

FSSC 22000 VERSION 7 IMPLEMENTATION TRAINING

FSSC 22000 contains a complete certification scheme for Food Safety Management Systems that is aligned with the ISO Management System approach, the ISO Harmonised Structure and the GFSI Benchmarking requirements. FSSC 22000 certification comprises of three components: ISO 22000:2018, the relevant sector PRP standards (ISO 22002-100 and ISO 22002-x sector specific standards), and the FSSC version 7 Additional Requirements.

During this training course, the requirements of the ISO 22000:2018 and the FSSC version 7 additional requirements for Certified Organisations are addressed.



THE COURSE WILL RUN OVER A PERIOD OF 4 DAYS

WHO SHOULD ATTEND THIS COURSE:

- Food safety team leaders and members.
- Individuals directly involved in the establishment, implementation, maintenance and continuous improvement of a Food Safety Management system based on FSSC 22000 version 7.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- An understanding of the requirements, and the implementation of HACCP as per the ISO 22000:2018.
- An understanding of the requirements, and the implementation of a Food Safety Management System based on the requirements of the ISO 22000:2018
- This training will provide participants with the knowledge and process steps to enable them to effectively implement a food safety management system in line with the requirements of FSSC 22000 version 7.
- This training will also provide the delegates with the skill to be able to plan and prepare the documents required by the FSSC 22000 version 7 scheme.

COURSE CONTENT:

DAY 1

- **INTRODUCTION TO FOOD SAFETY MANAGEMENT SYSTEMS**
 - The purpose of the Food Safety Management System
 - Types of Food Safety Management Systems
 - The main differences between FSSC 22000 and HACCP
 - The elements of a FSMS based on ISO 22000:2018 are described
 - The process approach, PDCA-Cycle and Risk Based Thinking

- ISO 22000 Principles

- **THE BACKGROUND AND BENEFITS OF HACCP**

- The evolution and acceptance of HACCP throughout the world
- Codex Alimentarius and the integration of the HACCP Principles
- HACCP and its contribution to due diligence
- The importance of HACCP to the food processing industry and its contribution to the prevention of food poisoning
- The pro-active rather than reactive nature of problem solving in a HACCP programme
- The ways in which a HACCP programme facilitate the identification of area for improvement in the production processes

- **PREPARE TO IMPLEMENT A FSMS – PLAN – ISO 22000:2018 CLAUSE 4 TO 7**

- Clause 4 – Context of the Organisation
- Clause 5 – Leadership

DAY 2

- **PREPARE TO IMPLEMENT A FSMS – PLAN – ISO 22000:2018 CLAUSE 4 TO 7 CONTINUE**

- Clause 6 – Planning
- Clause 7 – Support

- **PRPS, THE HACCP STUDY AND OTHER FSMS OPERATIONAL REQUIREMENTS – DO – ISO 22000:2018 CLAUSE 8**

- Introduction to clause 8
- Clause 8.1 Operational planning and control
- Clause 8.2 Prerequisite Programmes
- Clause 8.3 Traceability system
- Clause 8.4 Emergency preparedness and response
- Clause 8.5 Hazard control

DAY 3

- **PRPS, THE HACCP STUDY AND OTHER FSMS OPERATIONAL REQUIREMENTS – DO – ISO 22000:2018 CLAUSE 8 CONTINUE**

- Clause 8.5 Hazard control (continue)

- Clause 8.6 Updating of information specifying the PRPs and the hazard control plan
- Clause 8.7 Control of monitoring and measuring
- Clause 8.8 Verification related to PRPs and the hazard control plan
- Clause 8.9 Control of product and process nonconformities

- **CHECK – ISO 22000:2018 CLAUSE 9**

- Monitoring, measurement, analysis and evaluation
- Internal audits
- Management review

DAY 4

- **ACT – ISO 22000:2018 CLAUSE 10**

- Nonconformity and corrective action
- Continual Improvement
- Update of the Food Safety Management System

- **FSSC VERSION 7 ADDITIONAL REQUIREMENTS**

- Management of services and purchased materials
- Product labelling and printed materials
- Food defence
- Food fraud mitigation
- Logo use
- Management of allergens
- Environmental monitoring
- Food safety and quality culture
- Quality control
- Transport, storage, and warehousing
- Hazard control and measures for preventing cross-contamination
- PRP verification
- Product design and development
- Traceability
- Equipment management
- Food loss and waste
- Communication requirements
- Requirements for organisations with multi-site certification