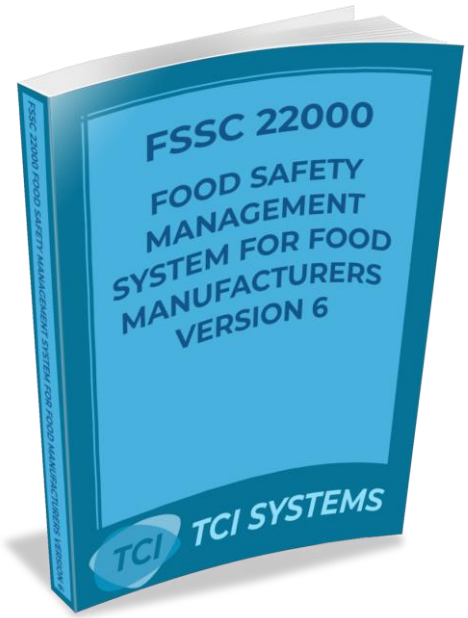
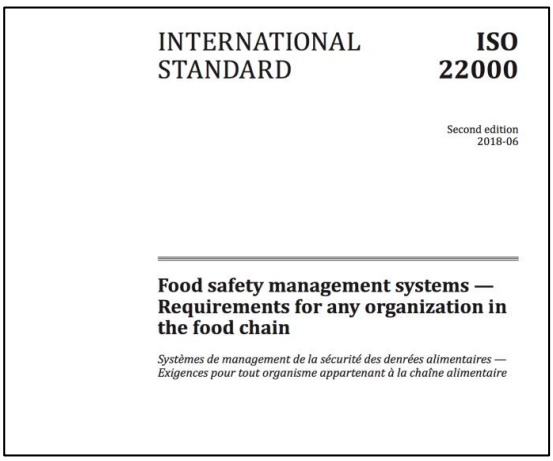
New Implementation Package Compliant with FSSC 22000 Certification Scheme Version 6

This is an ideal package for Food Manufacturers looking to achieve certification to the FSSC 22000 Certification Scheme Version 6

The FSSC 22000 Food Safety Management System Implementation Package includes a combination of Comprehensive Documentation, Guidance, Implementation Tools and Training.



The package is based on the requirements of the ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain, Technical Specification TS ISO 22002 part 1 Prerequisite Programmes for Food Manufacturers and FSSC 22000 Certification Scheme Additional Requirements Version 6.

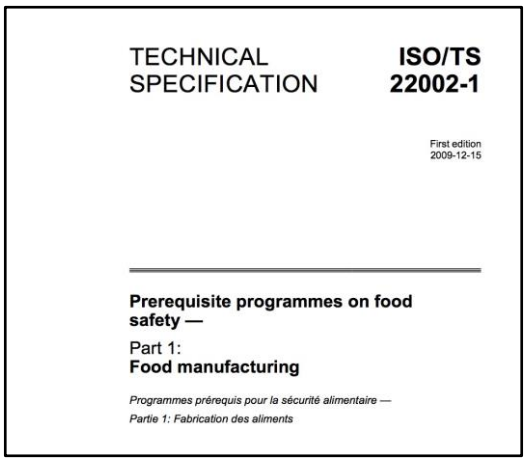

INTERNATIONAL STANDARD

ISO 22000

Second edition
2018-06

Food safety management systems — Requirements for any organization in the food chain

Systèmes de management de la sécurité des denrées alimentaires — Exigences pour tout organisme appartenant à la chaîne alimentaire

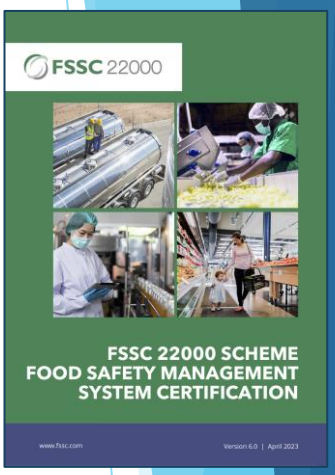

TECHNICAL SPECIFICATION

ISO/TS 22002-1

First edition
2009-12-15

Prerequisite programmes on food safety —
Part 1:
Food manufacturing

Programmes prérequis pour la sécurité alimentaire —
Partie 1: Fabrication des aliments



Included in the FSSC 22000 Food Safety Management System Implementation Package:

