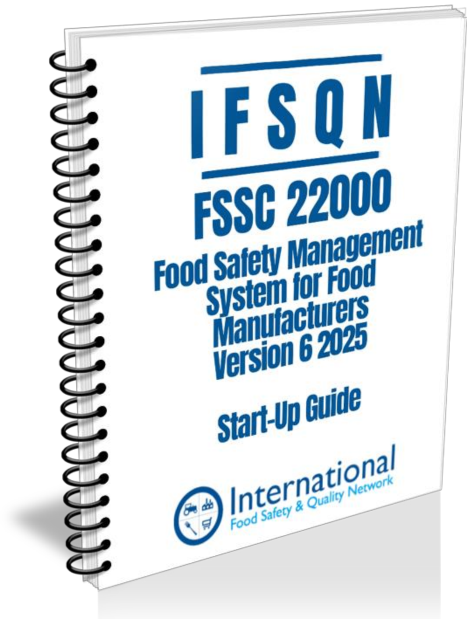


Welcome to the IFSQN FSSC 22000 Food Safety Management System Implementation Package Start-Up Guide which will guide you through the contents of the package. This updated Version 6 Package includes:

Food Safety Management System Procedures
A comprehensive set of editable Food Safety Management System Procedures written in Microsoft Word format

NEW 2025 Prerequisite Programme Template Procedures
A comprehensive set of editable Prerequisite Programme Template Procedures in compliance with ISO 22002-100:2025 Prerequisite programmes on food safety Part 100: Requirements for the food, feed and packaging supply chain, ISO 22002-1:2025 Prerequisite Programmes for Food Manufacturers in Microsoft Word format

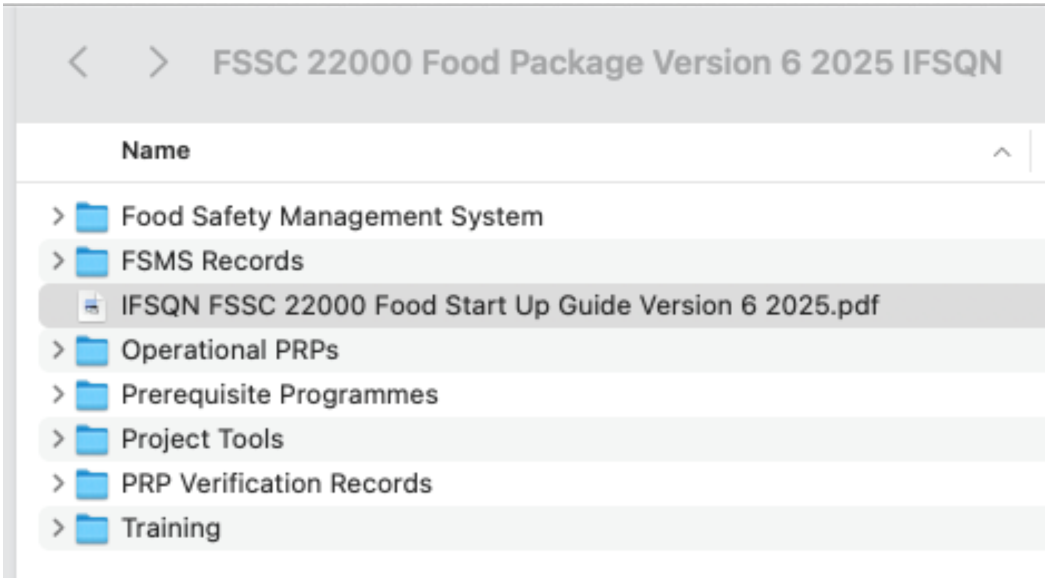
Food Safety Record Templates

Training
An extensive set of IFSQN PowerPoint Training Presentations

Implementation Assistance
A range of tools that assist in developing your Food Safety Management System including instructions, guidance and Free technical support

Click here to order the IFSQN FSSC 22000 Version 6 2025 Implementation Package Now

When you download the package, you will find this start up guide and 7 folders containing the package documents:



Your first job is to buy a copy of the ISO Standards required:

ISO 22000 Food safety management systems -- Requirements for any organization in the food chain

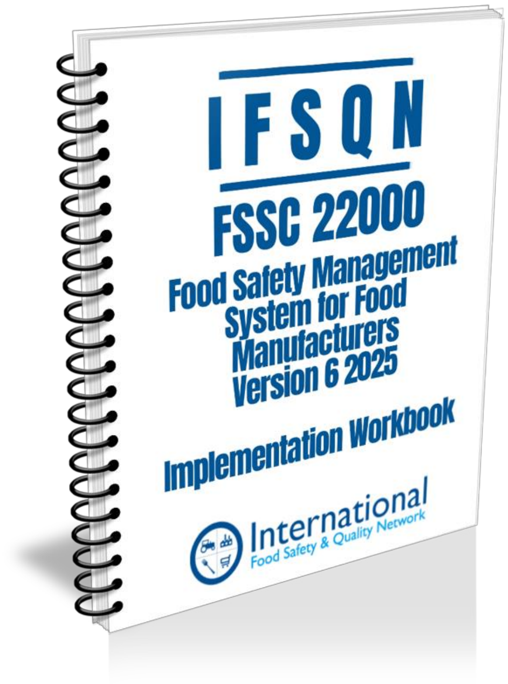
ISO 22002-100:2025 Prerequisite programmes on food safety Part 100: Requirements for the food, feed and packaging supply chain

ISO 22002-1:2025 Prerequisite Programmes on Food Safety Part 1: Food Manufacturing

Also download CODEX RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE (free to download)

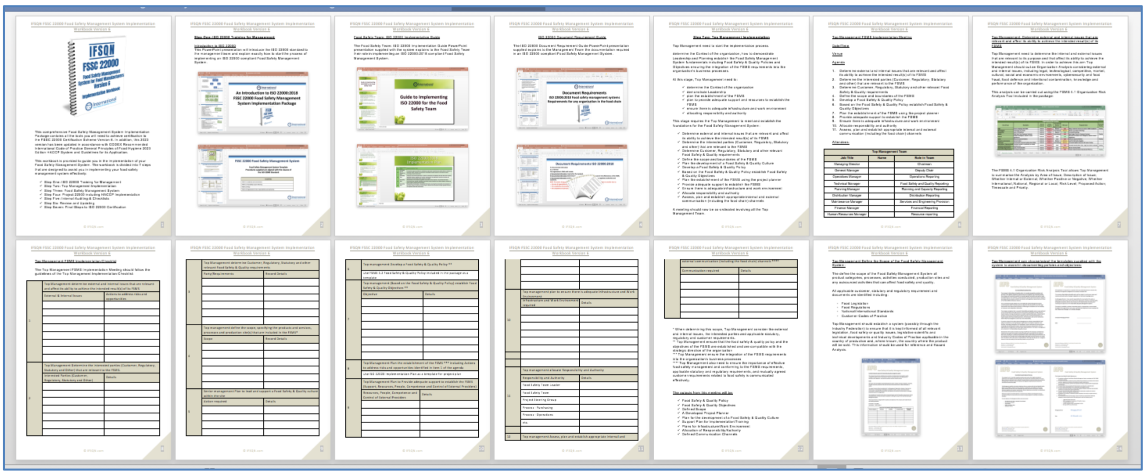
Also download the FSSC 22000 Certification Scheme Version 6 documents (free to download)

The main document in the folder is the **FSSC 22000 Food Implementation Workbook Version 6 2025**

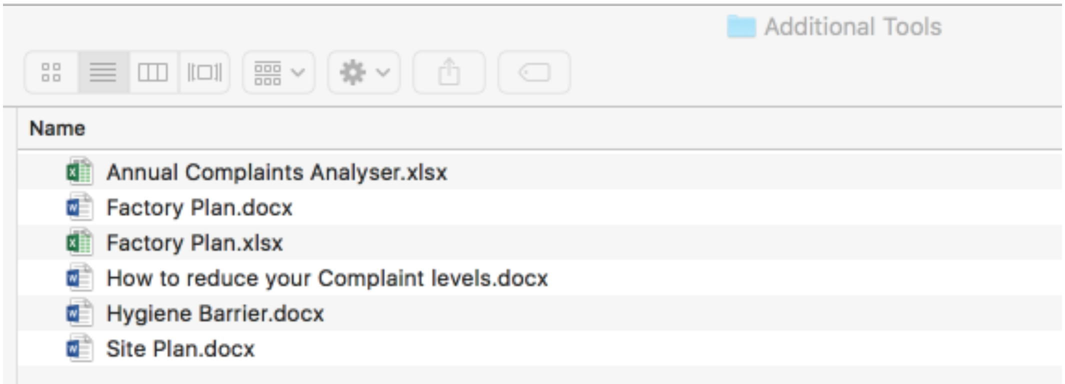


This workbook is provided to guide you in the implementation of your Food Safety Management System. The workbook is divided into 7 steps that are designed to assist you in implementing your food safety management system effectively:

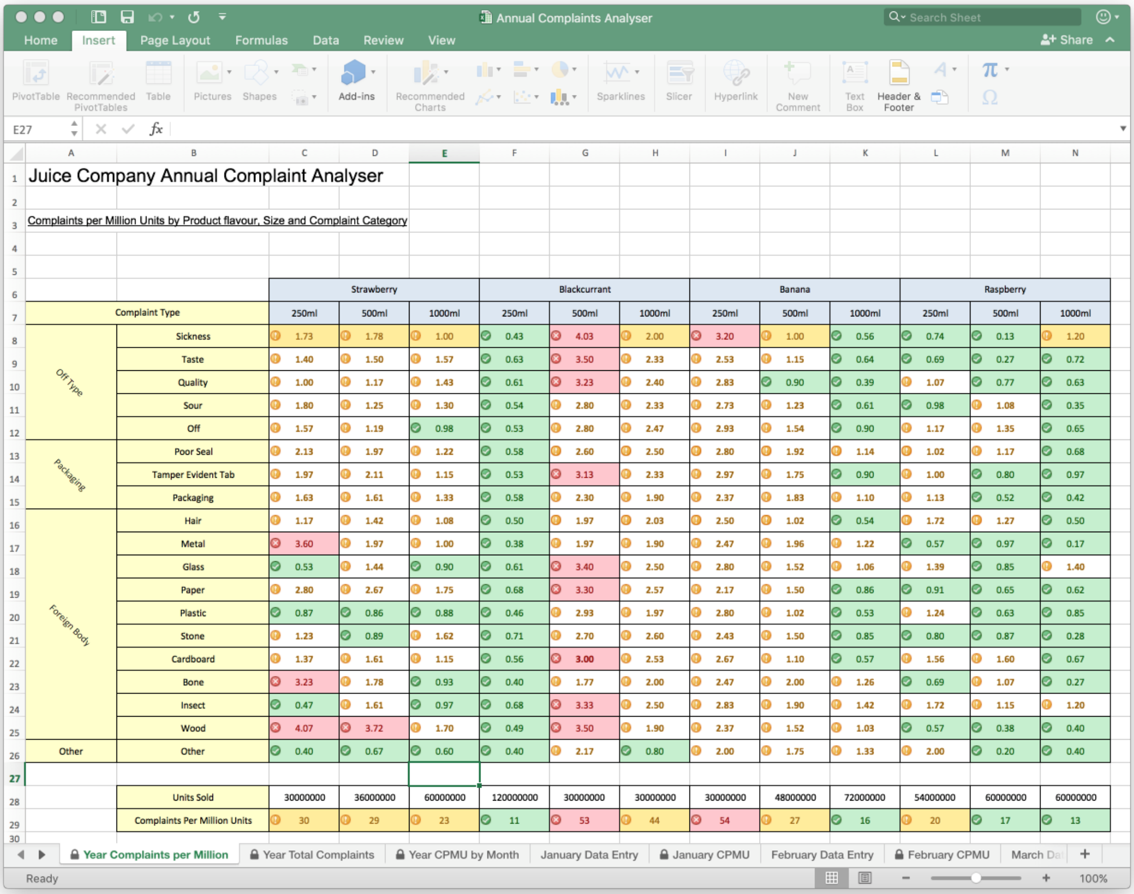
- ✓ Step One: ISO 22000 Training for Management
- ✓ Step Two: Top Management Implementation
- ✓ Step Three: Food Safety Management System
- ✓ Step Four: Project 22000 including HACCP Implementation
- ✓ Step Five: Internal Auditing & Checklists
- ✓ Step Six: Review and Updating
- ✓ Step Seven: Final Steps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



There is also the Additional Tools folder to open:



The tools are self-explanatory and include an Annual Complaints Analyser

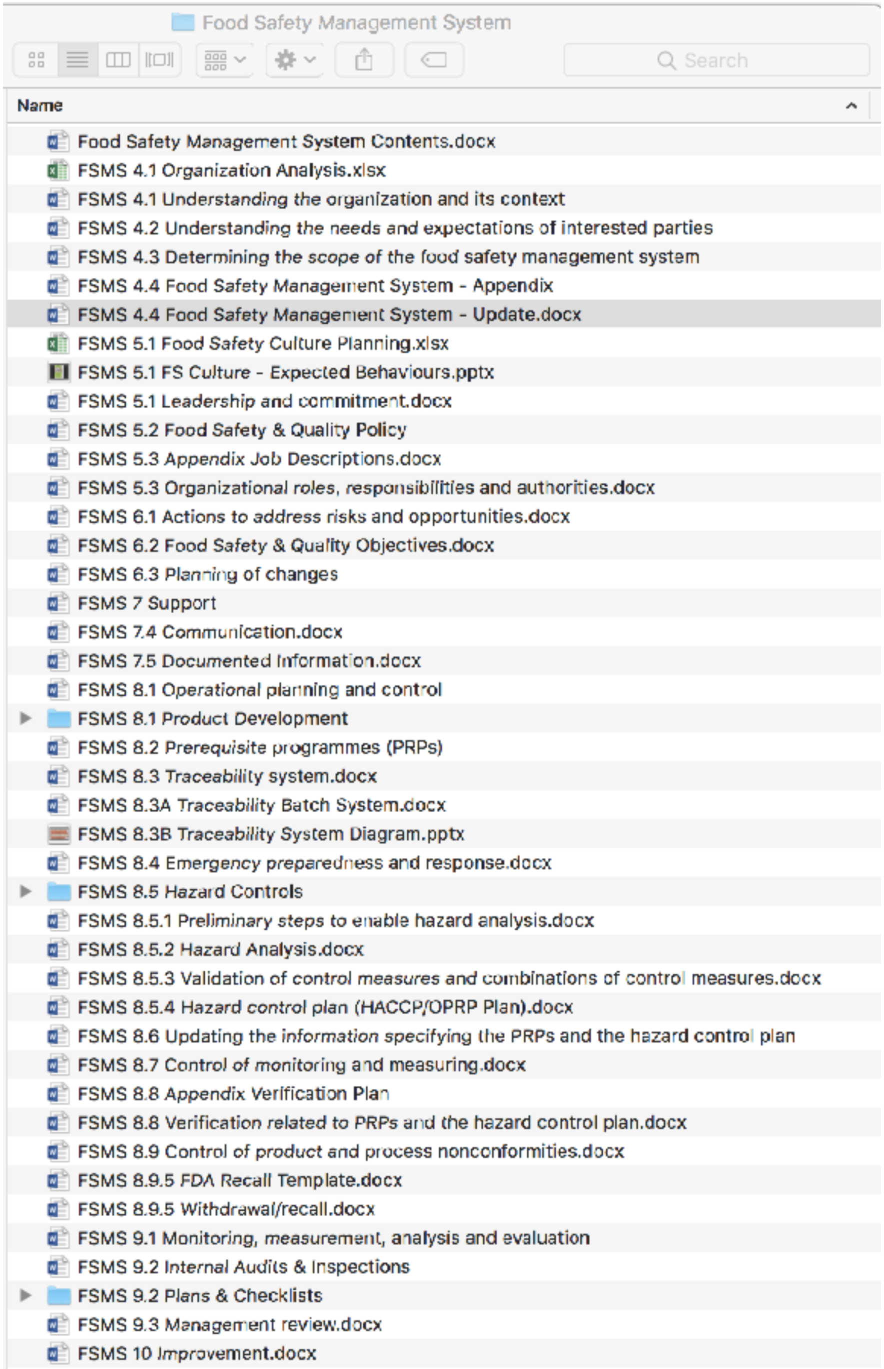


Juice Company Annual Complaint Analyser

Complaints per Million Units by Product flavour, Size and Complaint Category

		Strawberry			Blackcurrant			Banana			Raspberry		
Complaint Type		250ml	500ml	1000ml	250ml	500ml	1000ml	250ml	500ml	1000ml	250ml	500ml	1000ml
Off Type	Sickness	1.73	1.78	1.00	0.43	4.03	2.00	3.20	1.00	0.56	0.74	0.13	1.20
	Taste	1.40	1.50	1.57	0.63	3.50	2.33	2.53	1.15	0.64	0.69	0.27	0.72
	Quality	1.00	1.17	1.43	0.61	3.23	2.40	2.83	0.90	0.39	1.07	0.77	0.63
	Sour	1.80	1.25	1.30	0.54	2.80	2.33	2.73	1.23	0.61	0.98	1.08	0.35
	Off	1.57	1.19	0.98	0.53	2.80	2.47	2.93	1.54	0.90	1.17	1.35	0.65
Packaging	Poor Seal	2.13	1.97	1.22	0.58	2.60	2.50	2.80	1.92	1.14	1.02	1.17	0.68
	Tamper Evident Tab	1.97	2.11	1.15	0.53	3.13	2.33	2.97	1.75	0.90	1.00	0.80	0.97
	Packaging	1.63	1.61	1.33	0.58	2.30	1.90	2.37	1.83	1.10	1.13	0.52	0.42
Foreign Body	Hair	1.17	1.42	1.08	0.50	1.97	2.03	2.50	1.02	0.54	1.72	1.27	0.50
	Metal	3.60	1.97	1.00	0.38	1.97	1.90	2.47	1.96	1.22	0.57	0.97	0.17
	Glass	0.53	1.44	0.90	0.61	3.40	2.50	2.80	1.52	1.06	1.39	0.85	1.40
	Paper	2.80	2.67	1.75	0.68	3.30	2.57	2.17	1.50	0.86	0.91	0.65	0.62
	Plastic	0.87	0.86	0.88	0.46	2.93	1.97	2.80	1.02	0.53	1.24	0.63	0.85
	Stone	1.23	0.89	1.62	0.71	2.70	2.60	2.43	1.50	0.85	0.80	0.87	0.28
	Cardboard	1.37	1.61	1.15	0.56	3.00	2.53	2.67	1.10	0.57	1.56	1.60	0.67
	Bone	3.23	1.78	0.93	0.40	1.77	2.00	2.47	2.00	1.26	0.69	1.07	0.27
	Insect	0.47	1.61	0.97	0.68	3.33	2.50	2.83	1.90	1.42	1.72	1.15	1.20
	Wood	4.07	3.72	1.70	0.49	3.50	1.90	2.37	1.52	1.03	0.57	0.38	0.40
Other	Other	0.40	0.67	0.60	0.40	2.17	0.80	2.00	1.75	1.33	2.00	0.20	0.40
	Units Sold	30000000	36000000	60000000	120000000	30000000	30000000	30000000	48000000	72000000	54000000	60000000	60000000
	Complaints Per Million Units	30	29	23	11	53	44	54	27	16	20	17	13

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

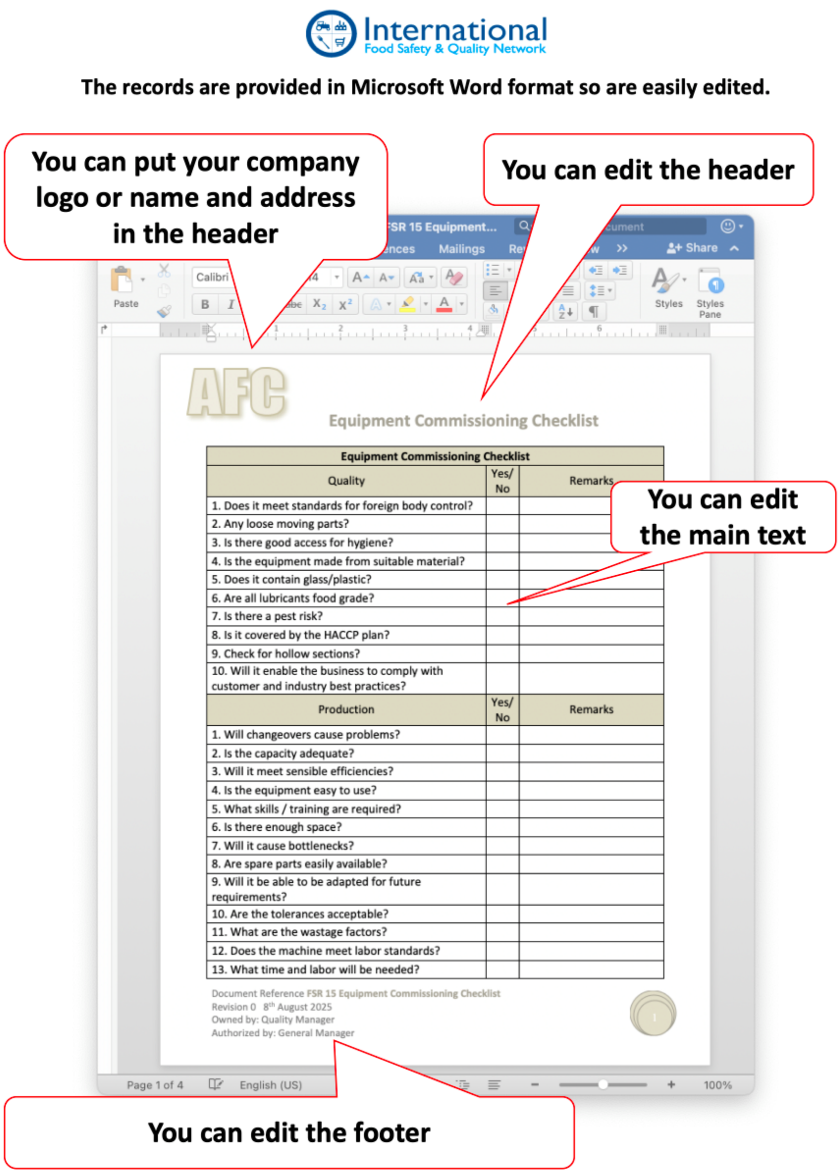


The Food Safety Management System Package contains comprehensive top level Food Safety Management procedure templates that form the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

Below is a table that shows how the documents match the requirements of the ISO 22000 standard with the Food Safety Management System provided to assist you in implementing the system and understanding the requirements of the standard.

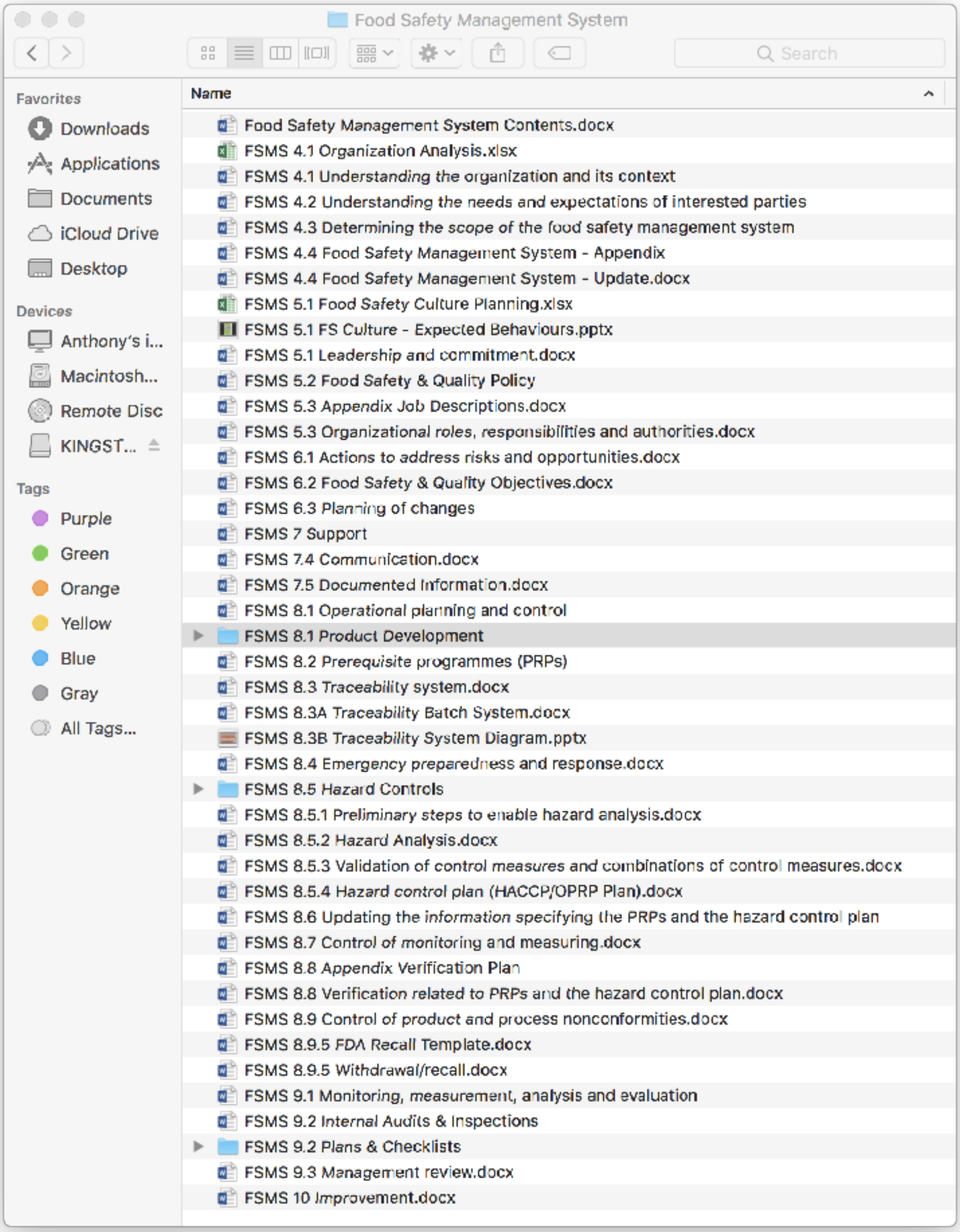
<table>
<tr><th colspan="2">FSSC 22000 Food Safety & Quality & Management System</th></tr>
<tr><th colspan="2">4 Context of the organization</th></tr>
<tr><td colspan="2">FSMS 4.1 Understanding the organization and its context</td></tr>
<tr><td colspan="2">FSMS 4.2 Understanding the needs and expectations of interested parties</td></tr>
<tr><td colspan="2">FSMS 4.3 Determining the scope of the Food Safety & Quality management system</td></tr>
<tr><td colspan="2">FSMS 4.4 Food Safety & Quality Management System</td></tr>
<tr><th colspan="2">5 Leadership</th></tr>
<tr><td colspan="2">FSMS 5.1 Leadership and commitment</td></tr>
<tr><td colspan="2">FSMS 5.1 Food Safety & Quality Culture Planning</td></tr>
<tr><td colspan="2">FSMS 5.2 Policy</td></tr>
<tr><td colspan="2">FSMS 5.3 Organizational roles, responsibilities and authorities</td></tr>
<tr><th colspan="2">6 Planning</th></tr>
<tr><td colspan="2">FSMS 6.1 Actions to address risks and opportunities</td></tr>
<tr><td colspan="2">FSMS 6.2 Objectives of the Food Safety & Quality Management System and planning to achieve them</td></tr>
<tr><td colspan="2">FSMS 6.3 Planning of changes</td></tr>
<tr><th colspan="2">7 Support</th></tr>
<tr><td rowspan="6">FSMS 7 Support</td><td>7.1 Resources</td></tr>
<tr><td>7.1.1 General</td></tr>
<tr><td>7.1.2 People</td></tr>
<tr><td>7.1.3 Infrastructure</td></tr>
<tr><td>7.1.4 Work environment</td></tr>
<tr><td>7.1.5 Externally developed elements of the Food Safety & Quality management system</td></tr>
</table>

FSMS 9.2 Internal audit & Inspections	
FSMS 9.2 Plans & Checklists Module/Folder	
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 Food Safety & Quality Management System

