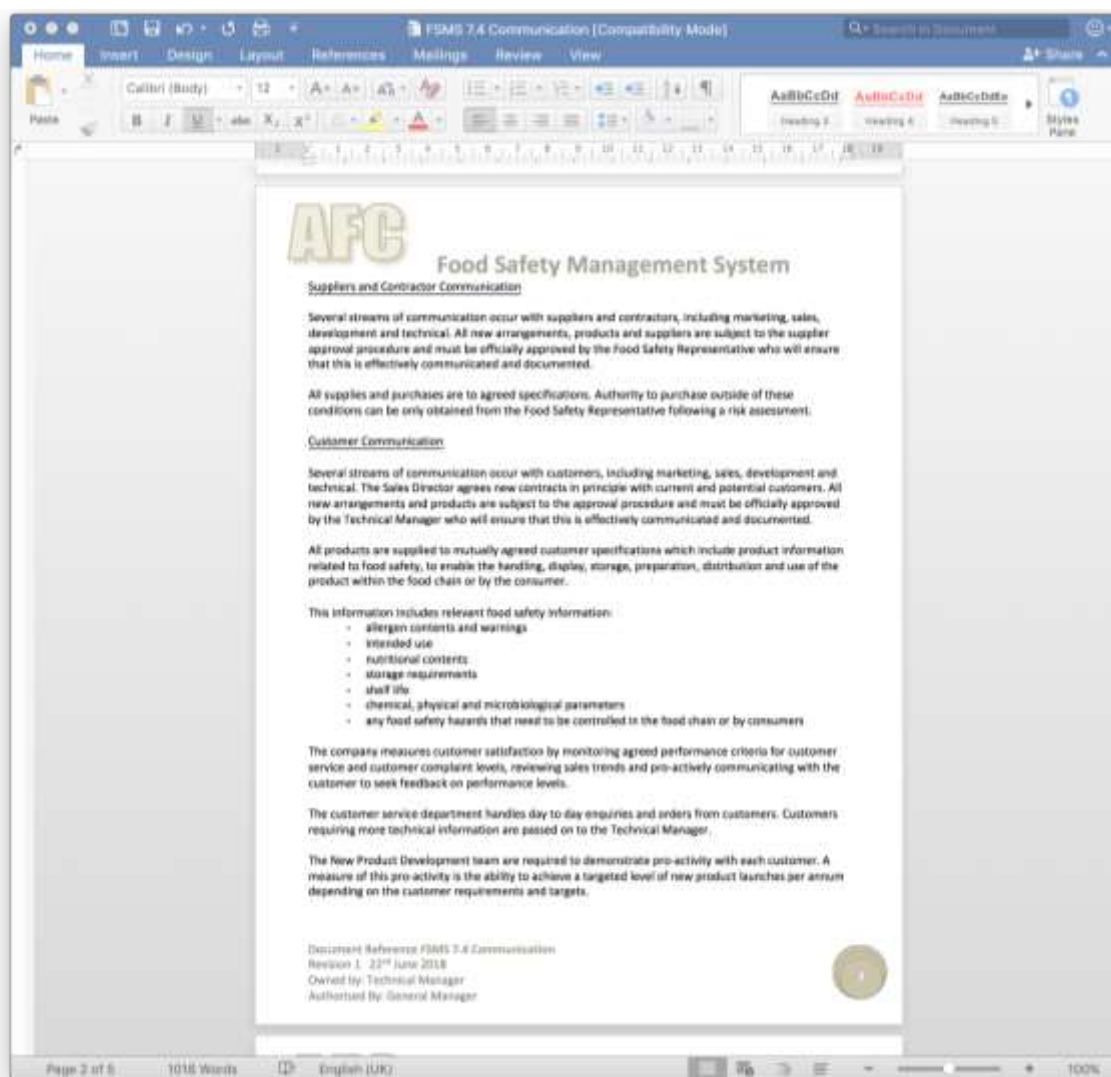
Top Management must establish and document clear levels of communication for suppliers, contractors, customers, food authorities and staff within the food safety management system. Detailed communication arrangements and food safety communication responsibilities for all levels of management should be contained in the food safety and quality manual. The communication procedures should apply to all members of staff, both full time and temporary.

Procedures should be in place to address communication including:

Suppliers and Contractor Communication

Customer Communication

Food Authority Communication



Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Step Three: Food Safety Management System