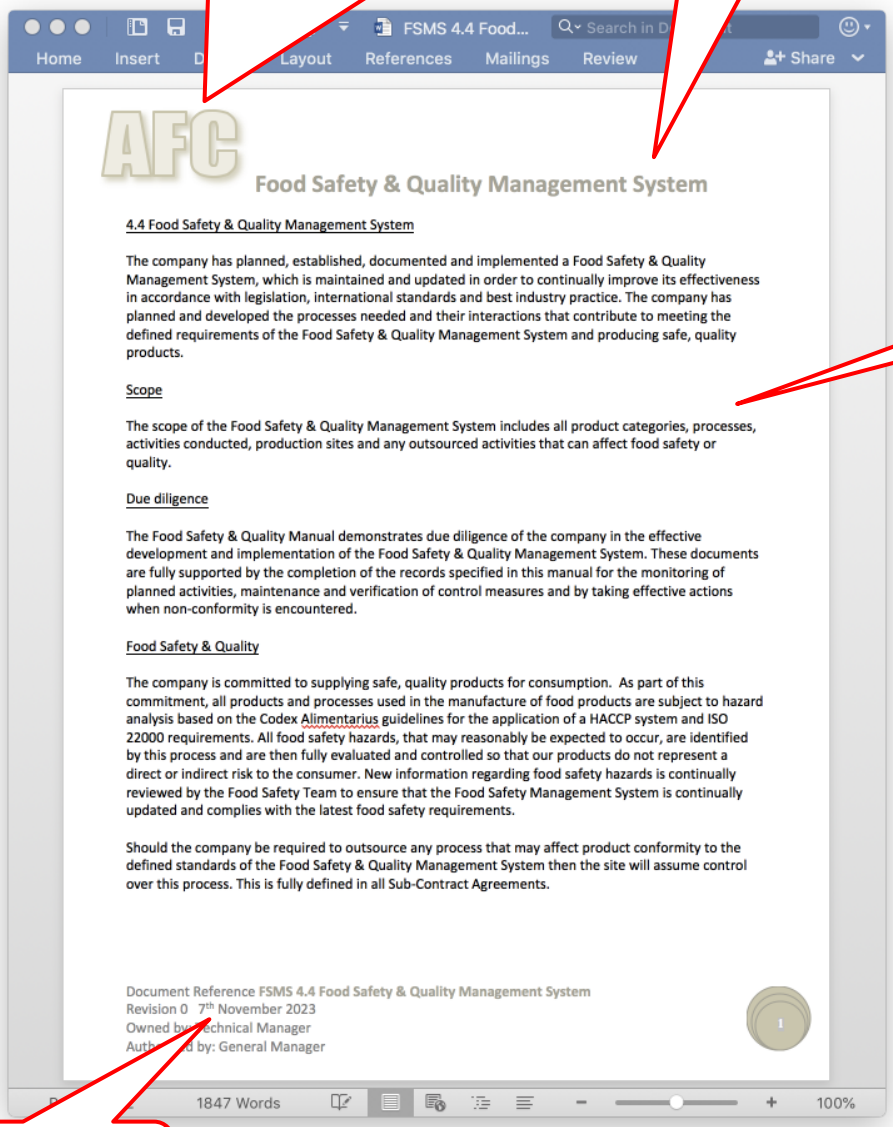
- ✓ Comprehensive FSQMS Procedures Manual
- ✓ Comprehensive Prerequisite Programmes Manual
- ✓ Operational Prerequisite Programmes Manual
- ✓ Supplementary HACCP Tools & Documents containing the HACCP Calculator
- ✓ Laboratory Quality Manual
- ✓ Training Modules
- ✓ FSQMS Verification and Validation Record Templates
- ✓ Free online support via e-mail
- ✓ Allergen Management Module & Risk Assessment Tool
- ✓ Supplier Risk Assessment Tool
- ✓ Product Development Module
- ✓ Complaint Management Guidelines & Analyser
- ✓ Internal Audit Schedule Risk Assessment Tool and Template
- ✓ Food Fraud Risk Assessment Tool
- ✓ Food Defence Assessment Tool
- ✓ Implementation Workbook
- ✓ User guide

To order the FSSC 22000 Version 6 Food Safety Management System Implementation Package click here

Editable Food Safety Management System & Prerequisite Programme Procedures in Microsoft Word format

For example put your company logo or name and address in the header

You can edit the header



You can edit the main text

You can edit the footer

These Food Safety Management System Templates & Prerequisite Programme match the clauses of ISO 22000/ISO 22002-1 and include FSSC 22000 Additional Requirements where appropriate.

The templates form the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

These Food Safety Management System Templates match the clauses of ISO 22000.

