

PRPs for Food Packaging Manufacturing based on ISO/TS 22002-4:2013

Duration: 1 to 2 Days

Overview: The "PRPs for Food Packaging Manufacturing based on ISO/TS 22002-4:2013" course is designed to provide participants with a comprehensive understanding of the prerequisite programs (PRPs) specific to food packaging manufacturing. This course focuses on the implementation of PRPs as outlined in the ISO/TS 22002-4:2013 standard, which are crucial for ensuring the safety and quality of food packaging materials. Participants will learn how to establish, implement, and maintain PRPs that address the hygiene and safety requirements essential for preventing contamination and ensuring that packaging materials do not pose a risk to food safety. This training is essential for professionals involved in the production of food packaging materials to meet international standards and regulatory requirements.

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

- Understand the key requirements of ISO/TS 22002-4:2013 for food packaging manufacturing.
- Develop and implement effective PRPs tailored to food packaging processes.
- Ensure compliance with international food safety standards for packaging materials.
- Identify and control potential hazards in food packaging manufacturing.
- Maintain a hygienic environment in packaging production facilities.
- Integrate PRPs with existing quality management systems.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.

Course Content:

1. **Introduction to PRPs in Food Packaging:**
 - Overview of ISO/TS 22002-4:2013 and its relevance to food packaging
 - Importance of PRPs in maintaining the safety and quality of packaging materials
2. **Site and Facility Requirements:**
 - Design and layout considerations for packaging production facilities
 - Maintenance of utilities, including water, energy, and air supply
3. **Pest Control in Packaging Manufacturing:**
 - Developing and implementing pest control programs
 - Monitoring and prevention strategies specific to packaging environments
4. **Cleaning and Sanitation:**
 - Establishing effective cleaning schedules and methods for packaging facilities
 - Selection and use of cleaning agents appropriate for packaging materials
5. **Personal Hygiene for Manufacturing Staff:**
 - Hygiene and health requirements for personnel involved in packaging production
 - Training staff on personal hygiene practices specific to packaging environments
6. **Contamination Control in Packaging:**
 - Preventing physical, chemical, and microbiological contamination
 - Managing allergens and other contamination risks in packaging materials

7. **Storage and Transportation of Packaging Materials:**
 - Standards for safe storage and handling of packaging materials
 - Ensuring the integrity of packaging materials during transportation
8. **Waste Management in Packaging Production:**
 - Proper disposal of waste generated during packaging production
 - Managing by-products and reducing waste generation in packaging manufacturing
9. **Documentation and Record-Keeping:**
 - Maintaining accurate records of PRPs implementation in packaging production
 - Documentation required for audits and regulatory compliance
10. **PRPs Implementation and Monitoring:**
 - Practical steps for implementing PRPs in food packaging manufacturing
 - Monitoring and verifying the effectiveness of PRPs

Who Should Attend? This course is ideal for:

- Quality assurance personnel and managers in food packaging manufacturing.
- Individuals responsible for developing, implementing, and managing PRPs in packaging production.
- Production supervisors and staff involved in the manufacturing of food packaging materials.
- Consultants and auditors focusing on food safety and hygiene in packaging.
- Any personnel responsible for maintaining safety and hygiene standards in food packaging manufacturing.

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 22002-4:2013 standards.

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

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

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

Training Options:

- **Online:** Live virtual sessions that allow participants to learn from any location
- **Onsite:** Tailored training provided at your packaging manufacturing facility
- **Off-site:** Training conducted at an external venue
- **In-Person:** Face-to-face training with experienced instructors