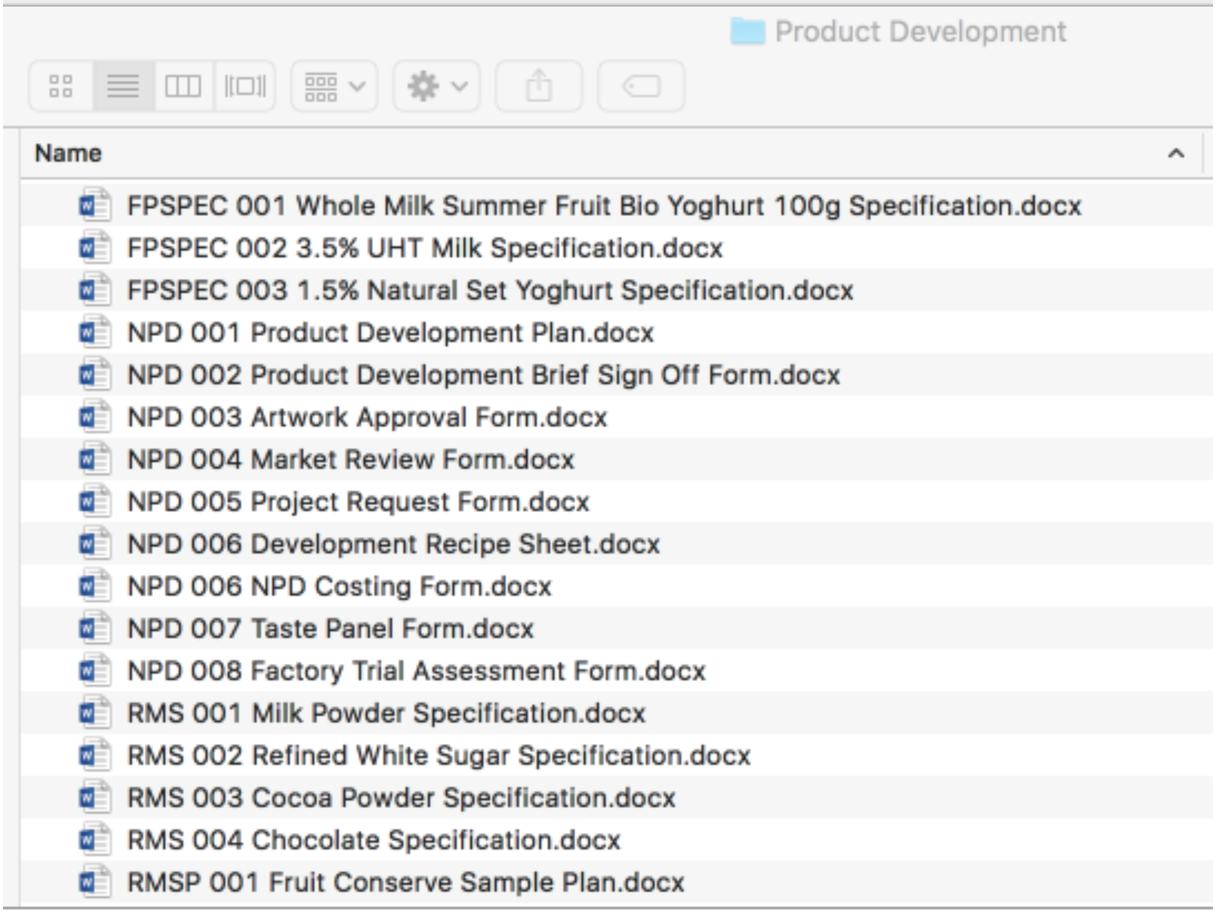


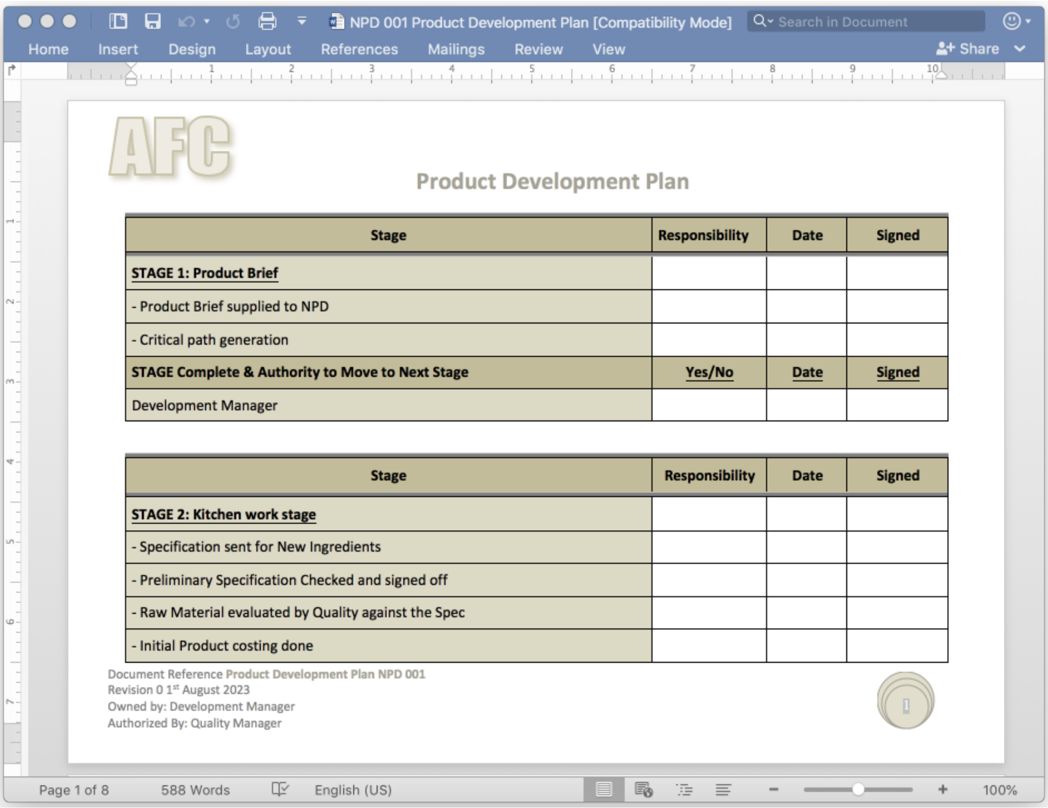
Open the FSMS 8.1 Product Development Folder

(It is in the Food Safety Management System Folder with the FSMS Documents)



There is comprehensive product development documentation:





AFC

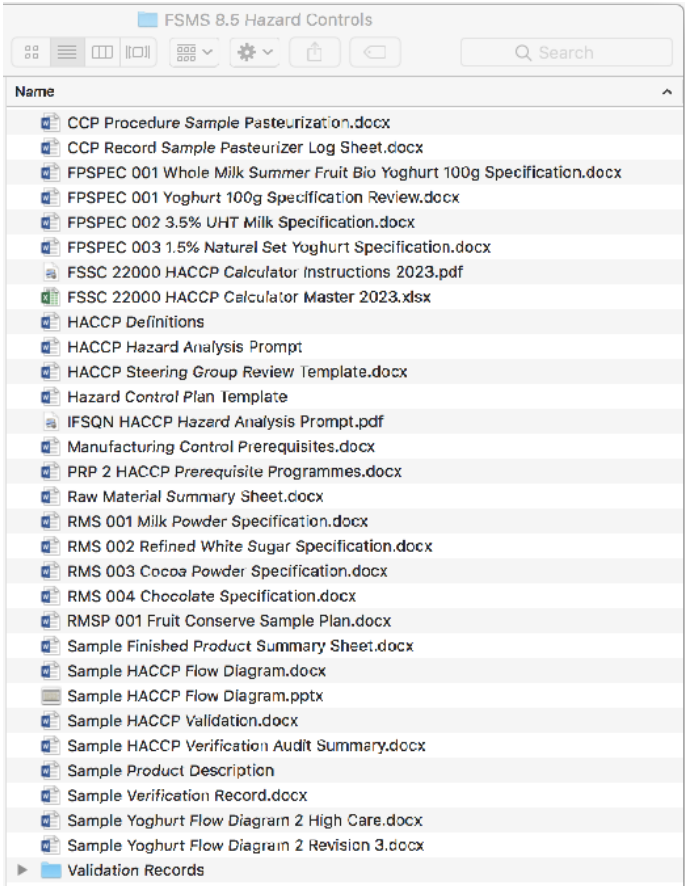
Product Development Plan

Stage	Responsibility	Date	Signed
STAGE 1: Product Brief			
- Product Brief supplied to NPD			
- Critical path generation			
STAGE Complete & Authority to Move to Next Stage	Yes/No	Date	Signed
Development Manager			

Stage	Responsibility	Date	Signed
STAGE 2: Kitchen work stage			
- Specification sent for New Ingredients			
- Preliminary Specification Checked and signed off			
- Raw Material evaluated by Quality against the Spec			
- Initial Product costing done			

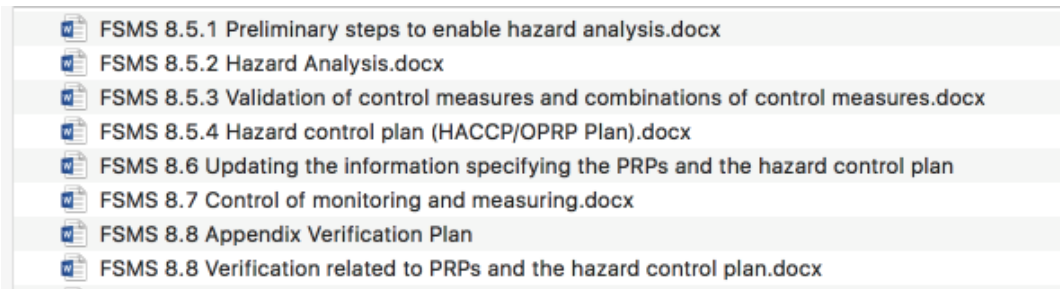
Document Reference Product Development Plan NPD 001
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager

The next folder to open is the FSMS 8.5 Hazard Controls Folder



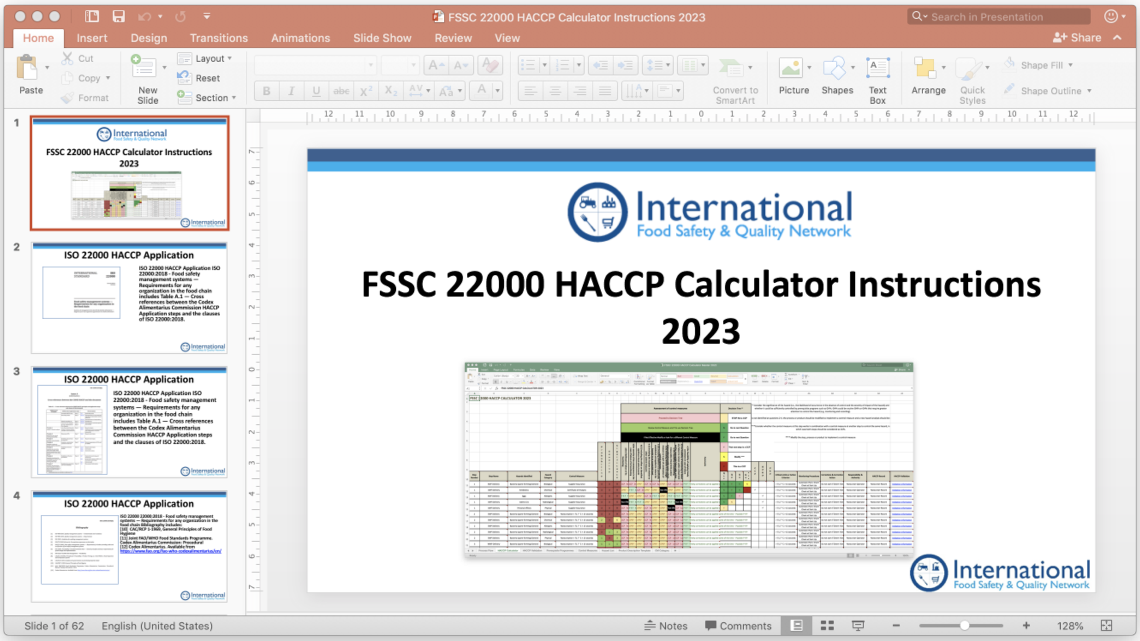
The HACCP System is defined in the following Food Safety Management System documents:

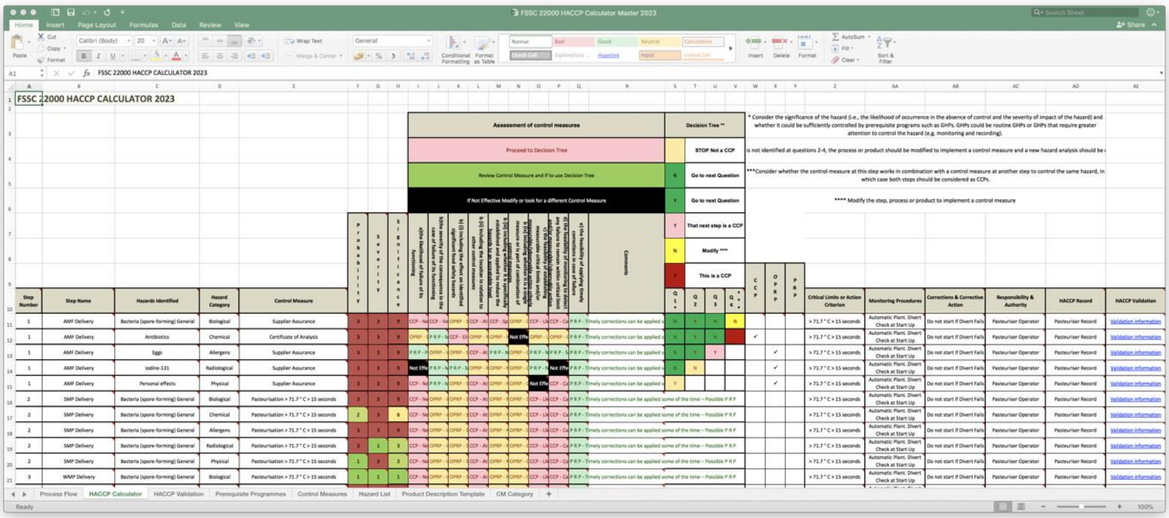
FSMS 8.5.1 Preliminary steps to enable hazard analysis
FSMS 8.5.2 Hazard analysis
FSMS 8.5.3 Validation of control measure(s) and combinations of control measures
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan
FSMS 8.7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



The FSMS 8.5 Hazard Controls folder contains supplementary HACCP Manual documents, including the **FSSC 22000 HACCP Calculator & Instructions.**

The Food Safety Team should see the relevant Training presentations and read the FSSC 22000 HACCP Calculator Instructions 2023 before using the FSSC 22000 HACCP Calculator.





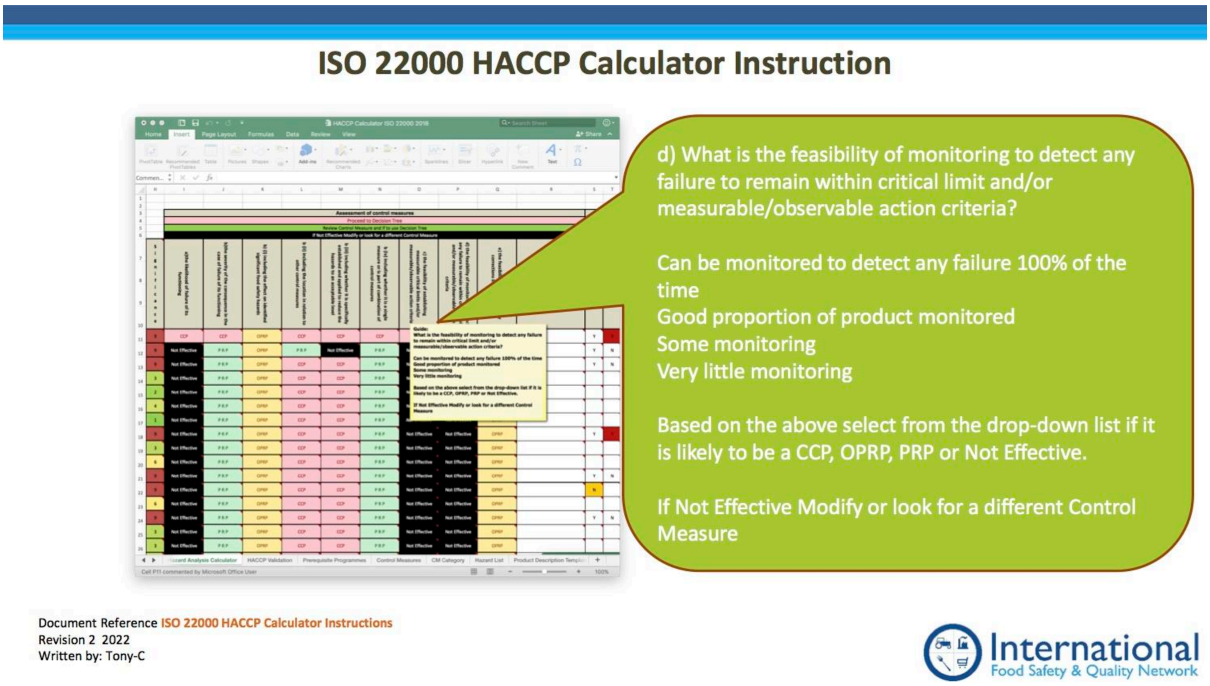
How does the FSSC 22000 HACCP Calculator help?

The FSSC 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:

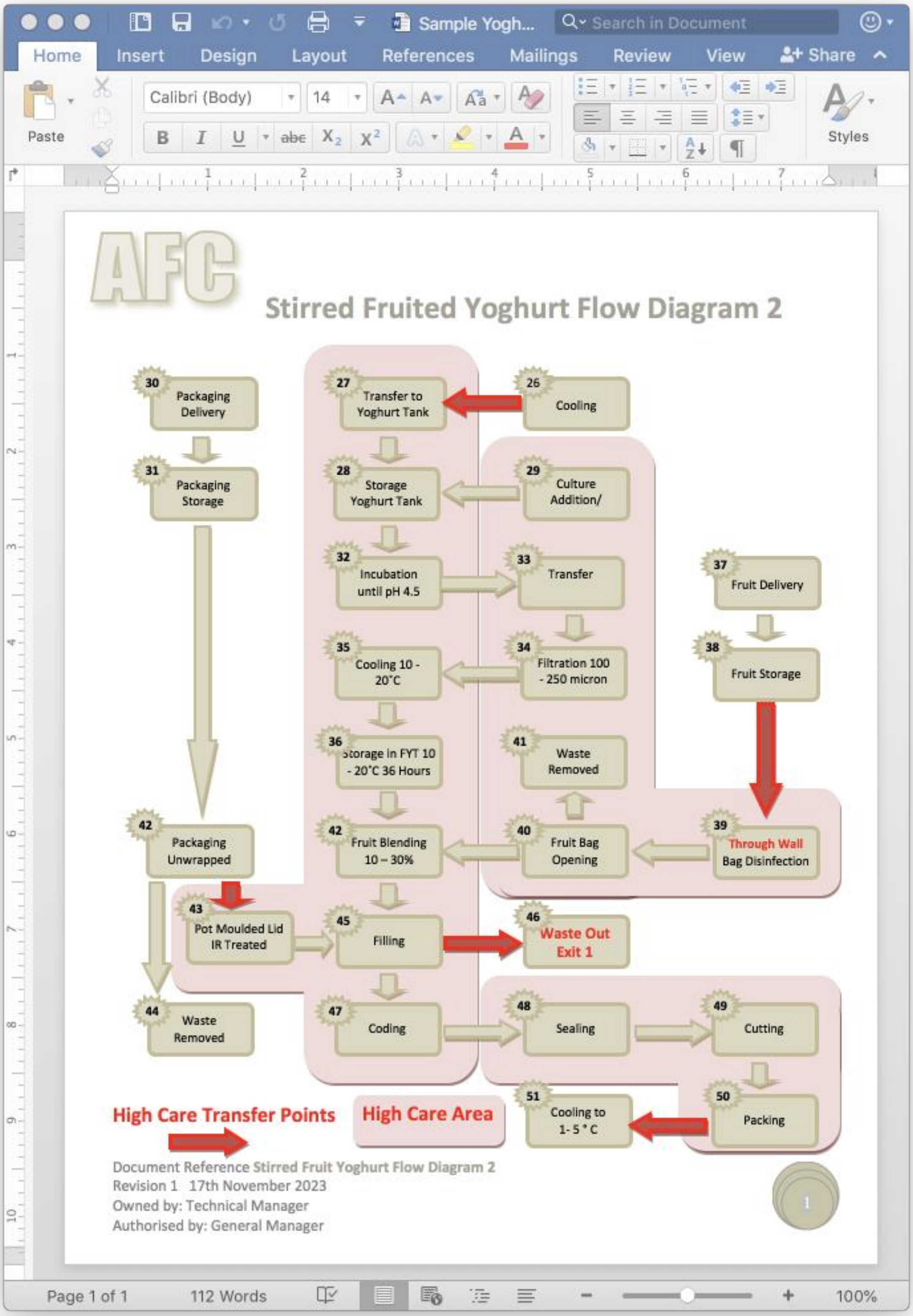
- ✓ 8.5.2 Hazard analysis
- ✓ 8.5.2.2 Hazard identification and determination of acceptable levels
- ✓ 8.5.2.3 Hazard assessment
- ✓ 8.5.2.4 Selection and categorization of control measure(s)
- ✓ 8.5.4 Hazard control plan (HACCP/OPRP Plan)

The FSSC 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 and in accordance with CODEX Recommended International Code of Practice General Principles of Food Hygiene 2020 Edition HACCP System and Guidelines for its Application.