FSSC 22000 Food Safety & Quality & Management System	
4 Context of the organization	
FSMS 4.1 Understanding the organization and its context	
FSMS 4.2 Understanding the needs and expectations of interested parties	
FSMS 4.3 Determining the scope of the Food Safety & Quality management system	
FSMS 4.4 Food Safety & Quality Management System	
5 Leadership	
FSMS 5.1 Leadership and commitment	
FSMS 5.1 Food Safety & Quality Culture Planning	
FSMS 5.2 Policy	
FSMS 5.3 Organizational roles, responsibilities and authorities	
6 Planning	
FSMS 6.1 Actions to address risks and opportunities	
FSMS 6.2 Objectives of the Food Safety & Quality Management System and planning to achieve them	
FSMS 6.3 Planning of changes	
7 Support	
FSMS 7 Support includes:	7.1 Resources
	7.1.1 General
	7.1.2 People
	7.1.3 Infrastructure
	7.1.4 Work environment
	7.1.5 Externally developed elements of the Food Safety & Quality management system
	7.1.6 Control of externally provided processes, products or services
	7.2 Competence
	7.3 Awareness
FSMS 7.4 Communication includes:	7.4.1 General
	7.4.2 External communication
	7.4.3 Internal communication
FSMS 7.5 Documented information includes:	7.5.1 General
	7.5.2 Creating and updating
	7.5.3 Control of documented information

Procedures are written in Microsoft Word format

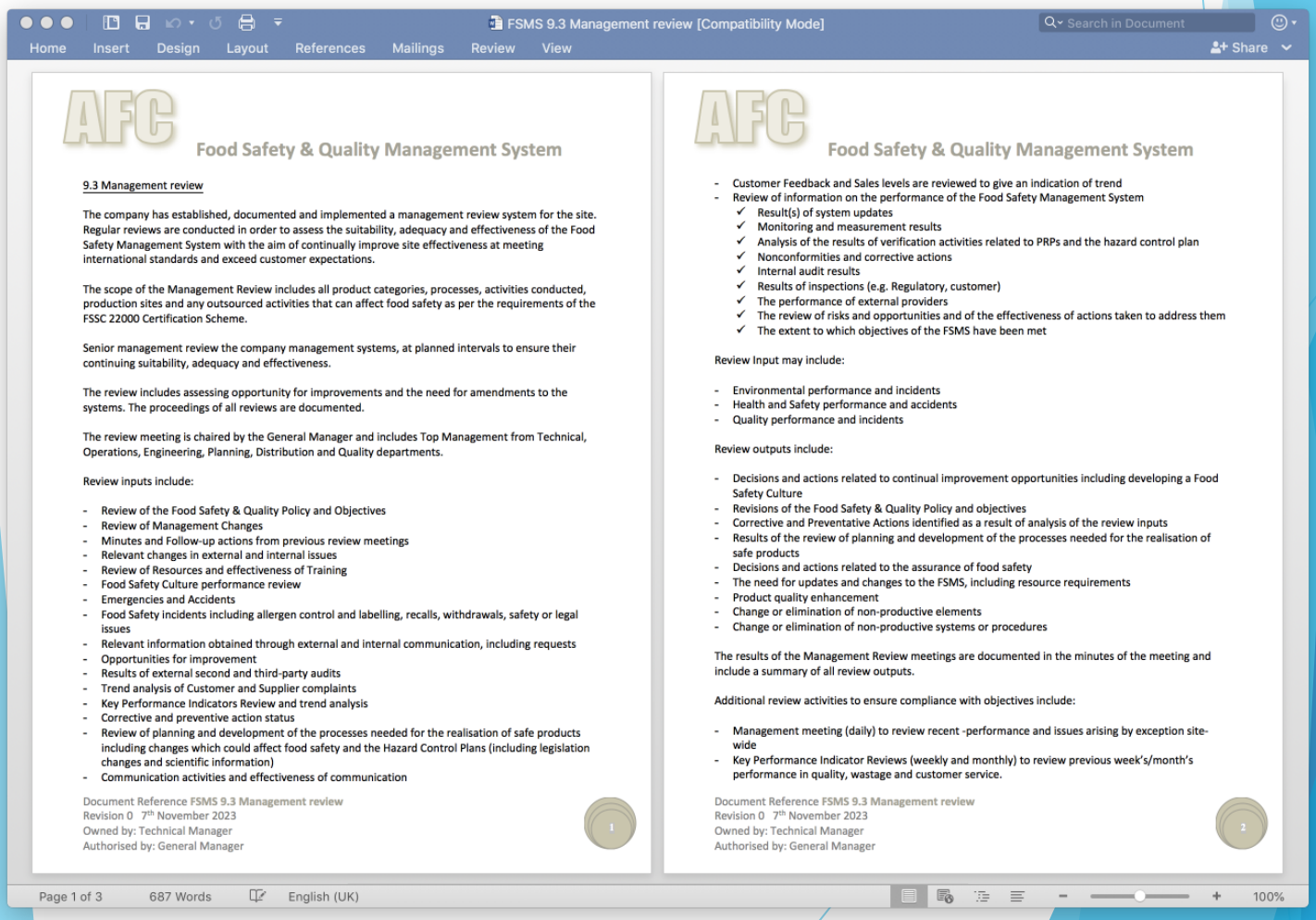
These Food Safety Management System Templates match the clauses of ISO 22000.

