

IMPLEMENTING FSSC 22000 WORKSHOP

OVERVIEW

The FSSC 22000 vs 5 scheme was published in May 2019 and includes the ISO 22000:2018 High Level Structure as well the consideration for organisational risks and opportunities enabling more sustainable and consistent business practices. Companies will be audited against the new version from January 2020. This workshop addresses the requirements of the updated scheme, ISO 22000:2018 and the 22002-1 requirements detailing the prerequisite programmes for food manufacturers. FSSC 22000 is fast becoming one of the more popular audit standards in South Africa. It is GFSI (Global Food Safety Initiative) approved, widely accepted all over the globe and is becoming the go-to standard for large players in the food industry.

WHO SHOULD ATTEND?

Quality Assurance, Food Safety Team, Departmental Managers

PREREQUISITES

The course is aimed at delegates who already have a good working knowledge of GMP and HACCP.

COURSE CONTENT

- FSSC 22000 scheme vs 5 certification requirements
- ISO 22000:2018 requirements
- ISO 22002- 1 requirements
- Construction and layout of buildings
- Layout of premises and workspace & Warehousing
- Utilities - air, water and energy
- Waste disposal, Pest control & Cleaning and sanitizing
- Equipment suitability, cleaning and maintenance
- Management of purchased materials
- Measures for the prevention of cross-contamination
- Personnel hygiene and employee facilities
- Product Recall procedures & Rework
- Product information/consumer awareness
- Food Defence, Bio vigilance and Bioterrorism
- Food Fraud
- The requirements of a Food Safety Management System
- Leadership & commitment
- Planning, Support and Operation
- Verification planning, traceability system and control of non-conformity
- Hazard analysis
- Validation, verification and improvement of the FSMS
- Food Safety System Improvement
- Additional requirements of the FSSC 22000 Standard

ASSESSMENT

Various group activities throughout the training. A knowledge test at the end of the course covering the requirements of the FSSC 22000 standard.

BENEFITS

- Learners receive a Certificate of Attendance for the FSSC 22000 Workshop
- Course is presented by experienced facilitators with an intimate knowledge and working experience of Food Safety Management Systems
- Implement the new ISO 22000:2018 requirements
- Learn about Food Fraud and Food Defence

DURATION

3 Days
Intermediate

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