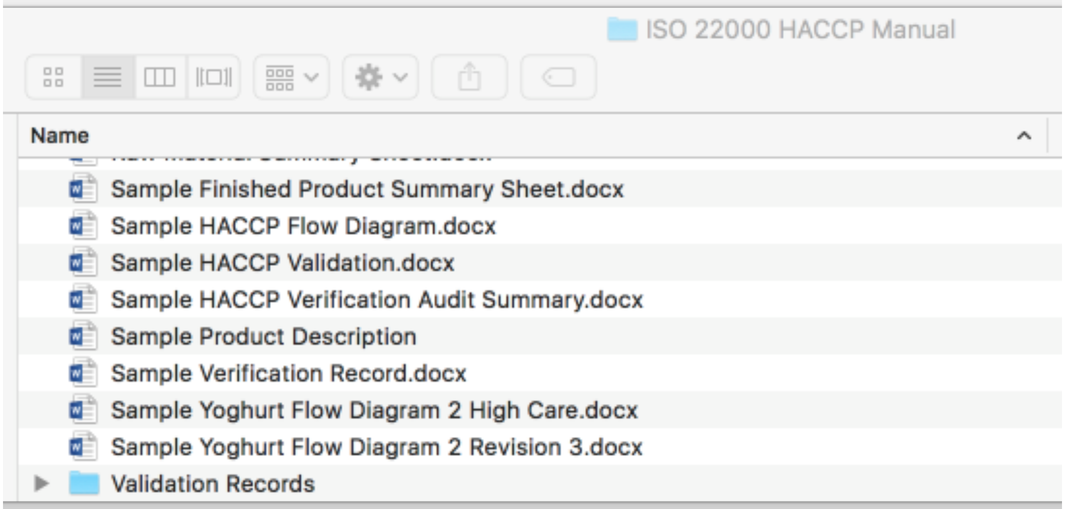
The decision-making process and results of the selection and categorization of the control measures is maintained as documented information by the FSSC 22000 HACCP Calculator.



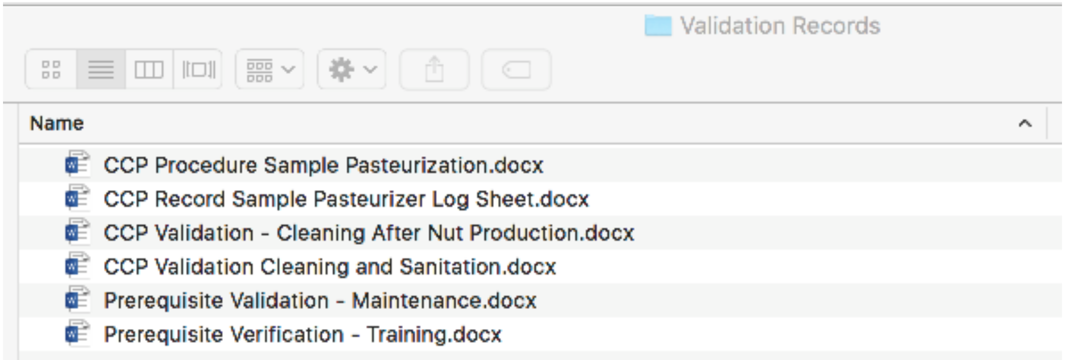
There are also supplementary HACCP documents that might be useful

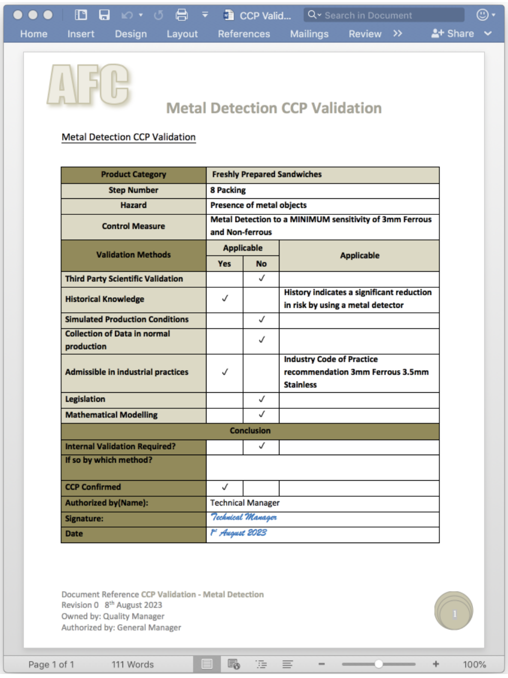


There is also a Validation Records Folder



The folder contains examples of Validation Records plus a sample Operational Procedure and corresponding Record





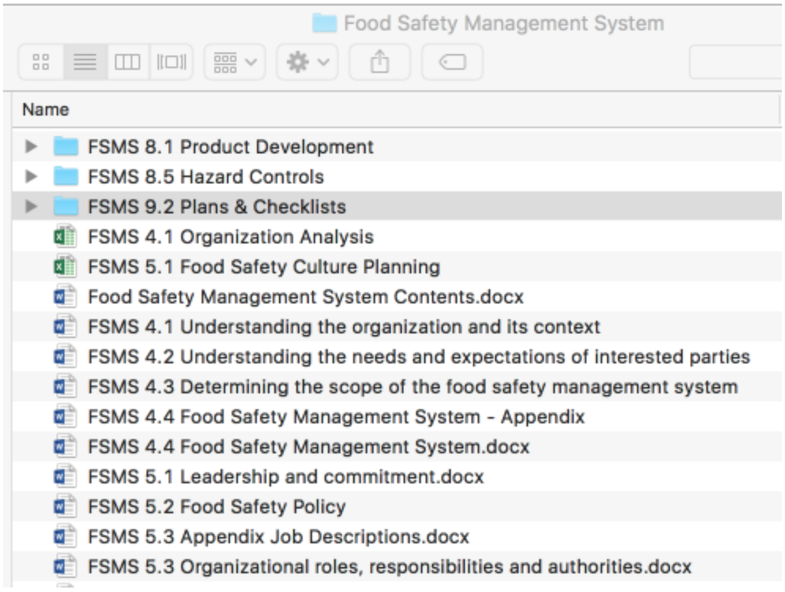
Metal Detection CCP Validation

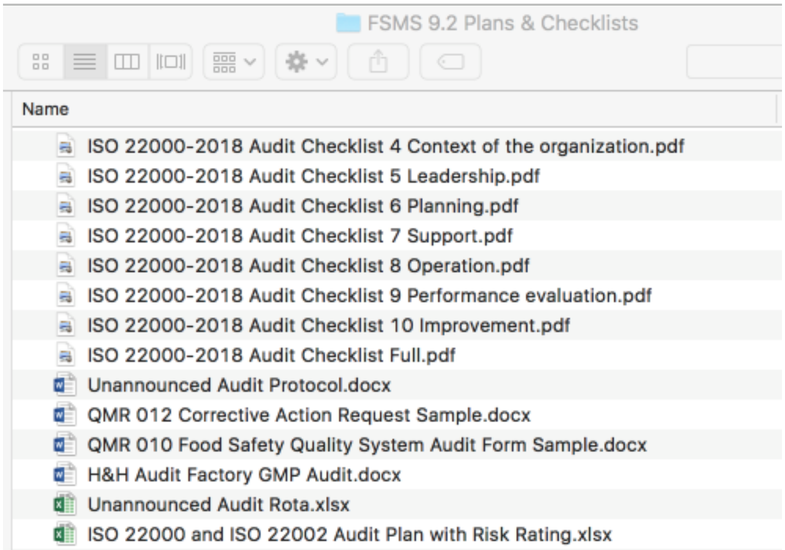
Metal Detection CCP Validation

Product Category	Freshly Prepared Sandwiches		
Step Number	8 Packing		
Hazard	Presence of metal objects		
Control Measure	Metal Detection to a MINIMUM sensitivity of 3mm Ferrous and Non-ferrous		
Validation Methods	Applicable		Applicable
	Yes	No	
Third Party Scientific Validation		✓	
Historical Knowledge	✓		History indicates a significant reduction in risk by using a metal detector
Simulated Production Conditions		✓	
Collection of Data in normal production		✓	
Admissible in industrial practices	✓		Industry Code of Practice recommendation 3mm Ferrous 3.5mm Stainless
Legislation		✓	
Mathematical Modelling		✓	
Conclusion			
Internal Validation Required?		✓	
If so by which method?			
CCP Confirmed	✓		
Authorized by(Name):	Technical Manager		
Signature:	Technical Manager		
Date	1st August 2023		

Document Reference CCP Validation - Metal Detection
Revision 0 8th August 2023
Owned by: Quality Manager
Authorized by: General Manager

The next folder to open is the FSMS 9.2 Plans & Checklists Folder



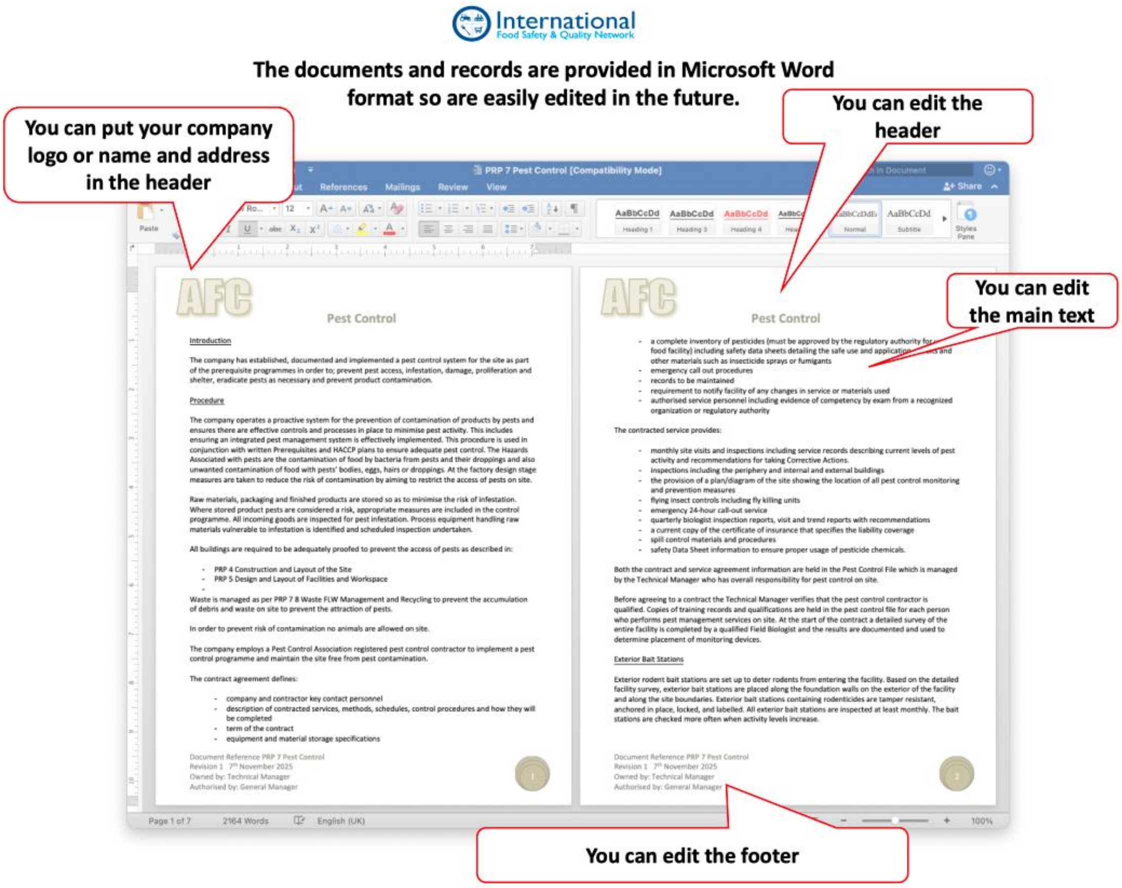


The next folder to open is the Prerequisite Programmes Folder

Prerequisite Programmes

Name

- FSSC 22000 FSQMS Prerequisites Manual.docx
- PRP 4 Construction and Layout of the Site.docx
- PRP 5 Design and Layout of Facilities and Workspace.docx
- PRP 6 Utilities.docx
- PRP 7 Pest Control.docx
- PRP 8 Food Loss and Waste Analysis.xlsx
- PRP 8A Food Loss and Food Waste Management.docx
- PRP 8B Waste Management PRPs
- PRP 9A Equipment.docx
- PRP 9B Maintenance.docx
- PRP 10 Purchasing Prerequisite Programmes.docx
- PRP 10 Supplier RA
- PRP 10 Supplier Risk Assessment Calculator.xlsx
- PRP 11.1 Storage and Warehousing.docx
- PRP 11.2 Dispatch and Transport.docx
- PRP 12.1 Prevention of Contamination.docx
- PRP 12.2 Microbiological Contamination.docx
- PRP 12.3 Allergen Control.docx
- PRP 12.3 Allergen Management System
- PRP 12.4 Physical Contamination.docx
- PRP 12.5 Chemical Contamination.docx
- PRP 13.1 Cleaning Prerequisites.docx
- PRP 13.1 General Cleaning Procedure Template.docx
- PRP 13.2 Cleaning Agents and Equipment.docx
- PRP 13.3 Cleaning Programmes.docx
- PRP 13.3A Environmental Monitoring Planning.pptx
- PRP 13.4 CIP Systems Prerequisites.docx
- PRP 13.4A CIP Programs Log.xlsx
- PRP 13.4B CIP Pipe Flow Rate Conversion Table.xlsx
- PRP 14 Hygiene Policy
- PRP 14 Operations Hygiene Code of Practice.docx
- PRP 14.1 Hygiene and Facilities Overview.docx
- PRP 14.2 Personnel Hygiene Facilities.docx
- PRP 14.3 Designated Eating Areas.docx
- PRP 14.4 Protective Work Wear.docx
- PRP 14.4A Protective Workwear Risk Assessment.docx
- PRP 14.5 Health Status.docx
- PRP 14.5 Pre Employment Medical Questionnaire.docx
- PRP 14.5 Return to Work Form.docx
- PRP 14.5 Visitor Questionnaire.docx
- PRP 14.6 Personnel Cleanliness.docx
- PRP 14.7 Personnel Behaviour.docx
- PRP 14.8 Visitors and External Providers.docx
- PRP 15.1 Product and Consumer Information.docx
- PRP 15.2 Product Labelling Controls.docx
- PRP 15.2A Label Retention and Check.docx
- PRP 16.1 Food Defence and Food Fraud Prevention.docx
- PRP 16.2 Food Defence System.docx
- PRP 16.2 Food Threat Assessment & Mitigation Plan.xlsx
- PRP 16.2 Site Access Controls.docx
- PRP 16.2A Food Defence Mitigation Strategies Checklists.xlsx
- PRP 16.3 Food Fraud Assessment Tool Instructions.pdf
- PRP 16.3 Food Fraud Assessment Tool.xlsx
- PRP 16.3 Food Fraud Prevention
- PRP 17 Rework Prerequisite Programmes.docx
- PRP Laboratory Manual



There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards and including those defined in ISO 22002-100:2025 Prerequisite programmes on Food Safety Part 100: Requirements for the food, feed and packaging supply chain, ISO 22002-1:2025 Prerequisite Programmes on Food Safety Part 1: Food Manufacturing and the FSSC 22000 Certification Scheme Additional Requirements Version 6.