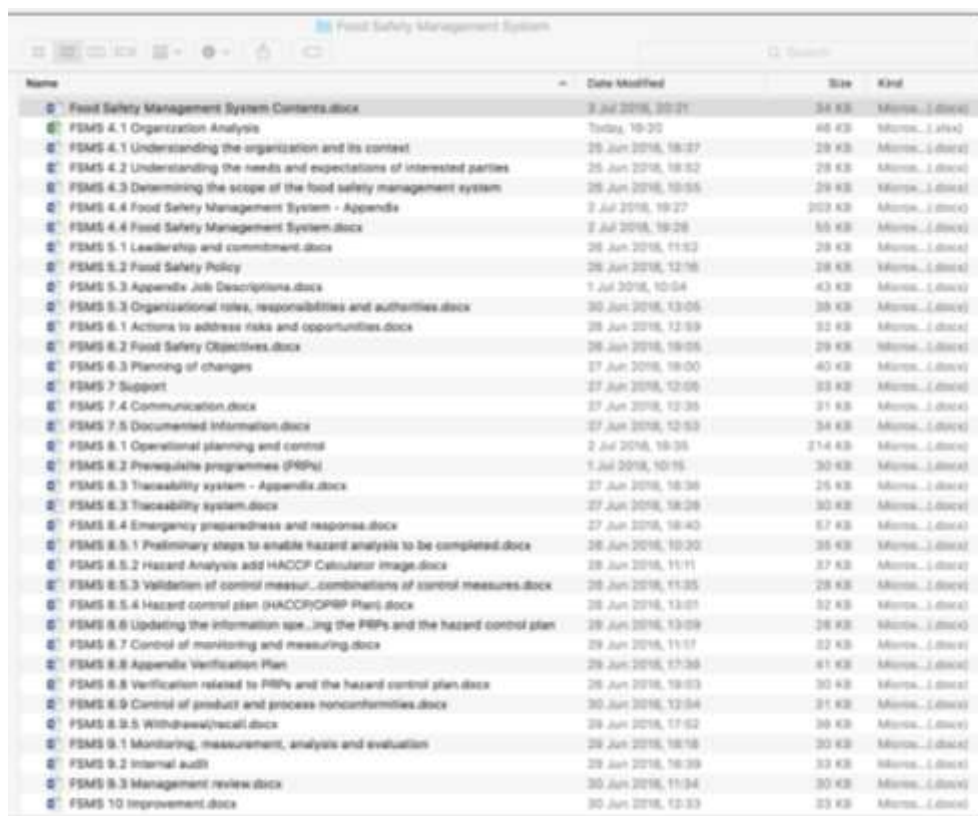
The Food Safety Management System contains a comprehensive ISO 22000 documentation package that you are now ready to implement:

- ✓ Food Safety Manual containing a set comprehensive procedures and record templates.
- ✓ HACCP manual containing food safety procedures and our unique HACCP Calculator.
- ✓ Laboratory manual including sample procedures and records.
- ✓ Prerequisite Programmes manual.

At this stage, you can choose to totally implement the procedures supplied or pick those that are applicable to your process.

Food Safety Manual

The Food Safety Management System folder contains comprehensive top level procedures templates that match the clauses of the ISO 22000:2018 standard 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:



Name	Date Modified	Size	Kind
Food Safety Management System Contents.docx	9 Jul 2018, 10:21	58 KB	Microsoft Word Document
FSMS 4.1 Organization Analysis	Tuesday, 10-20	48 KB	Microsoft Word Document
FSMS 4.2 Understanding the organization and its context	29 Jun 2018, 18:27	28 KB	Microsoft Word Document
FSMS 4.3 Understanding the needs and expectations of interested parties	26 Jun 2018, 18:52	28 KB	Microsoft Word Document
FSMS 4.3 Determining the scope of the food safety management system	26 Jun 2018, 18:55	28 KB	Microsoft Word Document
FSMS 4.4 Food Safety Management System - Appendix	2 Jul 2018, 19:27	202 KB	Microsoft Word Document
FSMS 4.4 Food Safety Management System.docx	2 Jul 2018, 19:28	55 KB	Microsoft Word Document
FSMS 5.1 Leadership and commitment.docx	26 Jun 2018, 11:52	28 KB	Microsoft Word Document
FSMS 5.2 Food Safety Policy	26 Jun 2018, 12:06	28 KB	Microsoft Word Document
FSMS 5.3 Appendix Job Descriptions.docx	1 Jul 2018, 10:04	43 KB	Microsoft Word Document
FSMS 5.3 Organizational roles, responsibilities and authorities.docx	30 Jun 2018, 13:05	39 KB	Microsoft Word Document
FSMS 6.1 Actions to address risks and opportunities.docx	26 Jun 2018, 12:59	52 KB	Microsoft Word Document
FSMS 6.2 Food Safety Objectives.docx	26 Jun 2018, 18:05	29 KB	Microsoft Word Document
FSMS 6.3 Planning of changes	27 Jun 2018, 18:00	40 KB	Microsoft Word Document
FSMS 7 Support	27 Jun 2018, 12:06	33 KB	Microsoft Word Document
FSMS 7.4 Communication.docx	27 Jun 2018, 12:35	31 KB	Microsoft Word Document
FSMS 7.5 Documented Information.docx	27 Jun 2018, 12:53	34 KB	Microsoft Word Document
FSMS 8.1 Operational planning and control	2 Jul 2018, 18:36	214 KB	Microsoft Word Document
FSMS 8.2 Prerequisite programmes (PRPs)	1 Jul 2018, 10:15	30 KB	Microsoft Word Document
FSMS 8.3 Traceability system - Appendix.docx	27 Jun 2018, 18:36	25 KB	Microsoft Word Document
FSMS 8.3 Traceability system.docx	27 Jun 2018, 18:38	30 KB	Microsoft Word Document
FSMS 8.4 Emergency preparedness and response.docx	27 Jun 2018, 18:40	57 KB	Microsoft Word Document
FSMS 8.5.1 Preliminary steps to enable hazard analysis to be completed.docx	26 Jun 2018, 10:20	35 KB	Microsoft Word Document
FSMS 8.5.2 Hazard Analysis and HACCP Calculator Image.docx	26 Jun 2018, 11:11	37 KB	Microsoft Word Document
FSMS 8.5.3 Validation of control measures, combinations of control measures.docx	26 Jun 2018, 11:35	28 KB	Microsoft Word Document
FSMS 8.5.4 Hazard control plan (HACCP/OPRP Plan).docx	26 Jun 2018, 13:01	52 KB	Microsoft Word Document
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan	26 Jun 2018, 13:09	28 KB	Microsoft Word Document
FSMS 8.7 Control of monitoring and measuring.docx	26 Jun 2018, 11:57	52 KB	Microsoft Word Document
FSMS 8.8 Appendix Verification Plan	26 Jun 2018, 17:38	41 KB	Microsoft Word Document
FSMS 8.8 Verification related to PRPs and the hazard control plan.docx	26 Jun 2018, 18:03	30 KB	Microsoft Word Document
FSMS 8.9 Control of product and process nonconformities.docx	30 Jun 2018, 12:04	31 KB	Microsoft Word Document
FSMS 8.9.5 Withdrawal/recall.docx	29 Jun 2018, 17:52	39 KB	Microsoft Word Document
FSMS 9.1 Monitoring, measurement, analysis and evaluation	29 Jun 2018, 18:18	30 KB	Microsoft Word Document
FSMS 9.2 Internal audit	29 Jun 2018, 18:39	33 KB	Microsoft Word Document
FSMS 9.3 Management review.docx	30 Jun 2018, 11:04	30 KB	Microsoft Word Document
FSMS 10 Improvement.docx	30 Jun 2018, 12:33	33 KB	Microsoft Word Document