8 Operation	
FSMS 8.1 Operational planning and control	
FSMS 8.1 Product Development Module/Folder	
FSMS 8.2 Prerequisite programmes (PRPs)	
FSMS 8.3 Traceability system	
FSMS 8.4 Emergency preparedness and response	
8.5 Hazard control	
FSMS 8.5 Hazard Controls Module/Folder	
FSMS 8.5.1 Preliminary steps to enable hazard analysis	8.5.1.1 General
	8.5.1.2 Characteristics of raw materials, ingredients and product contact materials
	8.5.1.3 Characteristics of end products
	8.5.1.4 Intended use
	8.5.1.5 Flow diagrams and description of processes
	8.5.1.5.1 Preparation of the flow diagrams
	8.5.1.5.2 On-site confirmation of flow diagrams
	8.5.1.5.3 Description of processes and process environment
FSMS 8.5.2 Hazard analysis	8.5.2.1 General
	8.5.2.2 Hazard identification and determination of acceptable levels
	8.5.2.3 Hazard assessment
	8.5.2.4 Selection and categorization of control measure(s)
FSMS 8.5.3 Validation of control measure(s) and combinations of control measures	
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)	8.5.4.1 General
	8.5.4.2 Determination of critical limits and action criteria
	8.5.4.3 Monitoring systems at CCPs and for OPRPs
	8.5.4.4 Actions when critical limits or action criteria are not met
	8.5.4.5 Implementation of the hazard control plan
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan	
FSMS 8.7 Control of monitoring and measuring	
FSMS 8.8 Verification related to PRPs and the hazard control plan	8.8.1 Verification
	8.8.2 Analysis of results of verification activities
FSMS 8.9 Control of product and process nonconformities	8.9.1 General
	8.9.2 Corrections
	8.9.3 Corrective actions
	8.9.4 Handling of potentially unsafe products
	8.9.4.1 General
	8.9.4.2 Evaluation for release
	8.9.4.3 Disposition of nonconforming products
FSMS 8.9.5 Withdrawal/recall	

These Food Safety Management System Templates match the clauses of ISO 22000.

9 Performance evaluation	
FSMS 9.1 Monitoring, measurement, analysis and evaluation	9.1.1 General
	9.1.2 Analysis and evaluation
FSMS 9.2 Internal audit & Inspections	
FSMS 9.2 Plans & Checklists Module/Folder	
FSMS 9.3 Management review	9.3.1 General
	9.3.2 Management review input
	9.3.3 Management review output
10 Improvement	
FSMS 10 Improvement includes:	10.1 Nonconformity and corrective action
	10.2 Continual improvement
	10.3 Update of the Food Safety & Quality Management System

Procedures are written in Microsoft Word format and match the clauses and requirements of the ISO 22000 Standard



FSMS 9.3 Management review [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

AFC Food Safety & Quality Management System

9.3 Management review

The company has established, documented and implemented a management review system for the site. Regular reviews are conducted in order to assess the suitability, adequacy and effectiveness of the Food Safety Management System with the aim of continually improve site effectiveness at meeting international standards and exceed customer expectations.

The scope of the Management Review includes all product categories, processes, activities conducted, production sites and any outsourced activities that can affect food safety as per the requirements of the FSSC 22000 Certification Scheme.

Senior management review the company management systems, at planned intervals to ensure their continuing suitability, adequacy and effectiveness.

The review includes assessing opportunity for improvements and the need for amendments to the systems. The proceedings of all reviews are documented.

The review meeting is chaired by the General Manager and includes Top Management from Technical, Operations, Engineering, Planning, Distribution and Quality departments.

