

DAY 1

Introduction to and basic definitions of Food Safety Management Systems (FSMS)

- Food Safety Management System principles in the light of the new **ISO22 000:2018**
- **ISO22000:2005 ISO22000:2018**: The Key differences
- The history of Food Safety management: Cross references between the CODEX HACCP and **ISO 22000:2018**
- International Guidelines and Regulations regarding food safety
- Glossary used in Food Safety
- Understanding organizational needs and expectations relating to the implementation of an FSMS

DAY 2

Food Safety Policy: The Risk-Based Thinking Approach

- Leadership and top management commitment
- Establishing and communicating the Food Safety Policy
- Assigning the organizational roles and responsibilities
- Planning on the basis of the Risk-based thinking
- Setting the Food Safety Management System objectives
- Managing the changes in the FSMS

DAY 3

Support and Documentation Requirements for ISO22000

- Resource requirements: People, infrastructure and work environment
- Personnel competence and awareness
- Maintaining an effective internal and external communication
- Documentation requirements of **ISO 22000** – Creating and Updating documents
- Detailed reference to documents with specific examples on the design and use of forms
- Control of documents as evidence of conformity and traceability

DAY 4

Operational Planning and Control: The Realization of Safe Products

- Establishing the PRPs (prerequisite programmes)
- The Traceability system: From incoming material to the end product
- Emergency preparedness and response: Understanding the organization's responsibility in the food chain
- Hazard control and analysis: Control measures and Hazard control plan
- Control of monitoring and measuring activities/Verification planning
- Control of product and process nonconformities: Corrective actions, product release/withdrawal/recall

DAY 5

Performance Evaluation and Improvement of the Food Safety Management System

- The critical steps in performance evaluation: Monitoring, Measurement, Analysis and Evaluation
- Internal audits in the context of **ISO 22000** – team exercise on an internal audit
- Management review: Reviewing the FSMS to ensure continuing fitness-for-purpose
- Dealing with nonconformities and the critical role of corrective actions
- The need for continual improvement and updating of the **Food Safety Management System**
- Q&A and wrap-up session