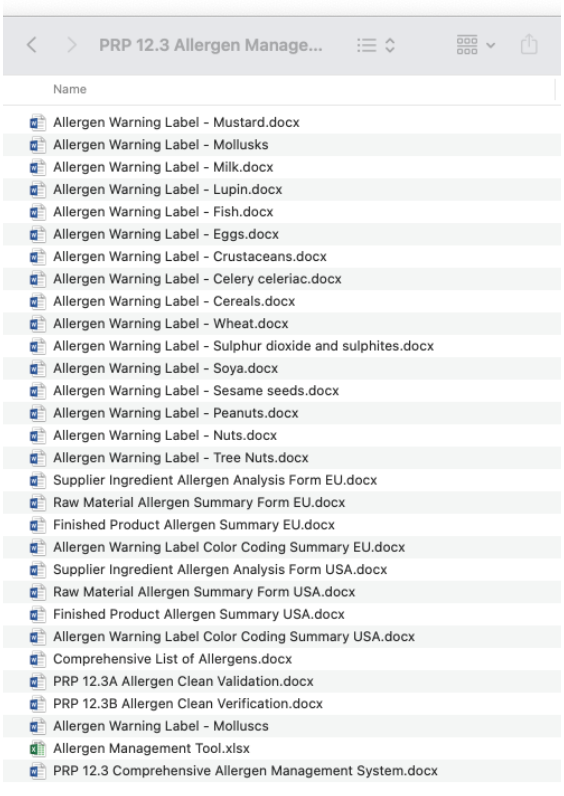
PRP 4. Construction and Layout of the Site including:
4.1 Boundaries of the Site & Facilities
4.2 Environment
4.3 Construction and Layout

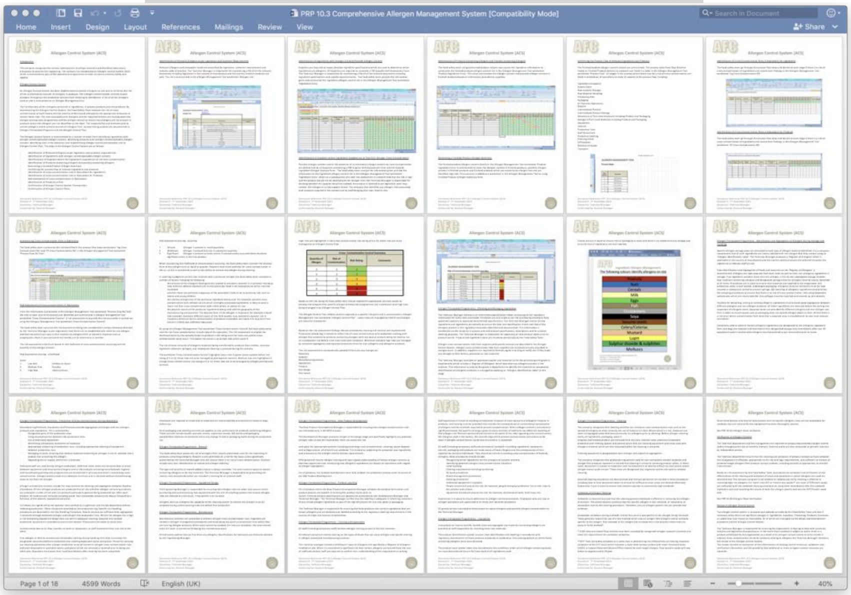
PRP 5 Design and Layout of Facilities and Workspace including:
5.1 General Design and Layout of Facilities and Workspace
5.2 Internal Structures and Fittings
5.3 Location of Equipment
5.4 Storage of Food, Packaging Materials, Ingredients and Chemicals
5.5 Laboratory Facilities

The next three folders contain supplementary documentation and tools to assist with specific Prerequisite Programmes
(They are all in the Prerequisite Programmes Folder with the PRP Documents)

Open PRP 12.3 Allergen Management System Folder

There is comprehensive allergen management documentation and the Allergen Management Tool which assist in implementing PRP 12.3 Allergen Management System:

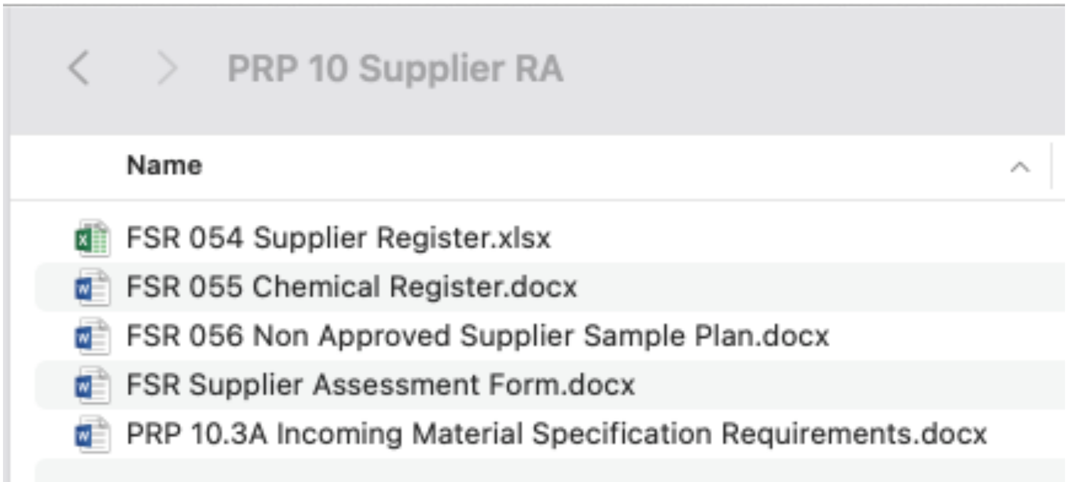


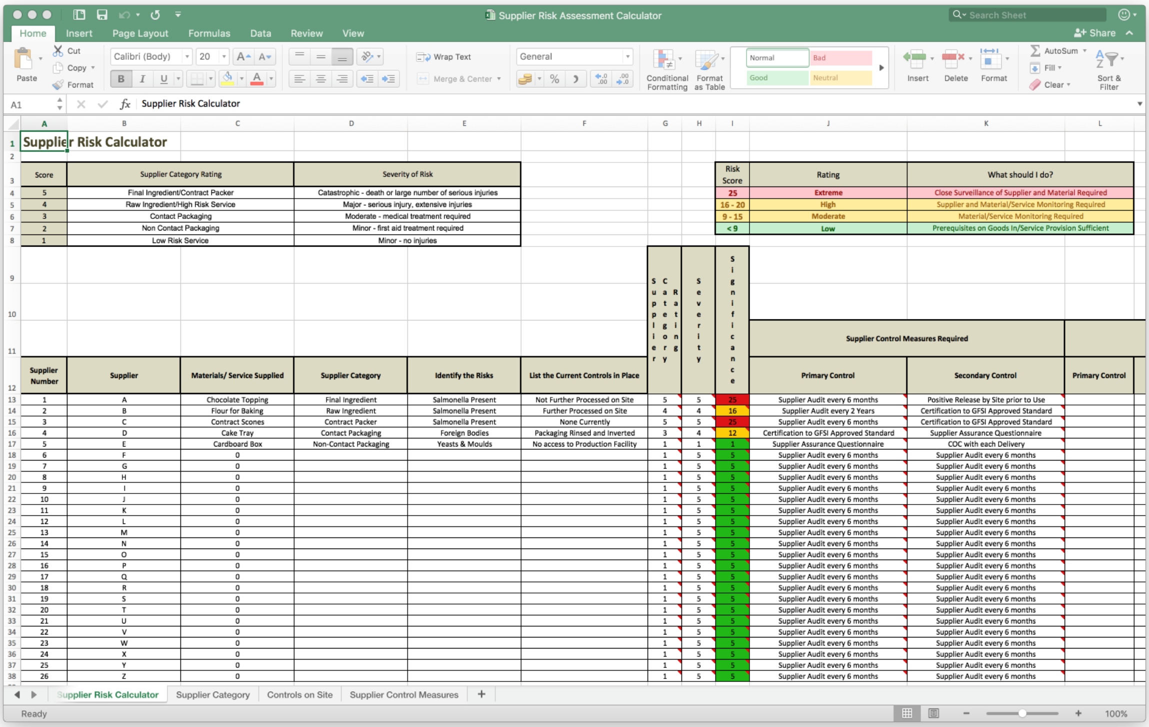


The next folder to open is the PRP 10 Supplier RA Folder

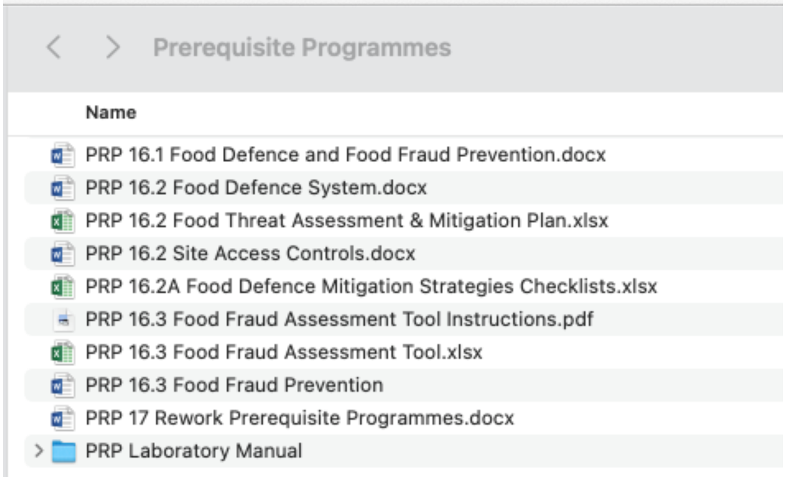
There are Supplier Assurance Documents and Supplier Risk Assessment Calculator to supplement:

PRP 10 Purchasing Prerequisite Programmes
PRP 10 Supplier Risk Assessment Calculator

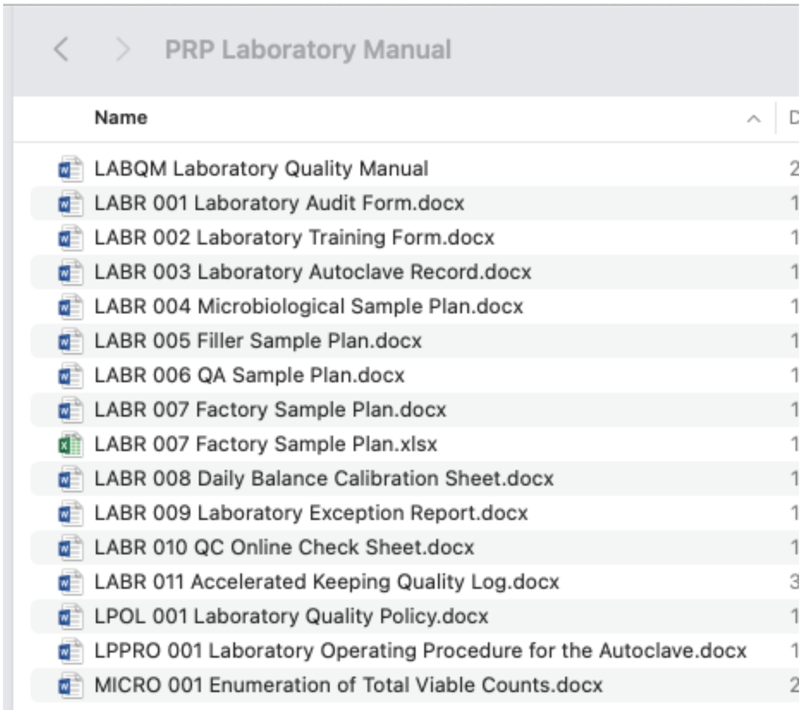




The next folder to open is PRP Laboratory Manual Folder



This folder contains the Laboratory Quality Manual plus other documentation pertinent to Product Sampling, Inspection and Analysis.



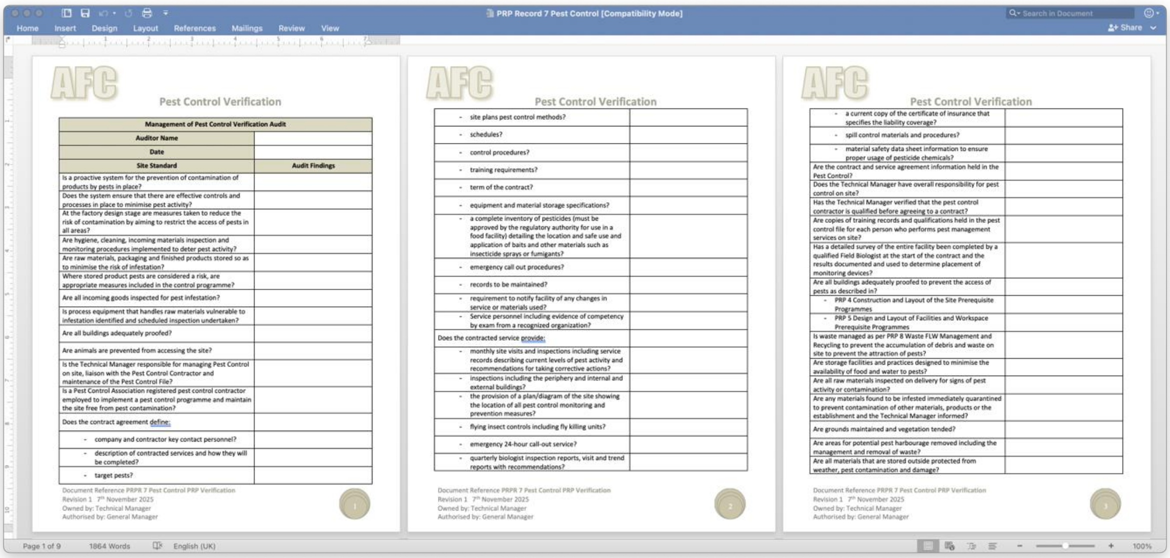
FSSC 22000 Certification Scheme Additional Requirements Version 6 2.5.1 Management of Services and Purchased Materials include the requirement ensure that where laboratory analysis services are used for the verification and/or validation of food safety are conducted by a competent laboratory (including both internal and external laboratories as applicable) using validated test methods and best practices. An example given is certification to international standard ISO 17025.