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

ISO 22000 HACCP Manual containing the HACCP Calculator

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

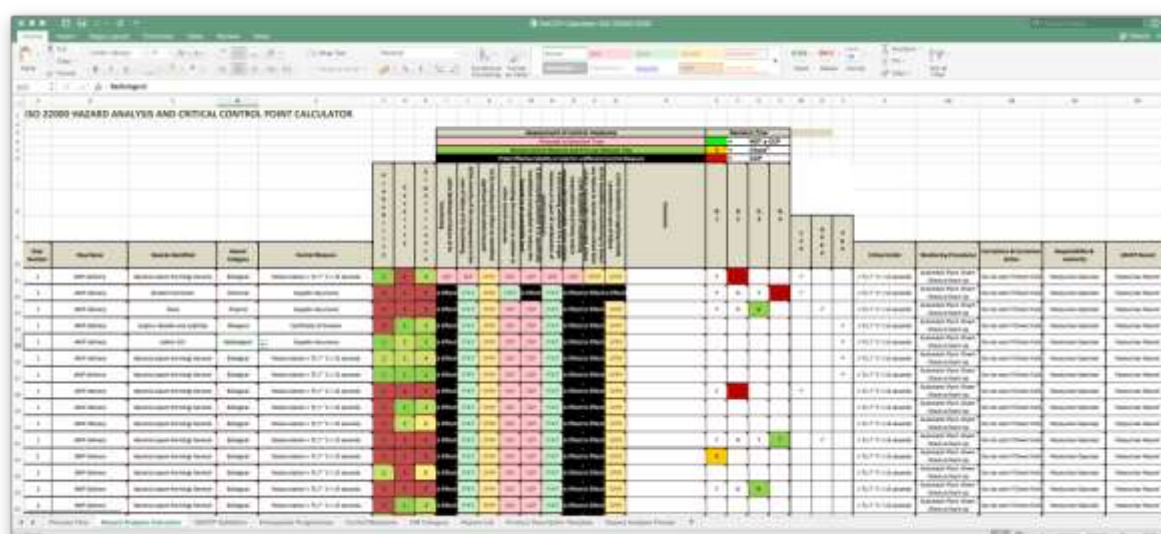
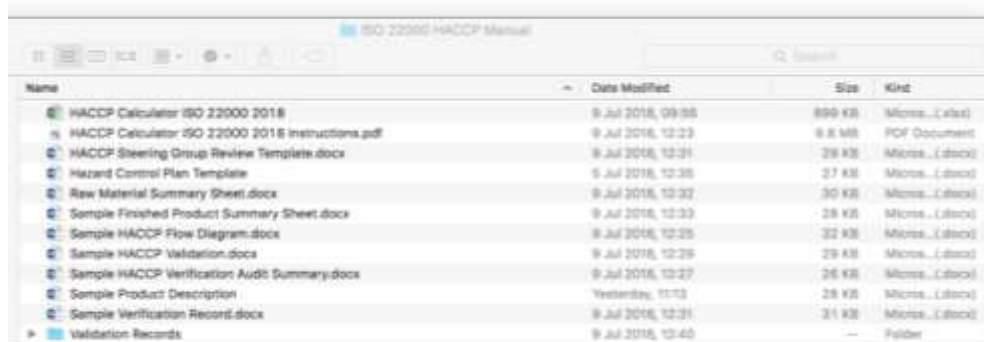
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)

