

## PRPs for Food Manufacturing based on ISO/TS 22002-1:2009 & SANS 10049:2019

**Duration:** 1 to 2 days

**Overview:** The "PRPs for Food Manufacturing based on ISO/TS 22002-1:2009 & SANS 10049:2019" course is specifically designed to provide participants with a comprehensive understanding of the prerequisite programs (PRPs) necessary for ensuring food safety in manufacturing environments. This course focuses on the implementation of PRPs as outlined in ISO/TS 22002-1:2009 and SANS 10049:2019, which are critical components of any food safety management system. Participants will learn how to establish, implement, and maintain effective PRPs that address the hygiene and safety requirements crucial for preventing contamination and ensuring product safety throughout the food manufacturing process.

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

- Understand the key requirements of ISO/TS 22002-1:2009 and SANS 10049:2019.
- Develop and implement effective PRPs tailored to food manufacturing processes.
- Ensure compliance with international and national food safety standards.
- Maintain a hygienic environment in food manufacturing facilities.
- Manage physical, chemical, and biological hazards through robust PRPs.
- Integrate PRPs with existing food safety management systems.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.

### Course Content:

1. **Introduction to PRPs:**
  - Definition and importance of PRPs in food safety management
  - Overview of ISO/TS 22002-1:2009 and SANS 10049:2019 standards
2. **Site and Facility Requirements:**
  - Building design and layout
  - Utilities, including water, energy, and air supply management
  - Maintenance of equipment and facilities
3. **Pest Control:**
  - Development of pest control programs
  - Monitoring and prevention strategies
4. **Cleaning and Sanitation:**
  - Establishing cleaning schedules and methods
  - Selection and use of cleaning agents
5. **Personal Hygiene:**
  - Requirements for personnel hygiene and health
  - Training and supervision of staff in hygiene practices
6. **Product Contamination Control:**
  - Prevention of cross-contamination and allergen management

**7. Storage and Transportation:**

- Standards for storage conditions and practices
- Transportation requirements to maintain product integrity

**8. Waste Management:**

- Waste disposal practices and environmental considerations
- Managing by-products and reducing waste generation

**9. Documentation and Record-Keeping:**

- Maintaining accurate records of PRPs implementation
- Documentation for audits and regulatory compliance

**10. PRPs Implementation and Monitoring:**

- Practical steps for implementing PRPs in food manufacturing
- Monitoring and verifying the effectiveness of PRPs

**Who Should Attend?** This course is ideal for:

- Food safety managers, quality assurance personnel, and production supervisors in food manufacturing.
- Individuals responsible for developing, implementing, and managing PRPs.
- Food industry professionals involved in food processing, packaging, and distribution.
- Consultants and auditors focusing on food safety and hygiene.
- Any personnel responsible for maintaining food safety standards in manufacturing environments.

**Assessment:** Participants will be assessed through practical exercises, case studies, and a final examination. Successful candidates will receive a certificate of completion, recognizing their competency in implementing and managing PRPs in accordance with ISO/TS 22002-1:2009 and SANS 10049:2019 standards.

**Entry Requirements:** Participants should have a basic understanding of food safety principles and prior experience in food manufacturing or quality assurance. It is recommended that participants have completed foundational food safety training.

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

- HACCP (Hazard Analysis Critical Control Point) Implementation
- ISO 22000:2018 Food Safety Management Systems
- FSSC 22000 Lead Auditor Training

**Training Options:**

- **Online:** Live virtual sessions
- **Onsite:** Tailored training provided at your manufacturing facility
- **Off-site:** Training conducted at an external venue
- **In-Person:** Face-to-face training with experienced instructors, offering practical, hands-on guidance in PRPs implementation.