The next folder to open is the PRP Verification Records Folder

There are Updated 2025 ISO 22002-1 and ISO 22002-100 based Prerequisite Programme Verification Record Templates for all PRPs:

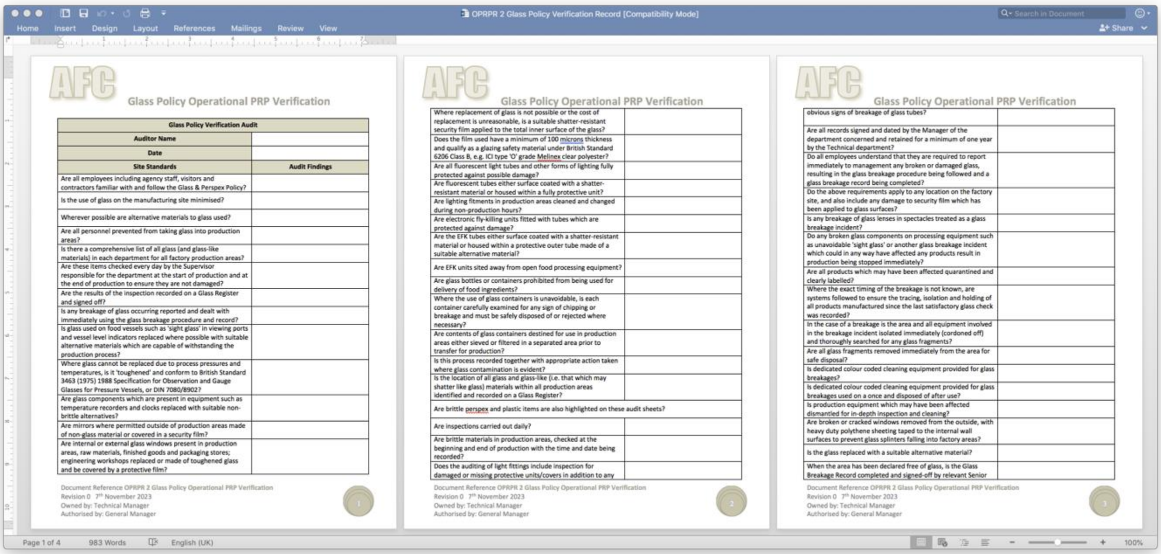
PRP Verification Rec...

Name	Date Modified
PRP Record 4 Construction and Layout of the Site.docx	11 Nov 2025 at 12:42
PRP Record 5 Design and Layout of Facilities and Workspace.docx	21 Nov 2025 at 11:06
PRP Record 6 Utilities.docx	12 Nov 2025 at 11:56
PRP Record 7 Pest Control.docx	13 Nov 2025 at 13:21
PRP Record 8A Food Loss and Food Waste Management.docx	14 Nov 2025 at 11:30
PRP Record 8B Waste Management.docx	14 Nov 2025 at 11:18
PRP Record 9A Equipment.docx	15 Nov 2025 at 12:26
PRP Record 9B Maintenance.docx	15 Nov 2025 at 12:25
PRP Record 10 Purchasing.docx	15 Nov 2025 at 13:59
PRP Record 11.1 Storage and Warehousing.docx	17 Nov 2025 at 11:11
PRP Record 11.2 Dispatch and Transport.docx	17 Nov 2025 at 11:36
PRP Record 12 Prevention of Contamination.docx	20 Nov 2025 at 09:29
PRP Record 13 Cleaning Prerequisite Programmes.docx	20 Nov 2025 at 10:28
PRP Record 14 Hygiene Code of Practice Verification Record.docx	24 Nov 2023 at 11:09
PRP Record 14.1 Hygiene and Facilities Overview.docx	20 Nov 2025 at 10:59
PRP Record 14.2 Hygiene Facilities.docx	20 Nov 2025 at 11:01
PRP Record 14.3 Designated Eating Areas.docx	20 Nov 2025 at 11:07
PRP Record 14.4 Protective Workwear.docx	20 Nov 2025 at 11:34
PRP Record 14.5 Health Status.docx	20 Nov 2025 at 11:50
PRP Record 14.6 Personnel Cleanliness.docx	20 Nov 2025 at 11:59
PRP Record 14.7 Personnel Behaviour.docx	20 Nov 2025 at 12:12
PRP Record 14.8 Visitors and External Providers.docx	20 Nov 2025 at 12:21
PRP Record 15.1 Product and Consumer Information.docx	20 Nov 2025 at 12:54
PRP Record 15.2 Product Labelling Controls.docx	20 Nov 2025 at 12:54
PRP Record 16.2 Access Controls Prerequisite Programmes.docx	20 Nov 2025 at 13:33
PRP Record 16.2 Food Defence Prerequisite Programmes.docx	20 Nov 2025 at 13:32
PRP Record 16.3 Food Fraud Prevention.docx	20 Nov 2025 at 13:32
PRP Record 17 Rework Prerequisite Programmes.docx	21 Nov 2025 at 10:57



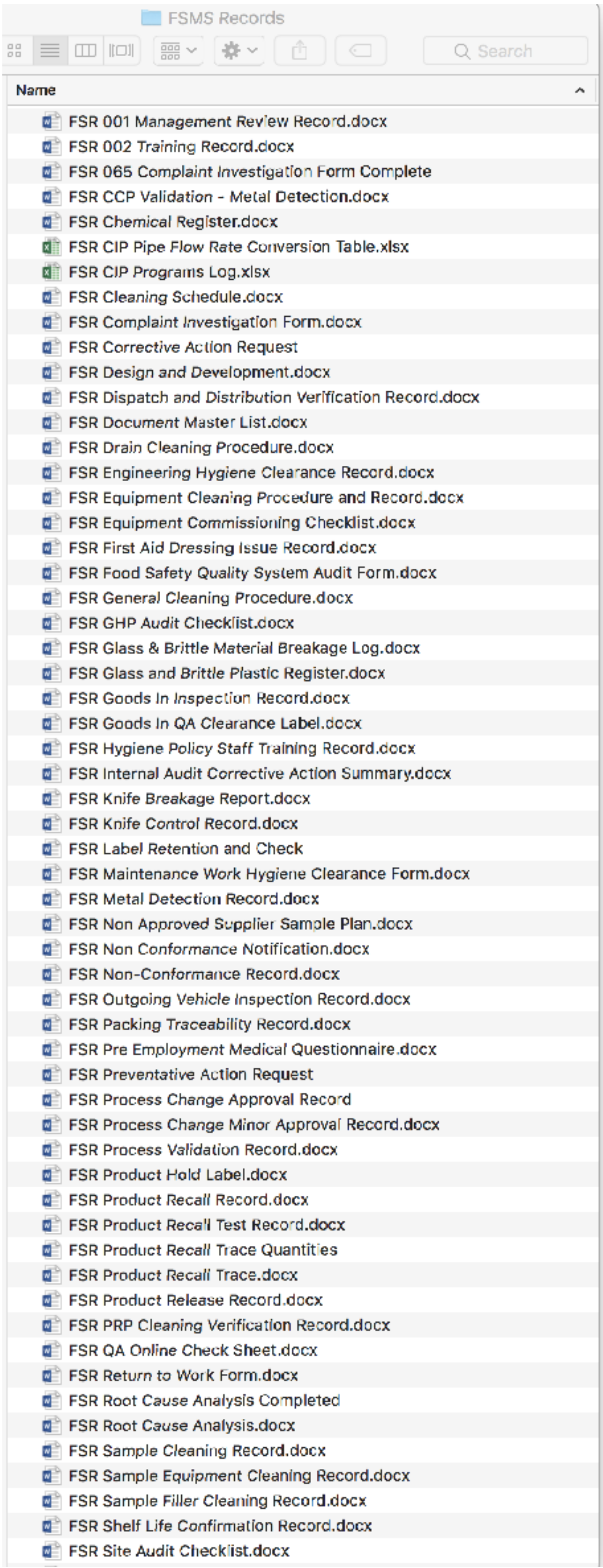
The next folder to open is the Operational PRPs Folder

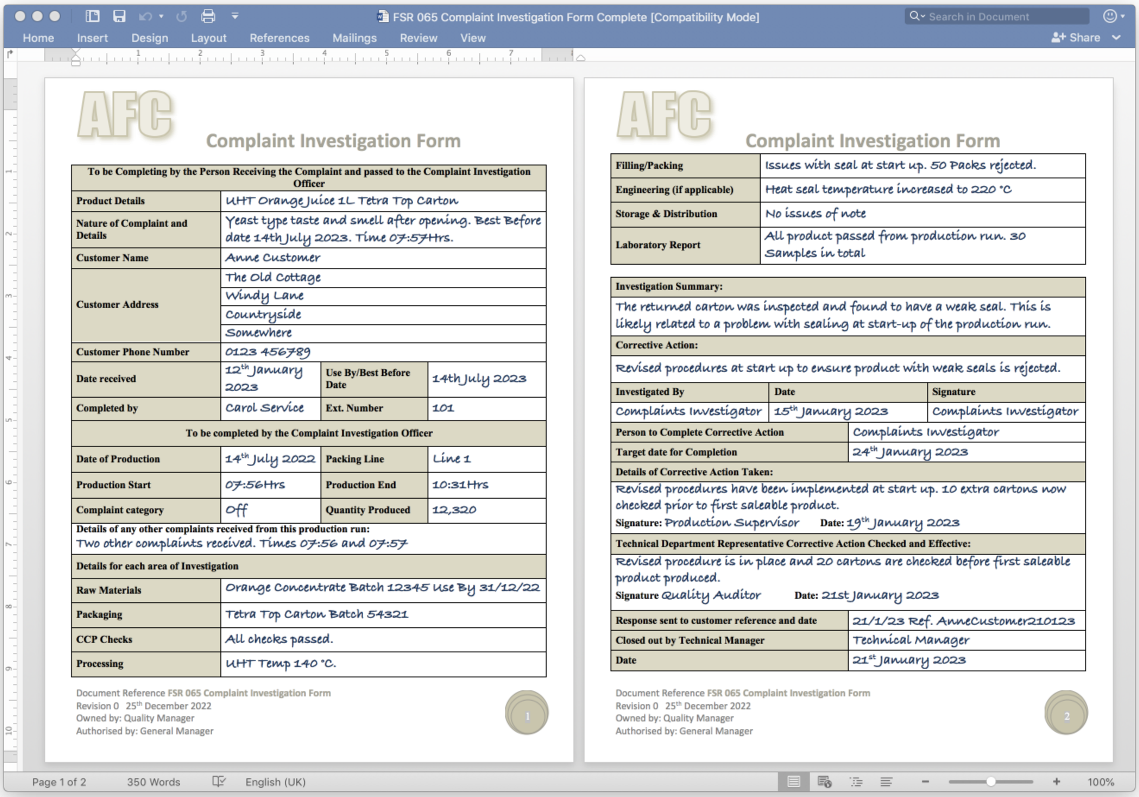
There are example Operational Prerequisite Programmes and corresponding Validation & Verification Records.



The next folder to open is the FSMS Records Folder

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





FSR 065 Complaint Investigation Form Complete [Compatibility Mode]

AFC

Complaint Investigation Form

To be Completing by the Person Receiving the Complaint and passed to the Complaint Investigation Officer			
Product Details	UHT Orange Juice 1L Tetra Top Carton		
Nature of Complaint and Details	Yeast type taste and smell after opening. Best Before date 14th July 2023. Time 07:57Hrs.		
Customer Name	Anne Customer		
Customer Address	The Old Cottage Windy Lane Countryside Somewhere		
Customer Phone Number	0123 456789		
Date received	12th January 2023	Use By/Best Before Date	14th July 2023
Completed by	Carol Service	Ext. Number	101
To be completed by the Complaint Investigation Officer			
Date of Production	14th July 2022	Packing Line	Line 1
Production Start	07:56Hrs	Production End	10:31Hrs
Complaint category	Off	Quantity Produced	12,320
Details of any other complaints received from this production run: Two other complaints received. Times 07:56 and 07:57			
Details for each area of Investigation			
Raw Materials	Orange Concentrate Batch 12345 Use By 31/12/22		
Packaging	Tetra Top Carton Batch 54321		
CCP Checks	All checks passed.		
Processing	UHT Temp 140 °C.		

Document Reference FSR 065 Complaint Investigation Form
Revision 0 25th December 2022
Owned by: Quality Manager
Authorised by: General Manager

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AFC

Complaint Investigation Form

Filling/Packing	Issues with seal at start up. 50 Packs rejected.
Engineering (if applicable)	Heat seal temperature increased to 220 °C
Storage & Distribution	No issues of note
Laboratory Report	All product passed from production run. 30 Samples in total

Investigation Summary:		
The returned carton was inspected and found to have a weak seal. This is likely related to a problem with sealing at start-up of the production run.		
Corrective Action:		
Revised procedures at start up to ensure product with weak seals is rejected.		
Investigated By	Date	Signature
Complaints Investigator	15th January 2023	Complaints Investigator
Person to Complete Corrective Action	Complaints Investigator	
Target date for Completion	24th January 2023	
Details of Corrective Action Taken:		
Revised procedures have been implemented at start up. 10 extra cartons now checked prior to first saleable product. Signature: Production Supervisor Date: 19th January 2023		
Technical Department Representative Corrective Action Checked and Effective:		
Revised procedure is in place and 20 cartons are checked before first saleable product produced. Signature Quality Auditor Date: 21st January 2023		
Response sent to customer reference and date	21/1/23 Ref. AnneCustomer210123	
Closed out by Technical Manager	Technical Manager	
Date	21st January 2023	

Document Reference FSR 065 Complaint Investigation Form
Revision 0 25th December 2022
Owned by: Quality Manager
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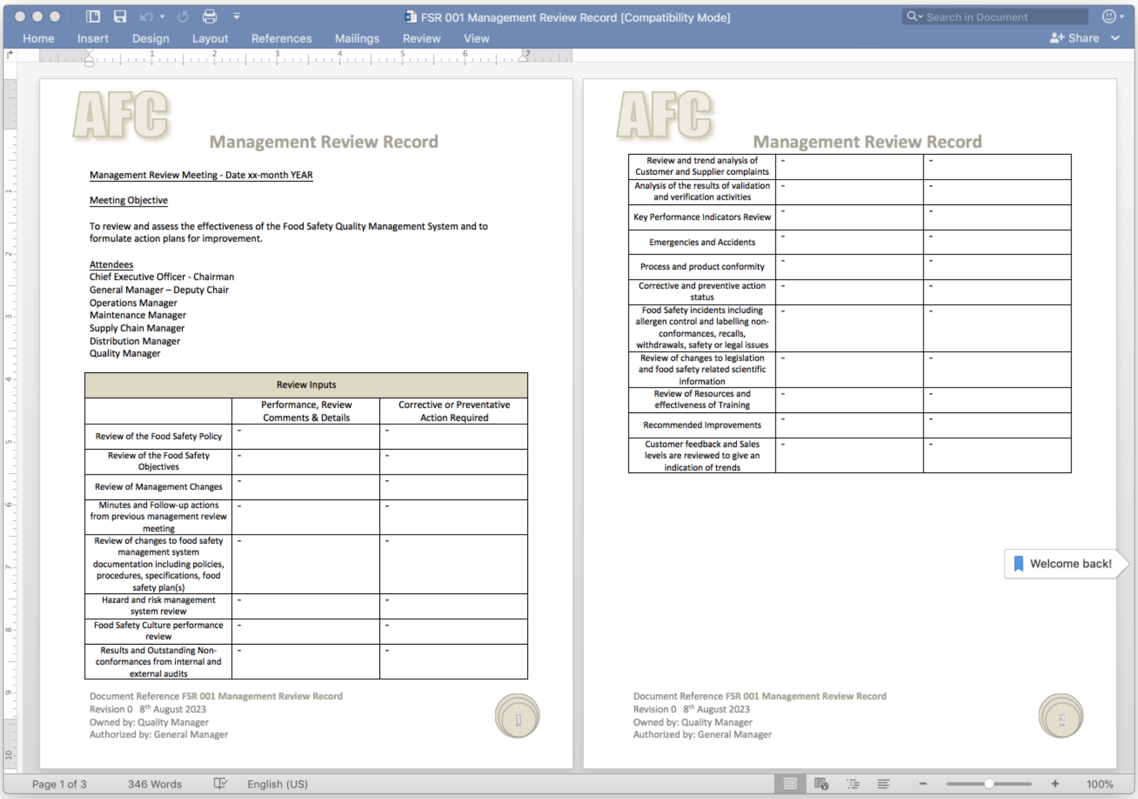
Page 1 of 2 350 Words English (UK) 100%



FSR 001 Management Review Record [Compatibility Mode]

AFC

Management Review Record

Management Review Meeting - Date xx-month YEAR

Meeting Objective

To review and assess the effectiveness of the Food Safety Quality Management System and to formulate action plans for improvement.