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

There are also supplementary ISO HACCP Manual documents including the HACCP Calculator ISO 22000 2018 & Instructions:



Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Step Four: Project 22000

This contains the project tools you will need to achieve FSSC 22000 certification. In this part of the package you will find:

- ✓ Steering Group are established and briefed
- ✓ The Steering Group take control of the Project Plan established by Top Management
- ✓ The documents described previously are implemented as part of the Project Plan

Food Safety Management System Steering Group			
FSMS Team Member	Name	Position	Qualification
FSMS Team Leader			
FSMS Assistant Leader			
FSMS Team Members			

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Project Plan

The Steering Group use the Excel Project Plan developed by Top Management as a step by step guide to implementing the Food Safety Management System.

The screenshot displays an Excel spreadsheet titled "ISO 22000:2018 Implementation Plan". The spreadsheet is organized into columns representing months (1 to 36) and rows representing tasks. The tasks are listed on the left side of the spreadsheet, and the timeline is represented by the columns. The chart uses color coding: green for completed tasks, blue for tasks in progress, and grey for tasks not yet started.

Task	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Month 13	Month 14	Month 15	Month 16	Month 17	Month 18	Month 19	Month 20	Month 21	Month 22	Month 23	Month 24	Month 25	Month 26	Month 27	Month 28	Month 29	Month 30	Month 31	Month 32	Month 33	Month 34	Month 35	Month 36
1 Top Management																																				
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Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Project Planning Tasks		Responsibility	Comments	Due Date for Completion	Date Completed
1	The organisation purchases a copy of the ISO 22000:2018 standard	Top Management			
2	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.	Top Management			
3	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.	Top Management			
4	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.	Top Management			
5	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions	Top Management			
6	Top Management plan the actions	Top Management			

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Food Safety Management System Document Implementation

The Food Safety Management System (FSMS) documents should be edited and procedures implemented as per the plan and relevant training given.

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

AFC Food Safety Management System

4.1 Understanding the organization and its context

The company has determined internal and external issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS. In order to achieve this aim Top Management have carried out an Organization Analysis considering external and internal issues, including legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization.

Area of Issue	Description	Internal	Positive	Negative	International	National	Regional	Local
Legal								
Technological								
Competition								
Market								
Cultural								
Social								
Economic environments								
Cybersecurity								
Food fraud								
Food defence								
Intentional contamination								
Knowledge (Organization)								
Performance (Organization)								

Top management are responsible for identifying, reviewing and updating information related to these external and internal issues.

Document Reference: FSMS 4.1 Understanding the organization and its context
Revision: 1 - 22nd June 2018
Created by: Technical Manager
Authorised By: General Manager

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Step Four: Project 22000 - HACCP Implementation

We will now go through a step by step guide to implementing your HACCP using the HACCP Calculator. It is advisable that all involved particularly the Food Safety/HACCP Team view the following training presentations first:

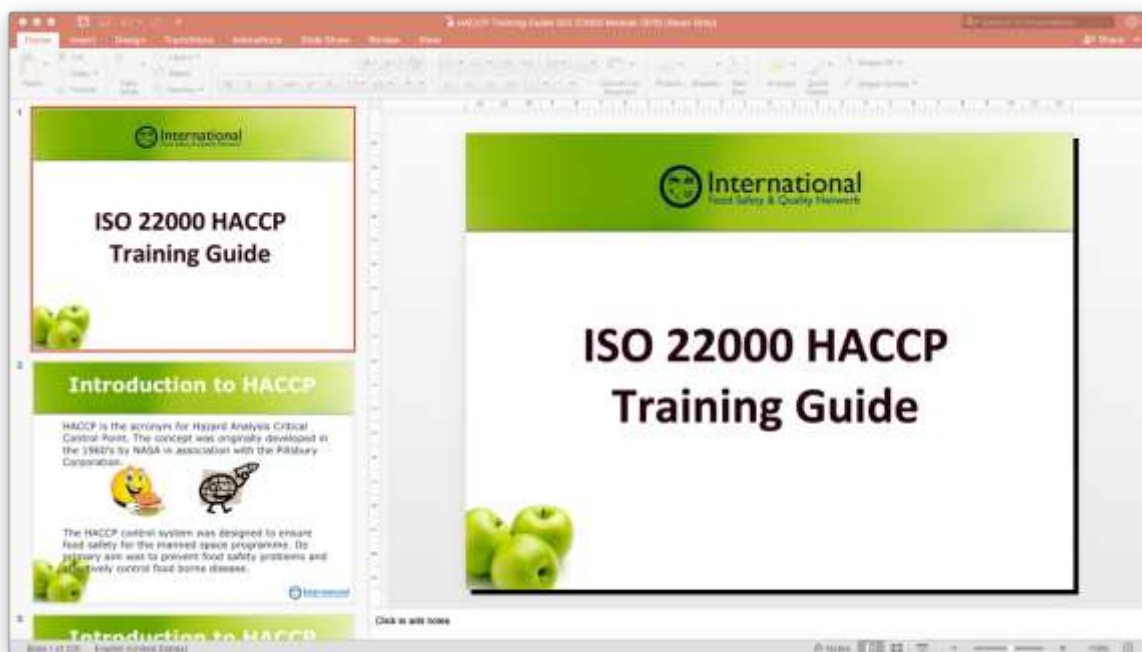
Food Safety Team: ISO 22000 Implementation Guide



