

Understanding and Implementing an FSSC 22000 Food Safety Management System

AGENDA

Day One

Time	Topic
8.00 am	Welcome and Introductions Icebreaker Exercise -Getting Acquainted Module One – Why do we need to enhance our Food Safety – A Review Activity 1 – Organizational Systems
10.00 am	Break
10.15 am	Module Two - FSSC 22000 – Food Safety System Certification Module Three – The Basic Requirements of a Food Safety Management System (ISO 22000:2005) Activity 2 – Benefits of a Food Safety Management System Module Four - ISO 22000:2005 – Detailed Requirements Section 4 Food Safety Management Systems
12.00 noon	LUNCH
12.45 pm	Section 5 Management Responsibility Section 6 Resource Management Activity 3 - Resources Section 7 Planning and Realization of Safe Products Activity 4 – Food Safety Team
2.45 pm	Break
3.00 pm	Activity 5-Planning and Realization of Safe Products Section 8 Validation, Verification and Improvement of the Food Safety Management System Activity 6 – Reviewing the Food Safety Management System
5.00 p.m.	Wrap-Up for the day

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Day Two

Time	Topic
8.00 am	Module Five – ISO/TS 22002-1:2009 Prerequisite Programs
10.00 am	Break
	Module Six – Implementing an FSSC 22000 Management System
	Planning Stage – including scope, resources, and documentation objectives Activity 7 - Determining the Documentation
	Doing Stage – including awareness, media, and documentation
	Doing Stage – including policy, objectives, procedures
12.00 noon	LUNCH
12.45 PM	Activity 8 – Writing Food Safety Objectives Doing Stage – including flow diagrams, hazard analysis, HACCP Plan, and awareness Checking Stage – including internal audits and verification Activity 9 – Internal Audits
2.45 pm	Break
3.00 pm	Act stage – Implementation Activity 10 – Implementation Matrix
	Conclusions and Wrap Up
5.00 pm	Course close