Attendees
Chief Executive Officer - Chairman
General Manager – Deputy Chair
Operations Manager
Maintenance Manager
Supply Chain Manager
Distribution Manager
Quality Manager

Review Inputs		
	Performance, Review Comments & Details	Corrective or Preventative Action Required
Review of the Food Safety Policy	-	-
Review of the Food Safety Objectives	-	-
Review of Management Changes	-	-
Minutes and Follow-up actions from previous management review meeting	-	-
Review of changes to food safety management system documentation including policies, procedures, specifications, food safety plan(s)	-	-
Hazard and risk management system review	-	-
Food Safety Culture performance review	-	-
Results and Outstanding Non-conformances from internal and external audits	-	-

Document Reference FSR 001 Management Review Record
Revision 0 8th August 2023
Owned by: Quality Manager
Authorized by: General Manager

AFC

Management Review Record

Review and trend analysis of Customer and Supplier complaints	-	-
Analysis of the results of validation and verification activities	-	-
Key Performance Indicators Review	-	-
Emergencies and Accidents	-	-
Process and product conformity	-	-
Corrective and preventive action status	-	-
Food Safety incidents including allergen control and labelling non-conformances, recalls, withdrawals, safety or legal issues	-	-
Review of changes to legislation and food safety related scientific information	-	-
Review of Resources and effectiveness of Training	-	-
Recommended Improvements	-	-
Customer feedback and Sales levels are reviewed to give an indication of trends	-	-

Welcome back!

Document Reference FSR 001 Management Review Record
Revision 0 8th August 2023
Owned by: Quality Manager
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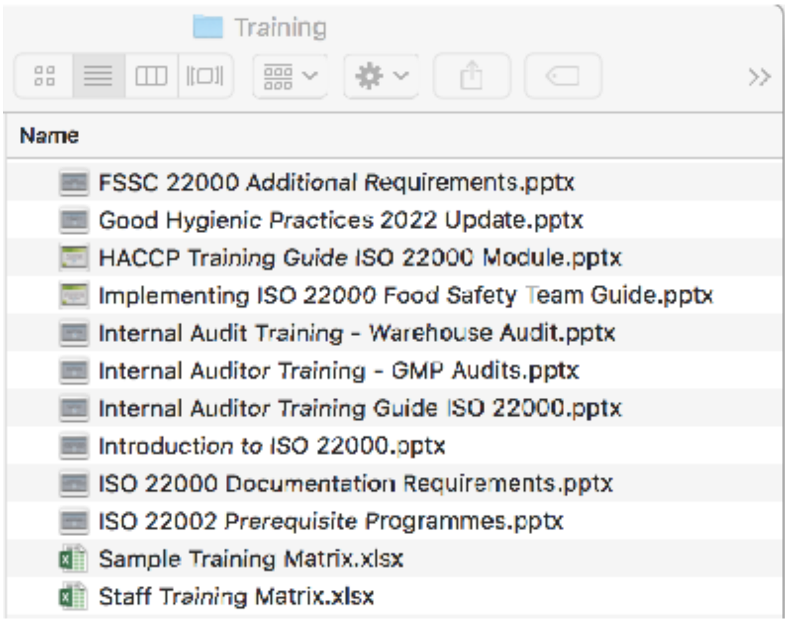
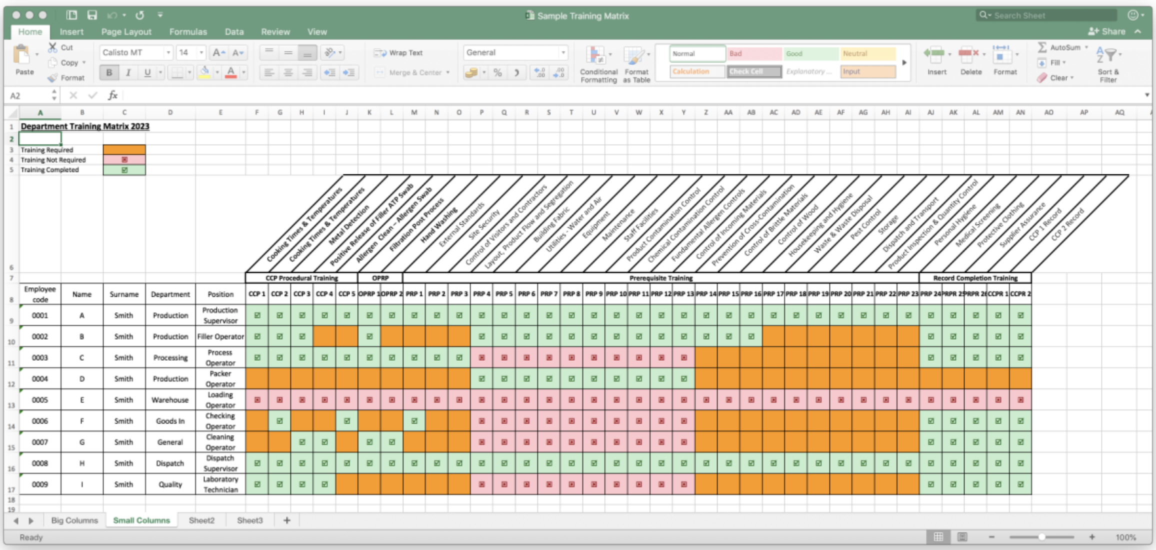
Page 1 of 3 346 Words English (US) 100%

The next folder to open is the Training Folder



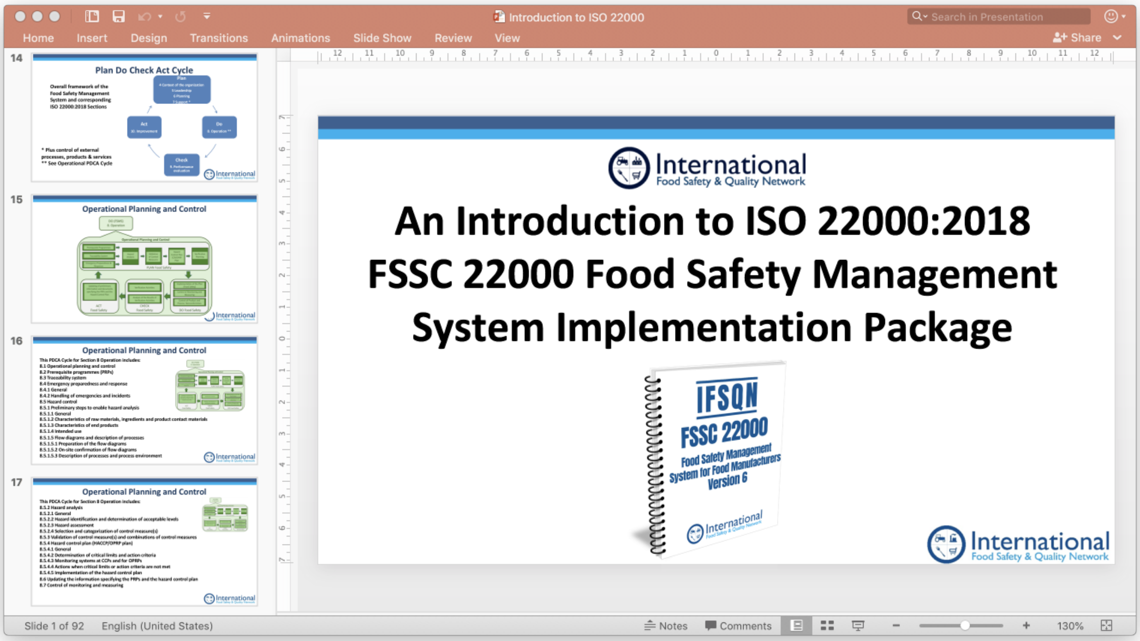
Sample training matrix templates are provided.

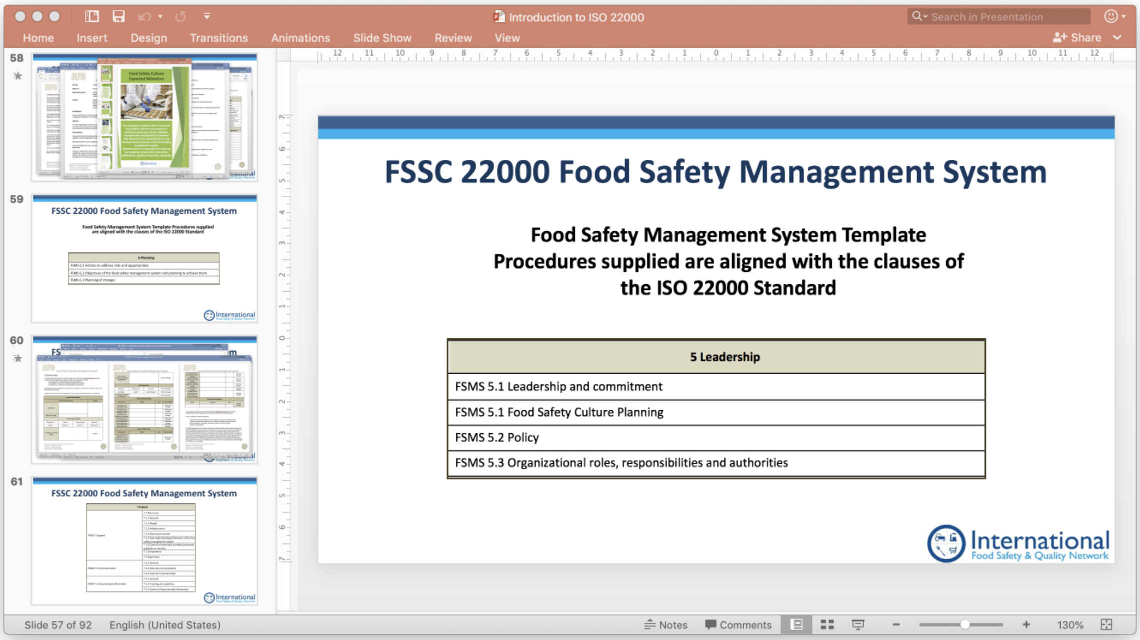


An extensive set of IFSQN PowerPoint Training Presentations are here:

Introduction to ISO 22000:2018

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.

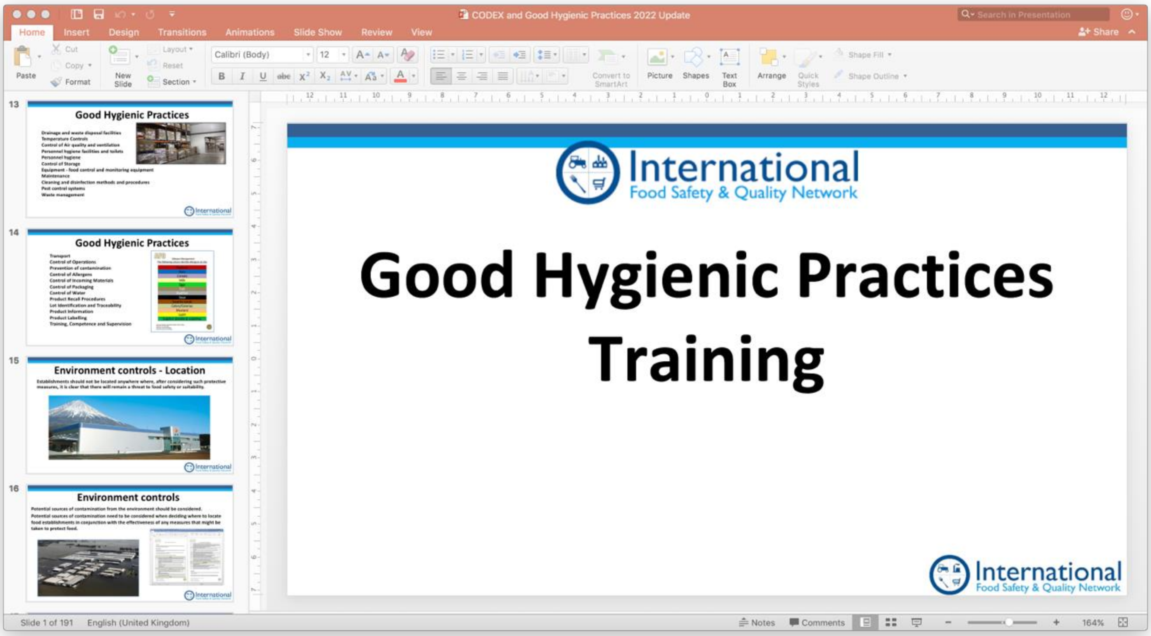




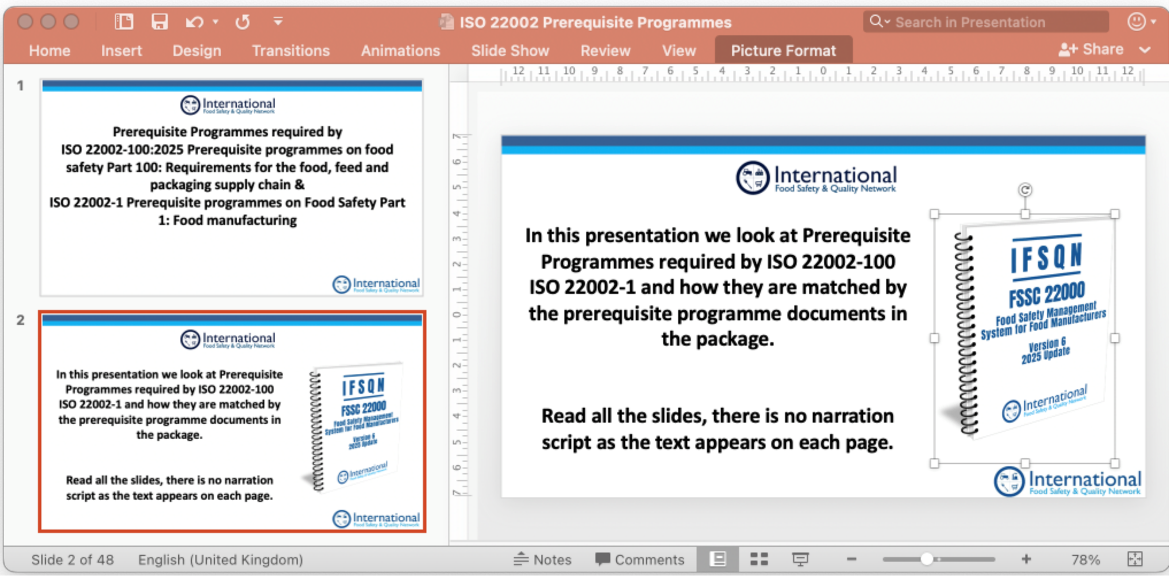
Good Hygienic Practices/Prerequisite Programmes Training

The Prerequisite Programme documents should be edited and procedures implemented as per the plan and relevant training given. It is advisable that all involved particularly the Food Safety/HACCP Team view the following training presentations first:

Updated in consideration of CODEX Recommended International Code of Practice General Principles of Food Hygiene 2022 Edition