Food Service FSSC 22000 Food Safety Management System Implementation Workbook

HACCP Training

An illustrated PowerPoint HACCP training presentation is supplied to train your food safety team.



The HACCP documents should be edited and procedures implemented by the Food Safety Team as per the plan.

8.5 Hazard control

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 8.8 Verification related to PRPs and the hazard control plan

The Management Team will also be editing implementing procedures:

FSMS 8.1 Operational planning and control

FSMS 8.3 Traceability system

FSMS 8.4 Emergency preparedness and response

FSMS 8.7 Control of monitoring and measuring

FSMS 8.9 Control of product and process nonconformities

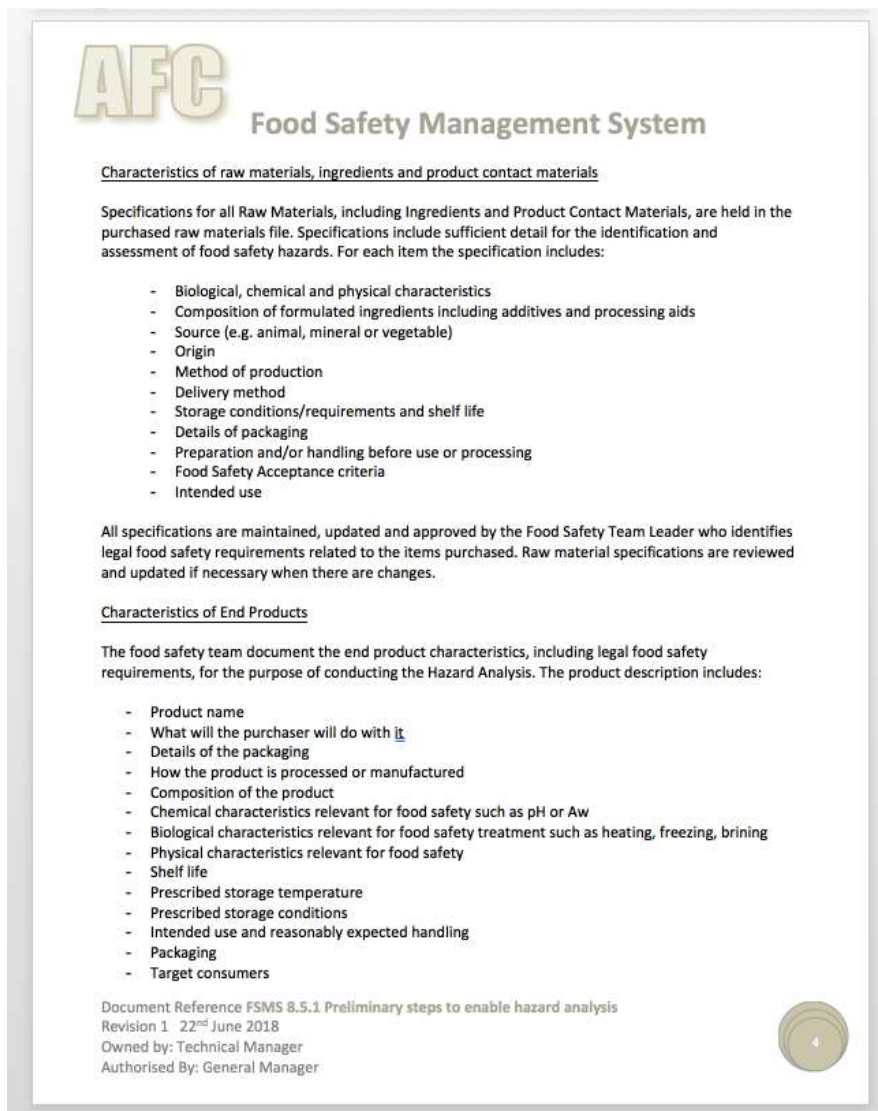
FSMS 8.9.5 Withdrawal/recall

Food Service FSSC 22000 Food Safety Management System

Implementation Workbook

8.5 Hazard control

The Food Safety Team should follow, edit and maintain HACCP document FSMS 8.5.1 Preliminary steps to enable hazard analysis



This document covers the following:

