

PRPs for Transport and Storage based on ISO/TS 22002-5:2019

Duration: 1 Day

Overview: The "PRPs for Transport and Storage based on ISO/TS 22002-5:2019" course is designed to provide participants with the necessary knowledge and skills to implement and manage prerequisite programs (PRPs) specific to the transportation and storage of food products. This course focuses on the hygiene and safety requirements outlined in the ISO/TS 22002-5:2019 standard, which are critical for maintaining the integrity and safety of food during transportation and storage. Participants will learn how to establish PRPs that address the unique challenges of food logistics, ensuring that food products are transported and stored under conditions that prevent contamination, deterioration, and spoilage.

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

- Understand the key requirements of ISO/TS 22002-5:2019 for transport and storage operations.
- Develop and implement effective PRPs tailored to food transport and storage processes.
- Ensure compliance with international food safety standards during logistics operations.
- Identify and control potential hazards during the transport and storage of food products.
- Maintain hygienic conditions in transport vehicles and storage facilities.
- Integrate PRPs with existing quality and food safety management systems.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.

Course Content:

- 1. Introduction to PRPs in Transport and Storage:**
 - Overview of ISO/TS 22002-5:2019 and its relevance to food logistics
 - Importance of PRPs in maintaining food safety during transportation and storage
- 2. Facility and Equipment Requirements:**
 - Design and layout considerations for storage facilities and transport vehicles
 - Maintenance and cleaning of equipment used in food logistics
- 3. Pest Control in Transport and Storage:**
 - Developing and implementing pest control programs for storage facilities and vehicles
 - Monitoring and prevention strategies specific to food logistics environments
- 4. Temperature Control and Monitoring:**
 - Establishing procedures for maintaining and monitoring temperature during storage and transport
 - Managing cold chain logistics to prevent spoilage and contamination
- 5. Personal Hygiene for Logistics Personnel:**
 - Hygiene and health requirements for personnel involved in food transport and storage
 - Training staff on personal hygiene practices specific to logistics operations
- 6. Contamination Control during Transport and Storage:**
 - Preventing physical, chemical, and microbiological contamination during food logistics
 - Managing risks associated with cross-contamination in storage and transport

7. Loading, Unloading, and Storage Procedures:

- Best practices for loading and unloading food products to minimize damage and contamination
- Ensuring proper storage conditions to maintain food quality and safety

8. Documentation and Record-Keeping:

- Maintaining accurate records of PRPs implementation in transport and storage operations
- Documentation required for audits and regulatory compliance

9. PRPs Implementation and Monitoring:

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

Who Should Attend? This course is ideal for:

- Logistics managers and supervisors responsible for food transportation and storage.
- Quality assurance personnel and managers involved in food logistics operations.
- Individuals responsible for developing, implementing, and managing PRPs in transport and storage.
- Food safety officers and auditors focusing on the logistics of food products.
- Any personnel responsible for maintaining safety and hygiene standards during food transportation and storage.

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 22002-5:2019 standards.

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

Progression: After completing this course, participants may choose to advance to further training in:

- HACCP (Hazard Analysis Critical Control Point) for Transport and Storage
- ISO 22000:2018 Food Safety Management Systems for Logistics
- FSSC 22000 Lead Auditor Training for Transport and Storage

Training Options:

- **Online:** Live virtual sessions allowing participants to engage in the course content from any location.
- **Onsite:** Tailored training conducted at your logistics facility, focusing on specific operational needs.
- **Off-site:** Training held at an external venue, offering an immersive learning experience.
- **In-Person:** Direct interaction with experienced instructors, providing practical, hands-on guidance in PRPs implementation for transport and storage.