

FSSC 22000 V6 Implementation

Duration: 2 - 3 Days

Overview: The "FSSC 22000 V6 Implementation" course is designed to provide participants with a thorough understanding of how to implement the FSSC 22000 Version 6 Food Safety Management System (FSMS) effectively. This comprehensive training covers the key requirements of FSSC 22000 V6, including the integration with ISO 22000:2018, and provides practical guidance on establishing, maintaining, and improving an FSMS in line with the latest standards. Participants will gain the skills needed to manage the implementation process, conduct risk assessments, and ensure compliance with FSSC 22000 V6.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the requirements and structure of FSSC 22000 V6 and its integration with ISO 22000:2018.
- Develop and implement an FSMS that meets the requirements of FSSC 22000 V6.
- Conduct a comprehensive hazard analysis and determine critical control points.
- Manage documentation, procedures, and records required for FSSC 22000 V6 compliance.
- Train and engage staff in food safety practices as per FSSC 22000 V6.
- Monitor and evaluate the FSMS to ensure ongoing compliance and effectiveness.
- Prepare for certification audits and address any issues effectively.

Course Content:

- 1. Introduction to FSSC 22000 V6:**
 - Overview of FSSC 22000 V6 and its key components
 - Comparison with previous versions and integration with ISO 22000:2018
 - Benefits of implementing FSSC 22000 V6 in food safety management
- 2. Planning and Establishing the FSMS:**
 - Defining the scope and context of the FSMS
 - Setting food safety objectives and establishing a food safety policy
 - Identifying and analyzing food safety hazards and risks
- 3. Developing and Implementing Documentation:**
 - Creating and managing FSMS documentation, including procedures, work instructions, and records
 - Implementing controls and processes to meet FSSC 22000 V6 requirements
 - Documenting and managing changes to ensure ongoing compliance
- 4. Training and Competence:**
 - Developing a training plan for staff on FSSC 22000 V6 requirements
 - Conducting training sessions to ensure staff competence in food safety practices
 - Monitoring and assessing staff performance and effectiveness
- 5. Operational Control and Monitoring:**
 - Implementing and managing operational controls to address identified hazards
 - Monitoring and measuring FSMS performance against established objectives
 - Conducting internal audits to assess compliance and effectiveness



6. Preparing for Certification:

- Understanding the FSSC 22000 V6 certification process and requirements
- Preparing for certification audits, including managing non-conformities
- Addressing issues identified during audits and ensuring successful certification

7. Practical Application and Case Studies:

- Real-life examples of FSSC 22000 V6 implementation
- Case studies highlighting successful FSMS implementation
- Lessons learned and best practices for effective implementation

Who Should Attend? This course is ideal for:

- FSMS managers, coordinators, and implementers responsible for the implementation of FSSC 22000 V6.
- Quality assurance and food safety professionals involved in managing food safety systems.
- Internal auditors and consultants focusing on FSSC 22000 certification.
- Management teams overseeing the implementation of FSSC 22000 V6.
- Any personnel responsible for ensuring compliance with food safety standards.

Assessment: Participants will be assessed through practical exercises, case studies, and a final examination. Upon successful completion, participants will receive a certificate of completion, demonstrating their ability to implement and manage an FSMS in accordance with FSSC 22000 V6.

Entry Requirements: Participants should have a basic understanding of food safety principles and ISO 22000:2018. Prior experience with food safety management systems is recommended.

Duration of the Course: 16 to 24 hours (2 to 3 days)

Progression: Upon successful completion of this course, participants may choose to advance to further training in:

- FSSC 22000 V6 Lead Auditor Training
- ISO 22000:2018 Lead Auditor Training
- Advanced Food Safety Management System Strategies

Training Options:

- **Online:** Live virtual sessions providing flexibility and interactive learning from any location.
- **Onsite:** Customized training at your facility, tailored to your organization's needs.
- **Off-site:** Training held at an external venue, offering an immersive and focused learning environment.
- **In-Person:** Face-to-face sessions with experienced instructors, offering practical insights and hands-on support.