HACCP (Food Safety) Team

HACCP Scope

Characteristics of raw materials, ingredients and product contact materials

Characteristics of End Products

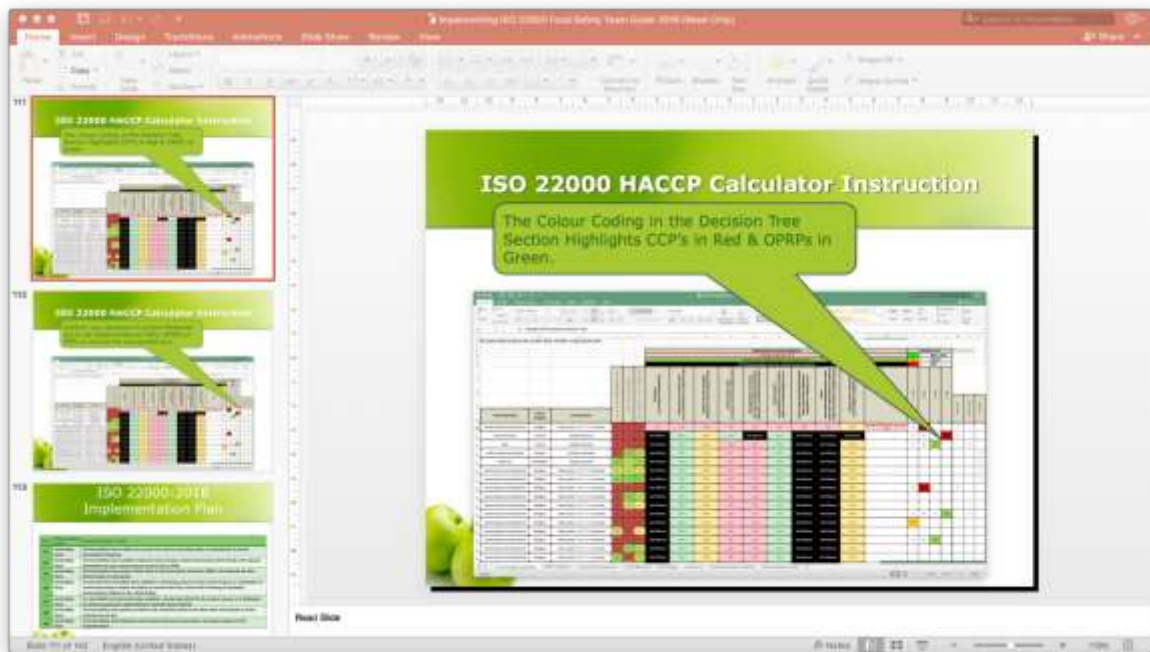
Intended Use

Preparation of the flow diagrams

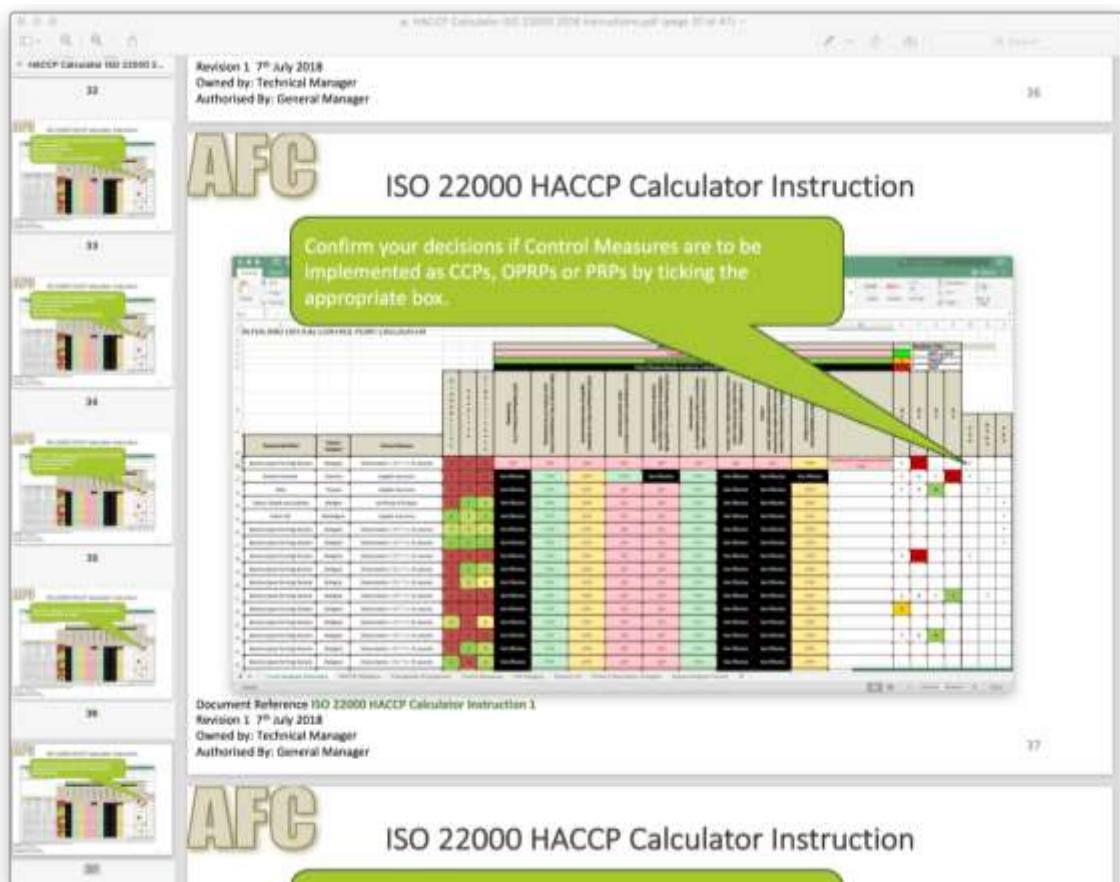
The flow chart is confirmed physically on site by the Food Safety team who conduct a walk through verifying all steps in the process flow chart.

