

ISO 22000:2018 Implementation

Duration: 2 - 3 Days

Overview: The "ISO 22000:2018 Implementation" course is designed to provide participants with a thorough understanding of how to effectively implement the ISO 22000:2018 Food Safety Management System (FSMS) within their organization. This course covers the comprehensive steps required to establish, implement, and maintain an effective FSMS in line with the latest international food safety standards. Participants will gain practical knowledge on integrating ISO 22000:2018 requirements into their organization's processes, conducting risk assessments, and managing documentation. The course is ideal for individuals responsible for leading FSMS implementation projects or those seeking to enhance their organization's food safety management practices.

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

- Understand the structure and requirements of ISO 22000:2018 and its application in food safety management.
- Develop and implement an FSMS that meets ISO 22000:2018 standards.
- Conduct a thorough analysis of food safety hazards and risks in the context of ISO 22000.
- Create and manage documentation required for ISO 22000 compliance.
- Train and engage staff in food safety practices in accordance with ISO 22000.
- Monitor and evaluate the effectiveness of the FSMS and make necessary improvements.
- Prepare for certification audits and ensure ongoing compliance with ISO 22000:2018.

Course Content:

- 1. Introduction to ISO 22000:2018:**
 - Overview of the ISO 22000:2018 standard and its scope
 - Key principles and requirements of the standard
 - Comparison with previous versions and other food safety standards
- 2. Establishing the FSMS:**
 - Defining the context of the organization and understanding stakeholder needs
 - Establishing the scope of the FSMS and setting food safety objectives
 - Developing a food safety policy and assigning responsibilities
- 3. Planning and Risk Assessment:**
 - Conducting a hazard analysis and determining critical control points
 - Implementing risk-based thinking and planning preventive measures
 - Developing and implementing a food safety plan based on risk assessment
- 4. Documentation and Record-Keeping:**
 - Creating and maintaining necessary documentation for FSMS implementation
 - Documenting procedures, work instructions, and records
 - Managing changes and updates to documentation

5. Training and Competence:

- Identifying training needs and developing a training plan for staff
- Delivering effective training programs to ensure staff competence
- Monitoring and assessing staff performance in relation to food safety practices

6. Operational Control and Monitoring:

- Implementing control measures for food safety hazards
- Monitoring and measuring performance against FSMS objectives
- Conducting internal audits to assess compliance and effectiveness

7. Management Review and Continual Improvement:

- Conducting management reviews to evaluate the performance of the FSMS
- Identifying areas for improvement and implementing corrective actions
- Ensuring continual improvement of the FSMS to enhance food safety

8. Preparing for Certification:

- Understanding the certification process and requirements
- Preparing for and managing certification audits
- Addressing non-conformities and ensuring successful certification

Who Should Attend? This course is ideal for:

- FSMS coordinators, managers, and implementers responsible for establishing and managing food safety systems.
- Quality assurance and food safety professionals involved in the implementation of ISO 22000:2018.
- Internal auditors and consultants focusing on food safety management systems.
- Individuals seeking to enhance their knowledge and skills in ISO 22000:2018 implementation.
- Management teams and decision-makers overseeing food safety initiatives.

Assessment: Participants will be assessed through interactive case studies, practical exercises, and a final examination. Upon successful completion, participants will receive a certificate of completion, recognizing their ability to implement and manage an FSMS in accordance with ISO 22000:2018.

Entry Requirements: Participants should have a basic understanding of food safety principles and prior experience in quality management or food safety. Completion of an introductory course in ISO 22000 or a related food safety standard is recommended.

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

- ISO 22000:2018 Lead Auditor Training
- HACCP (Hazard Analysis Critical Control Point) Implementation and Auditing
- FSSC 22000 Certification and Management



Training Options:

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



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