



ISO 22000 Food Safety Management System (FSMS)

Introduction:

ISO 22000 standard defines the requisites relating food safety management systems in every food chain, right from the producers of feed, the basic industry producers to the food producers, retailers, carriers, and catering establishments. The standard comprises of terms relating program of essential prerequisites and the operating programs. In this course, various aspects of food safety management systems will be discussed with real-life examples for better understanding. ISO 22000:2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption. It is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of ISO 22000:2005 can be accomplished through the use of internal and/or external resources. Delegates will learn the knowledge and skills required to perform internal audits on food safety management systems and to contribute to the continuous improvement of the management system. You are expected to have knowledge of FSMS and ISO 22000:2005 before attending this course. This background knowledge is provided on our food safety management systems awareness course. The candidates will be more able to:

- Plan, implement, operate, maintain and update a food safety management system aimed at providing products that, according to their intended use, are safe for the consumer
- Demonstrate compliance with applicable statutory and regulatory food safety requirements
- Evaluate and assess customer requirements and demonstrate conformity with those mutually agreed customer requirements that relate to food safety, in order to enhance customer satisfaction
- Effectively communicate food safety issues to their suppliers, customers and relevant interested parties in the food chain
- Ensure that the organization conforms to its stated food safety policy
- Demonstrate such conformity to relevant interested parties
- Seek certification or registration of its food safety management system by an external organization, or make a self-assessment or self-declaration of conformity to ISO 22000:2005



Who Should Attend?

Managers, Team Leaders, Line Managers, Superintendents, OE Champions, Quality and Project Managers, Supervisors, Executives, Internal and External Auditors, Members of IT Team, Health & Safety Managers, Risk Managers, Business Process Owners, Business Finance Managers, Business Risk Managers, Regulatory Compliance Managers, Project Managers, Continuity, Risk, Quality, IT and Environmental Managers, Anyone involved in the system development, implementation and maintenance, Regulatory Affairs Managers, Consultants, Anyone who is involved in ISO standards, Food Producers, Food manufacturers, Food transport and storage operators, Those responsible for implementation or management of food safety programs, Anyone who wishes to understand the standard and its role in food safety

Course Objectives:

By the end of this course, delegates will be able to:

- Describe the responsibilities of an internal auditor and describe the role of internal audit in the maintenance and improvement of management systems
- Describe the purpose and structure of ISO 22000:2005
- Plan, conduct and report an internal audit of part of a FSMS in accordance with ISO 19011
- Learn the purpose of a food safety management systems
- Get familiar with the meaning of various food safety management terms
- Learn how to interpret the requirements of ISO 22000
- Understand how to do the implementation

Course Outline:

- Background to food safety
- Benefits of ISO 22000 family of standards
- The ISO 22000 standard principles, requirements and its clauses
- Certification process
- Setting effective quality objectives



- Plan do check act system of working
- The process model
- Types of audits and conflict of interest
- Possible solution to food safety challenges
- Prerequisite programs & preliminary steps
- Hazard analysis and risk assessment
- Critical control points + FSMS plans
- Operational PRP's and CCP's
- Critical limits and monitoring
- Corrective actions / non-conforming product
- Record keeping
- Validation and verification
- Continual improvement
- Audit activities within ISO 22000
- ISO 22000 implementation action plan