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

There is also guidance in Implementing ISO 22000 Food Safety Team Guide 2018



There is also guidance in HACCP Calculator ISO 22000 2018 Instructions

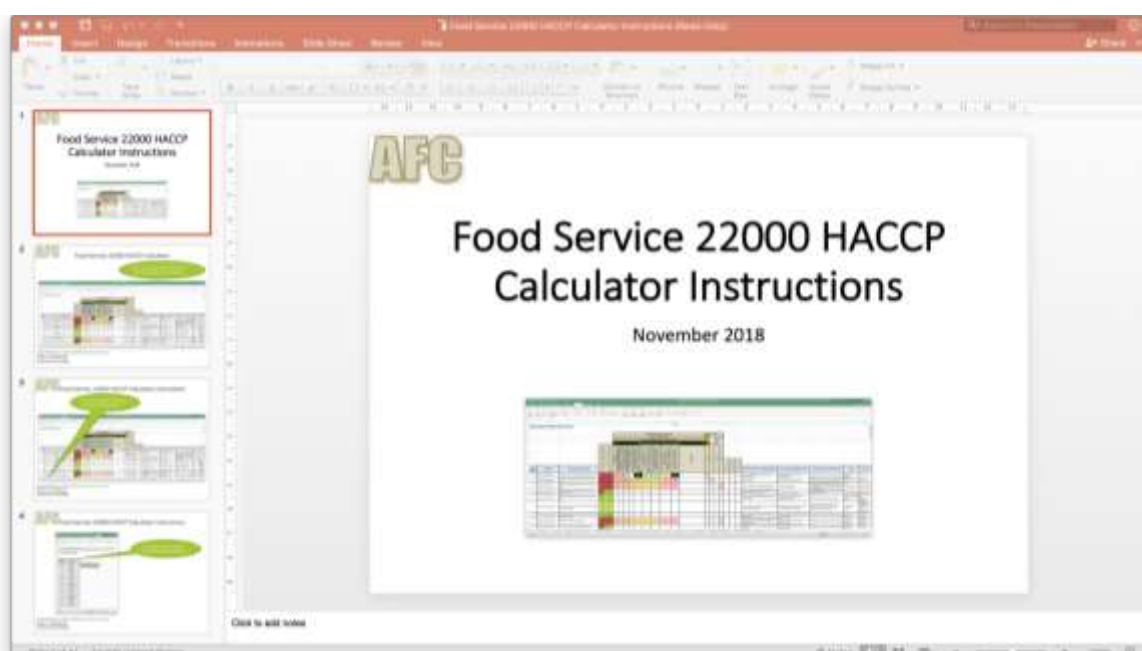


Food Service FSSC 22000 Food Safety Management System Implementation Workbook

There is guidance in Implementing ISO 22000 Food Safety Team Guide 2018, HACCP Calculator ISO 22000 2018 Instructions and HACCP Training Guide ISO 22000 Module 2018.

For those that prefer there is a Food Service 22000 HACCP Calculator 2018 and Instructions:

The screenshot shows a Microsoft Excel spreadsheet titled "Food Service 22000 HACCP Calculator". The spreadsheet is a template for creating a HACCP plan. It includes a title "FOOD SERVICE 22000 HACCP PLAN" and a table with columns for "Step Number", "Step Name", "What can go wrong? - Hazards", and various control measures. The table is divided into sections for "Assessment of control measures" and "Decision Tree". The "Assessment of control measures" section includes columns for "Hazard", "Control Measure", "Critical Control Point (CCP)", "Critical Limit", "Monitoring", "Corrective Action", and "Verification". The "Decision Tree" section includes columns for "Decision", "Action", and "Result". The spreadsheet is designed to help food service operators identify hazards, assess control measures, and implement a HACCP plan.



Project 22000 - Staff Training


A training matrix and plans should be drawn up for all staff and the relevant training given based on responsibility and authority.

