



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

ONLINE Course

ISO 22000:2018 Food Safety Management System Implementation

Course Code: FBFS13

Overview

This course is designed to equip participants with a strong and practical understanding of ISO 22000:2018 requirements to be able to prepare the documents required to effectively implement a food safety management system based on ISO 22000:2018 standard. The course provides a detailed explanation on key elements of the ISO 22000:2018 standard and associated clauses. The course is designed to enable participants to understand the revised structure of ISO 22000:2018, the rationale behind these changes and the impact of these changes on food handling organizations. The new emphasis on PDCA, the process approach and risk-based thinking to manage business risk will also be covered. Participants will be guided through the key changes to ensure compliance to the new ISO 22000:2018 standard.

The benefits of implementing ISO 22000 the standard, significant features of Food Safety, the terminology and methodology used in the ISO 22000:2018 Standard are fully explained. The course is also designed to illustrate how ISO 22000:2018 Food Safety Management System is used to reduce food safety risks and enhance client confidence. This comprehensive course will assist food organizations in producing safe food products that meet specifications and customer requirements.

The course is highly interactive with emphasis on active engagement of participants in discussions, group-work exercises, presentations and reflections which will help in assimilating and consolidating their understanding of the requirements of ISO 22000:2018.

Course Objectives (Expected Outcomes)

- Understand the requirements of ISO 22000:2018 Food Safety Management System
- Know the new structure of ISO 22000:2018 standard
- Understand new concepts in ISO 22000:2018 such as PDCA cycle, process approach and Risk based thinking
- Describe the process of implementing a FSMS that meets the requirements of ISO

22000:2018

- Implement and prepare for ISO 22000 certification

Course Content

➤ **Overview of Food Safety Management System**

- Food Safety Management System –What and why?
- Food hazards, nature and variety and implication on food safety
- Implications of failing to control food hazards
- FSSC 22000 – how it relates to ISO 22000.
- HACCP System - how it relates to ISO 22000
- Integration of HACCP system into ISO 22000:2018
- Risk based thinking
- Process Approach
- PDCA cycle

➤ **What is ISO 22000 and the need for ISO 22000 in food industry**

- ISO 22000:2018 Standard
- Key elements of ISO 22000:2018
- What's new in ISO 22000:2018?
- Benefits of ISO 22000
- Comparison between ISO 22000:2005 and 22000:2018 – The transition

➤ **Requirements of ISO 22000:2018**

● **Context of the organization**

- Understanding the organization and its context
- Understanding the needs and expectations of interested parties
- Determining the scope of the food safety management system
- Food safety management system

● **Leadership and commitment**

- Establishing the food safety policy and communicating the food safety policy
- Organizational roles, responsibilities and authorities

● **Planning. actions to address risks and opportunities for the organisation**

- Planning of changes

● **Support needed to implement ISO 22000:2018**

- Provision of resources; people, infrastructure and work environment
- Externally developed elements of the food safety management system
- Control of externally provided processes, products or services
- Personnel competence and awareness
- Internal and external communication

- **Creating, updating and control of documented information**
- **Operational planning and control**
- **Prerequisite programmes (PRPs) for ISO 22000**
- **Traceability system**

- **Emergency preparedness and response**
 - Handling of emergencies and incidents

- **Hazard control**
 - Preliminary steps to enable hazard analysis
 - Hazard analysis
 - Validation of control measure(s) and combinations of control measures.
 - Hazard control plan (HACCP/OPRP plan)
 - Updating the information specifying the PRPs and the hazard control plan

- **Control of monitoring and measuring**
- **Verification related to PRPs and the hazard control plan**
 - Analysis of results of verification activities

- **Control of product and process nonconformities.**
 - Corrections
 - Corrective actions
 - Handling of potentially unsafe products
 - Withdrawal/recall

- **Performance evaluation**
 - Monitoring, measurement, analysis and evaluation
 - Management review (input and output)

- **Improvement**
 - Nonconformity and corrective action
 - Continual improvement
 - Update of the food safety management system

- **Implementation and Maintenance of the Food Safety system**
 - Implementation plan
 - Steps for ISO 22000 Certification

Who should attend?

- Anyone responsible for developing and implementing food safety management systems including Food Safety Managers, Food Safety Team Leaders, Food Safety Team, Technical Managers.

- Managers and supervisors from departments such as Production, Engineering and Maintenance, Quality Assurance, Quality control, Product Development and Purchasing department.
- Auditors and Food Inspectors
- Any other interested person in the food and beverage industry

Assessment

- Formative assessment through quizzes, online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

Entry requirements

- Knowledge of food safety or GMP or HACCP
- A basic comprehension of English and be able to read and write

Duration of the course: 4 Days with 4 hours contact /lecture time per day

Cost: As per pricelist

Progression

- FSSC 22000 Version 5.1 including Food Defense (TACCP) and Food Fraud (VACCP) Practical Implementation

For Further Information on our training courses, or to register for a course, please contact us on:

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