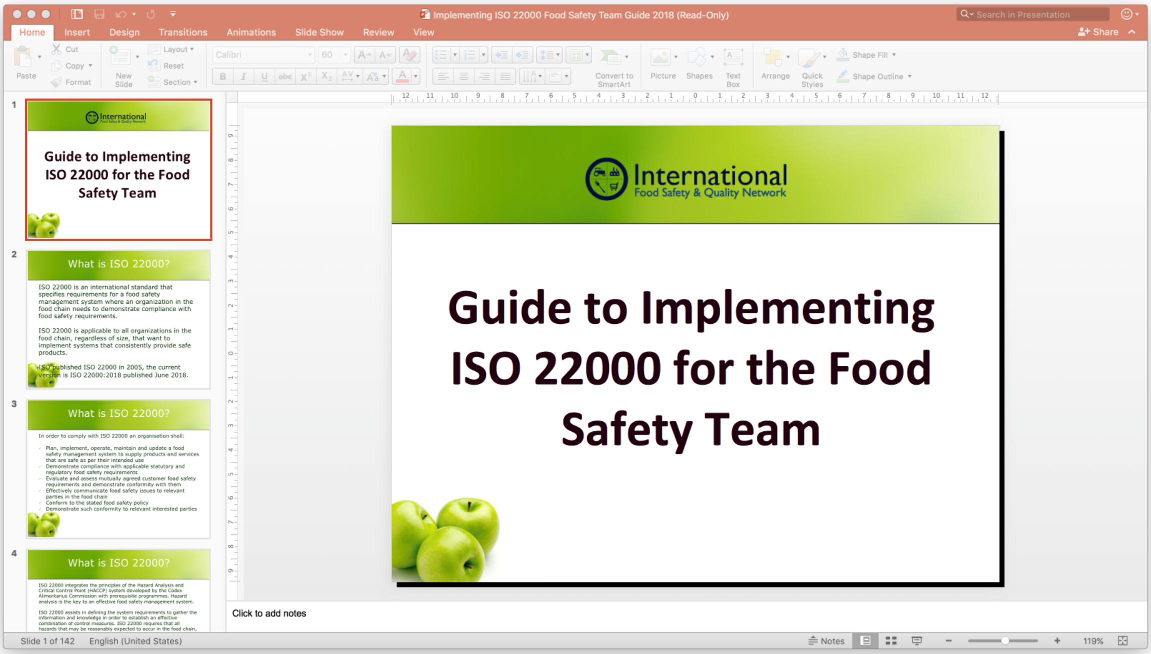


Prerequisite Programmes (as per ISO 22002-1:2025 & ISO 22002-100:2025) Training



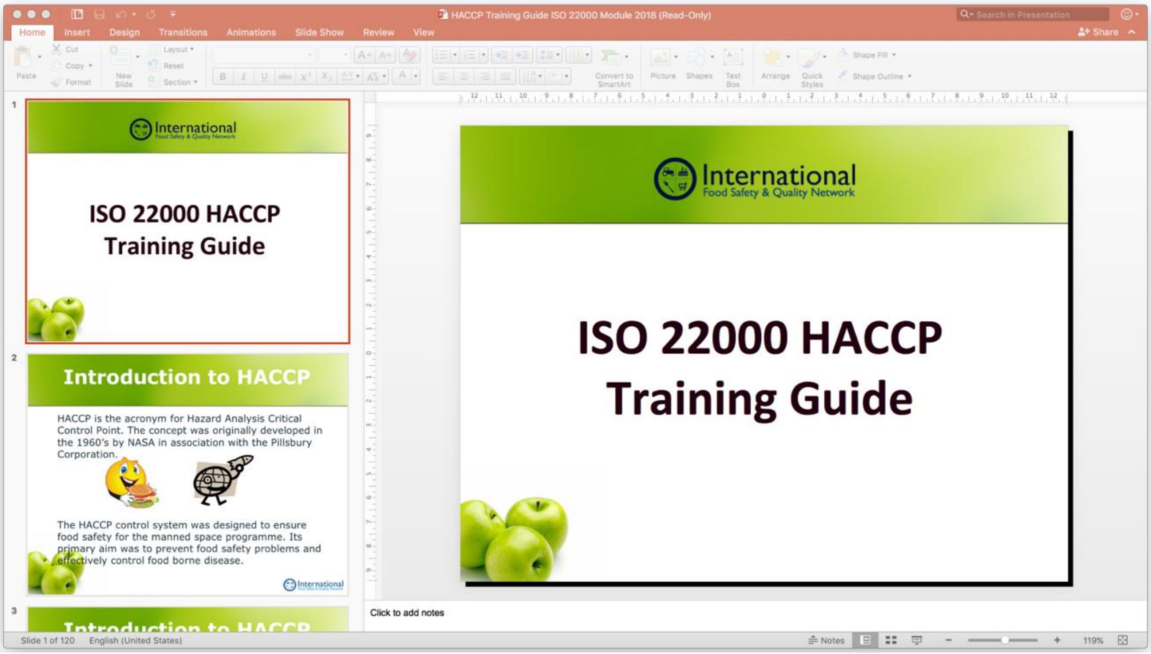
Implementing ISO 22000:2018 Food Safety Team Guide

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.



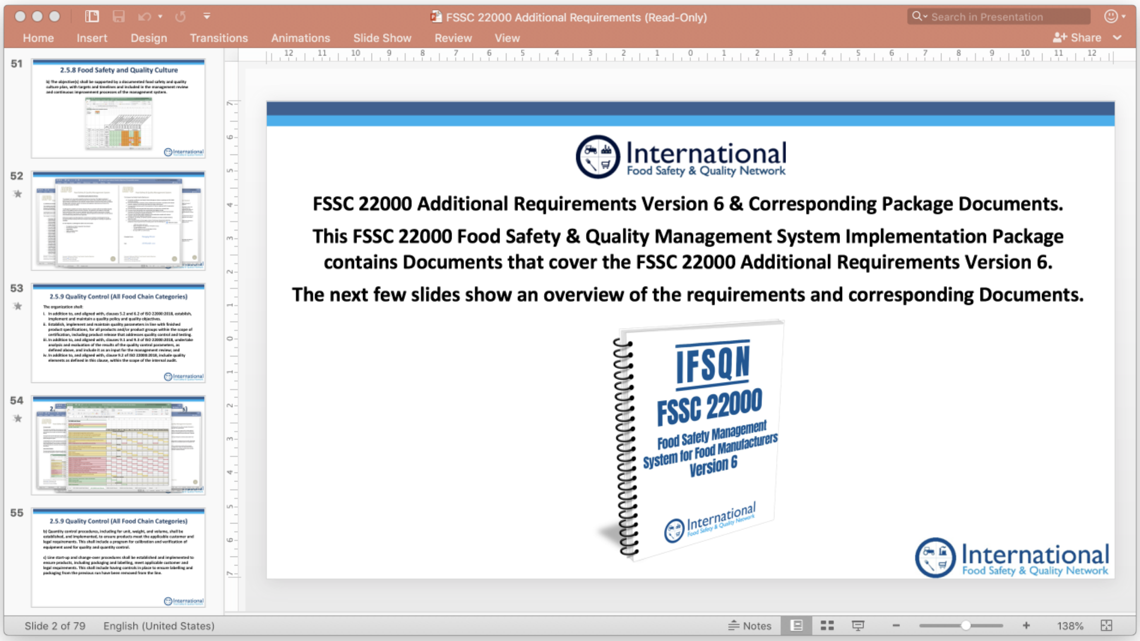
HACCP Training Guide ISO 22000:2018 Version

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



FSSC 22000 Additional Requirements Version 6

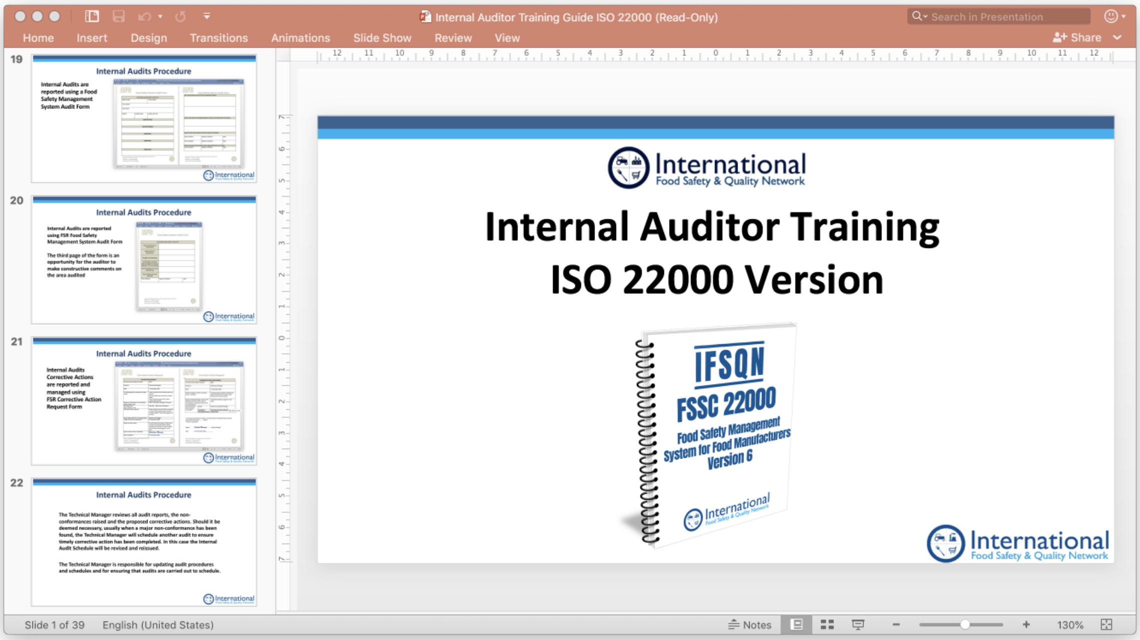
A PowerPoint explanation of the FSSC 22000 Additional Requirements Version 6 requirements for certification and how the documents supplied comply with these additional requirements.



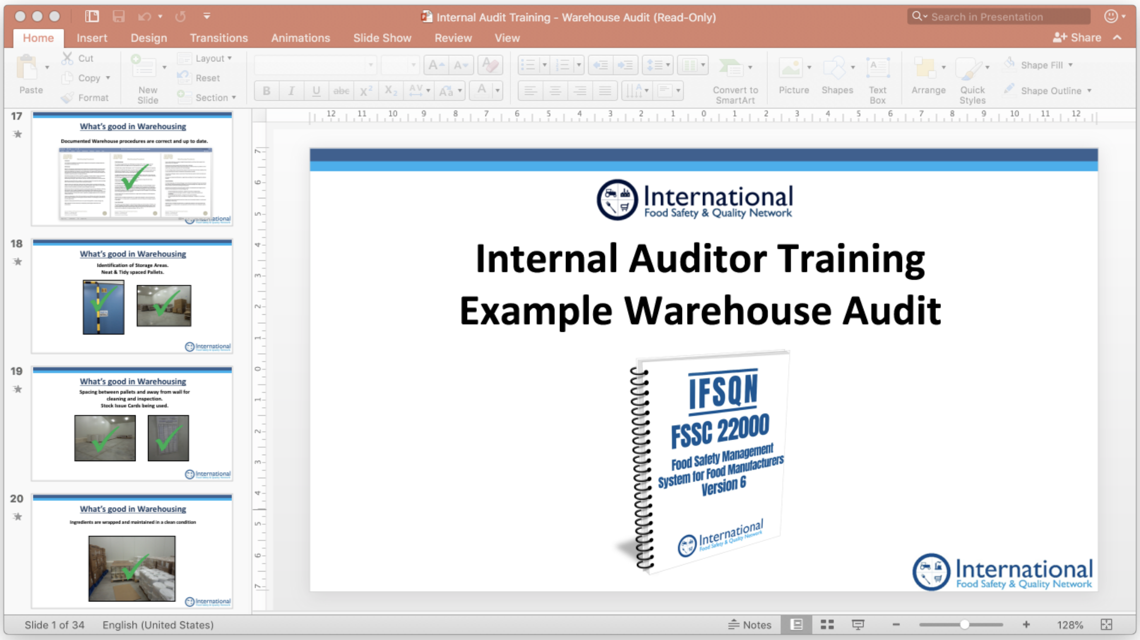
There are three PowerPoint Internal Auditor training presentations

Internal Auditor Training Guide

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

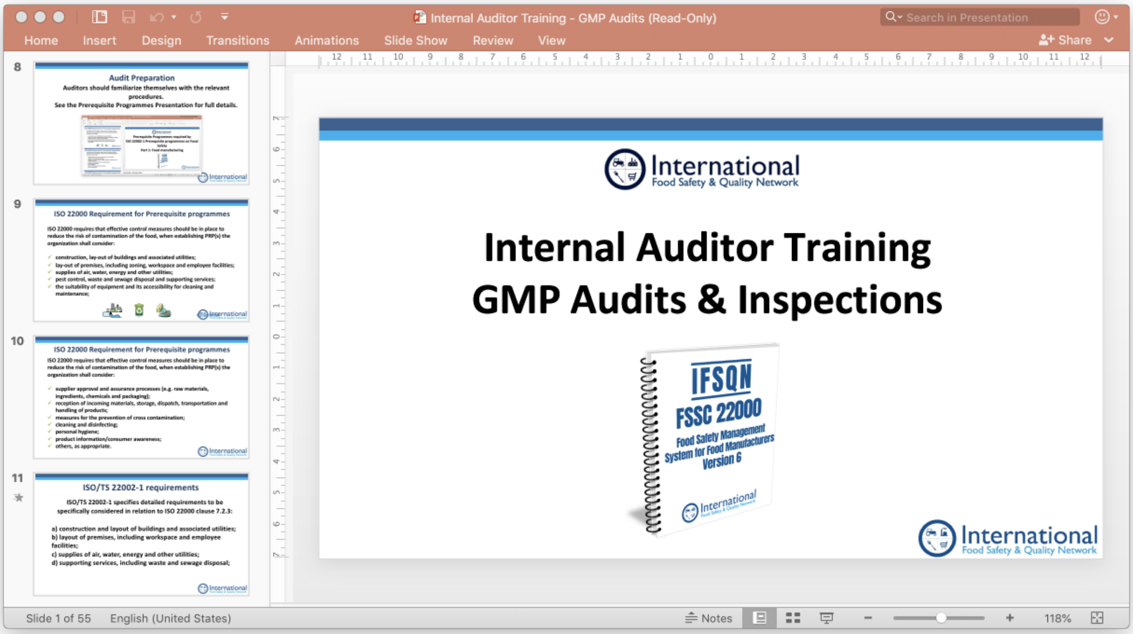


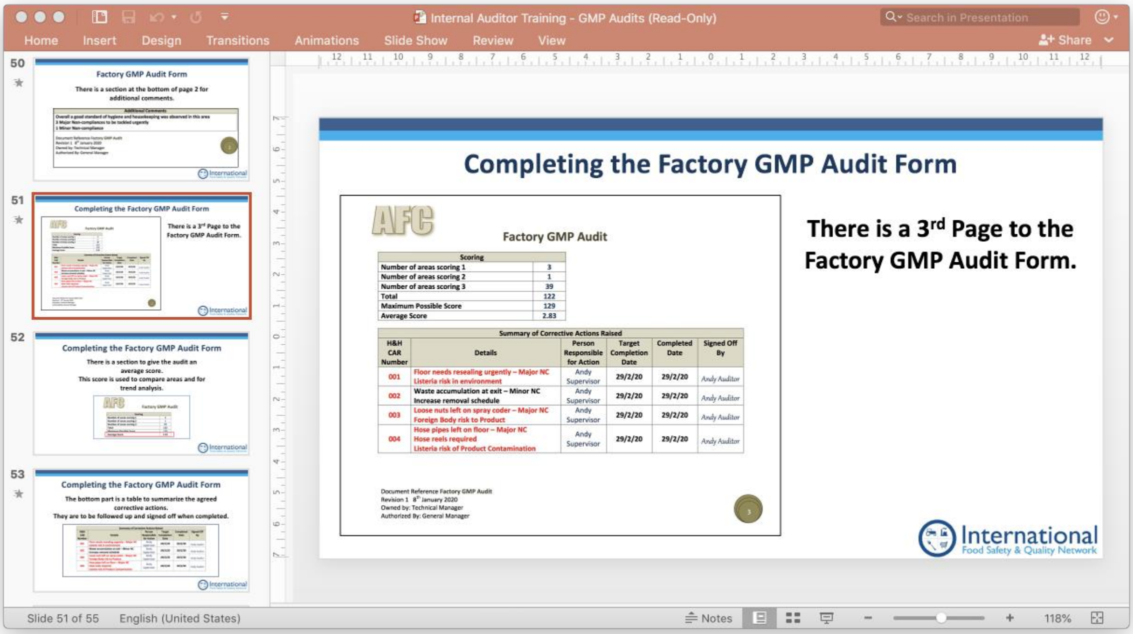
Example Internal Audit Training Guide



GMP Auditor Training Guide

FSSC 22000 Certification Scheme Additional Requirements Version 6 include 2.5.12 PRP Verification and the requirement to establish, implement, and maintain routine site inspections/PRP checks.
This PowerPoint training presentation of a GMP Audit/Facility Inspection System is included.





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.

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 Version 6 2025 Certification Package Now