For each employee and individual training record should be completed. QMR 002 Training Record is provided in the documentation pack as a template:

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

QMR 002 Training Record

AFC		Training Record		
Name:		Employee Number:		
Company Start Date:		Position:		
Prior External Qualification(s), Skills & Experience :				
<u>Period Training Required</u>	<u>Details of Internal Training or External Training Course</u>	<u>Dates of Training</u>	<u>Signed (Trainee)</u>	<u>Assessed as Competent Signed (Trainer)</u>
Weeks 1 - 4	Induction			
	Food Safety & Quality Policy Briefing			
	Food Safety & Quality Objectives			
	Health and Safety Procedure			
	Records monitoring and control			
	Environment and Waste Management			
	Packing Procedure			
Weeks 5 - 13	Operating Procedure			
	Coding Procedure			
Document Reference Training Record QMR 002 Revision 1 1 st June 2014 Owned by: Technical Manager Authorised By: General Manager				



Remember

Now that the Prerequisite Programmes, and Hazard Control Plans all staff should be trained in the appropriate procedures, limits, corrective actions, and record completion.

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

ISO 22000 Audit Plan with Risk Rating

	January	February	March	April	May	June	July	August	September	October	November	December
ISO 22000 Audit Planner												
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The Food Safety Team Leader should draw up the Internal Audit Schedule based on the following criteria:

- Importance of the processes concerned
- Changes in the FSMS
- Results of monitoring, measurement
- Risk associated with the procedure or activity
- Results of Previous audits
- Number of Corrective and/or Preventive Actions raised or outstanding
- Customer Complaint Analysis
- Results of the Management Review

Food Service FSSC 22000 Food Safety Management System

Implementation Workbook

Top Management should implement actions to improve the Food Safety Management System - outputs from the Management Review:

QMR 001 Management Revi... Search in Document

Home Insert Design Layout References Mailings Review View >> Share

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AFC Management Review Record

effectiveness of actions taken to address them		
the extent to which objectives of the FSMS have been met	-	-

Review Outputs	Performance, Review Comments & Details	Corrective or Preventative Actions Raised
Decisions and actions related to continual improvement opportunities	-	-
Revisions of the Food Safety Policy and objectives	-	-
Corrective and Preventative Actions identified as a result of analysis of the review inputs	-	-
Results of the review of planning and development of the processes needed for the realisation of safe products	-	-
Decisions and actions related to the assurance of food safety	-	-
The need for updates and changes to the FSMS, including resource requirements	-	-
Product quality enhancement	-	-
Change or elimination of non-productive elements	-	-
Change or elimination of non-productive systems or procedures	-	-

Minutes copied to all managers and available to all staff via notice boards.

Document Reference Management Review Record QMR 001
Revision 1 21st June 2018
Owned by: Technical Manager
Authorised By: General Manager

Page 2 of 3 459 Words 100%

Stage 8 Final Steps to ISO 22000 Certification

There are a few final steps to achieving ISO 22000 Certification:

- ✓ Carry out an assessment of your system to make sure that it meets the requirements of the certification scheme using the checklists provided
- ✓ Ensure any areas requiring corrective action are addressed
- ✓ Choose your Certification Body
- ✓ Make contact with the Certification Body
- ✓ Pre-assessment
- ✓ Formal assessment
- ✓ Certification
- ✓ Celebrate!
- ✓ Communicate your success!

Assess the Food Safety Management System

The Steering Group need to allocate responsibility to assess if the established Food Safety Management System meets the requirements of the ISO 22000 standard, TS ISO 22002 and CODEX Guidelines using the checklists provided.

ISO 22000 Food Safety Management System Requirements Internal Audit	
ISO 22000 Clause	Audit Findings
4 Context of the organization	
4.1 Understanding the organization and its context	
Has the organization determined external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its Food Safety Management System?	
Has the organization identified, reviewed and updated information related to these external and internal issues (legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization)? <i>See notes from the standard.</i>	
4.2 Understanding the needs and expectations of interested parties	
To ensure that the organization has the ability to consistently provide products and services that meet applicable statutory, regulatory and customer requirements with regard to food safety, has the organization determined:	
- the interested parties that are relevant to the Food Safety Management System?	
- the relevant requirements of the interested parties of the Food Safety Management System?	
Does the organization identify, review and update information related to the interested parties and their requirements?	
4.3 Determining the scope of the food safety management system	

Food Service FSSC 22000 Food Safety Management System Implementation Workbook

Review compliance with FSSC 22000 Certification Scheme Additional Requirements

For FSSC 22000 Certification then the Steering Group now need to allocate responsibility to determine how far established procedures meet the Additional Requirements of the FSSC 22000 Certification Scheme and complete the form.

FSSC 22000 Certification Scheme Additional Requirements			
FSSC 22000 Certification Scheme Additional Requirements	Compliant		Comments
	Yes	No	
<u>Management of services</u> - Do all services that may have an impact on food safety:			
Have specified requirements which are regularly reviewed?			
Are described in documents to the extent needed to conduct hazard analysis?			
Are managed in conformance with the requirements of technical specification for sector PRPs?			
Are assessed and approved demonstrating compliance with specified requirements?			
Are monitored to assure continued service provider approval status?			
Do the services managed include at least:			
Utilities?			

Prerequisite Corrective Actions

The non-compliances identified in the assessment of compliance with the prescribed prerequisite programmes should be logged by the Food Safety Team Leader and the appropriate corrective action allocated and taken:

Date	Prerequisite Clause	Details of Non-Conformance	Identified by:	Corrective Action Required	Responsibility	Target completion Date	Date Completed