Review inputs include:

- Review of the Food Safety & Quality Policy and Objectives
- Review of Management Changes
- Minutes and Follow-up actions from previous review meetings
- Relevant changes in external and internal issues
- Review of Resources and effectiveness of Training
- Food Safety Culture performance review
- Emergencies and Accidents
- Food Safety incidents including allergen control and labelling, recalls, withdrawals, safety or legal issues
- Relevant information obtained through external and internal communication, including requests
- Opportunities for improvement
- Results of external second and third-party audits
- Trend analysis of Customer and Supplier complaints
- Key Performance Indicators Review and trend analysis
- Corrective and preventive action status
- Review of planning and development of the processes needed for the realisation of safe products including changes which could affect food safety and the Hazard Control Plans (including legislation changes and scientific information)
- Communication activities and effectiveness of communication

Document Reference FSMS 9.3 Management review
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

1

AFC Food Safety & Quality Management System

- Customer Feedback and Sales levels are reviewed to give an indication of trend
- Review of information on the performance of the Food Safety Management System
  - ✓ Result(s) of system updates
  - ✓ Monitoring and measurement results
  - ✓ Analysis of the results of verification activities related to PRPs and the hazard control plan
  - ✓ Nonconformities and corrective actions
  - ✓ Internal audit results
  - ✓ Results of inspections (e.g. Regulatory, customer)
  - ✓ The performance of external providers
  - ✓ The review of risks and opportunities and of the effectiveness of actions taken to address them
  - ✓ The extent to which objectives of the FSMS have been met

Review Input may include:

- Environmental performance and incidents
- Health and Safety performance and accidents
- Quality performance and incidents

Review outputs include:

- Decisions and actions related to continual improvement opportunities including developing a Food Safety Culture
- Revisions of the Food Safety & Quality Policy and objectives
- Corrective and Preventative Actions identified as a result of analysis of the review inputs
- Results of the review of planning and development of the processes needed for the realisation of safe products
- Decisions and actions related to the assurance of food safety
- The need for updates and changes to the FSMS, including resource requirements
- Product quality enhancement
- Change or elimination of non-productive elements
- Change or elimination of non-productive systems or procedures

The results of the Management Review meetings are documented in the minutes of the meeting and include a summary of all review outputs.

Additional review activities to ensure compliance with objectives include:

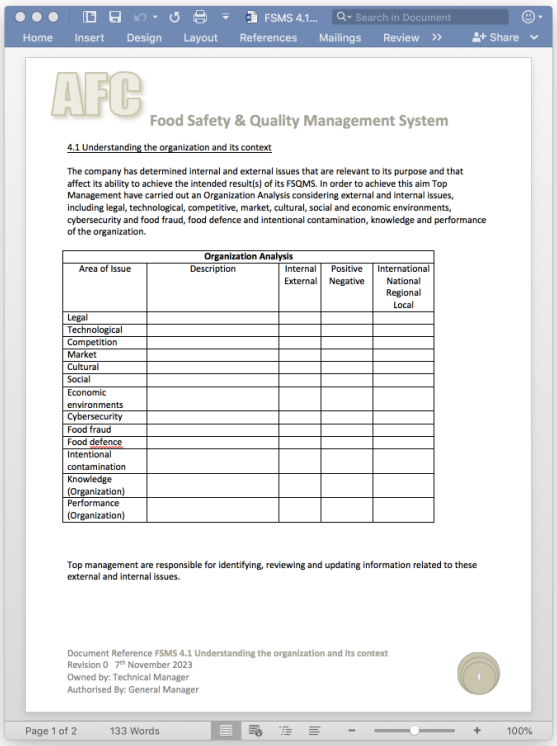
- Management meeting (daily) to review recent -performance and issues arising by exception site-wide
- Key Performance Indicator Reviews (weekly and monthly) to review previous week's/month's performance in quality, wastage and customer service.

Document Reference FSMS 9.3 Management review
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

2

Page 1 of 3 687 Words English (UK) 100%

Package Document Examples



Food Safety & Quality Management System

4.1 Understanding the organization and its context

The company has determined internal and external issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSQMS. In order to achieve this aim Top Management have carried out an Organization Analysis considering external and internal issues, including legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization.

Organization Analysis				
Area of Issue	Description	Internal External	Positive Negative	International National Regional Local
Legal				
Technological				
Competition				
Market				
Cultural				
Social				
Economic environments				
Cybersecurity				
Food fraud				
Food defence				
Intentional contamination				
Knowledge (Organization)				
Performance (Organization)				

Top management are responsible for identifying, reviewing and updating information related to these external and internal issues.

Document Reference FSMS 4.1 Understanding the organization and its context
Revision 0 7th November 2023
Owned by: Technical Manager
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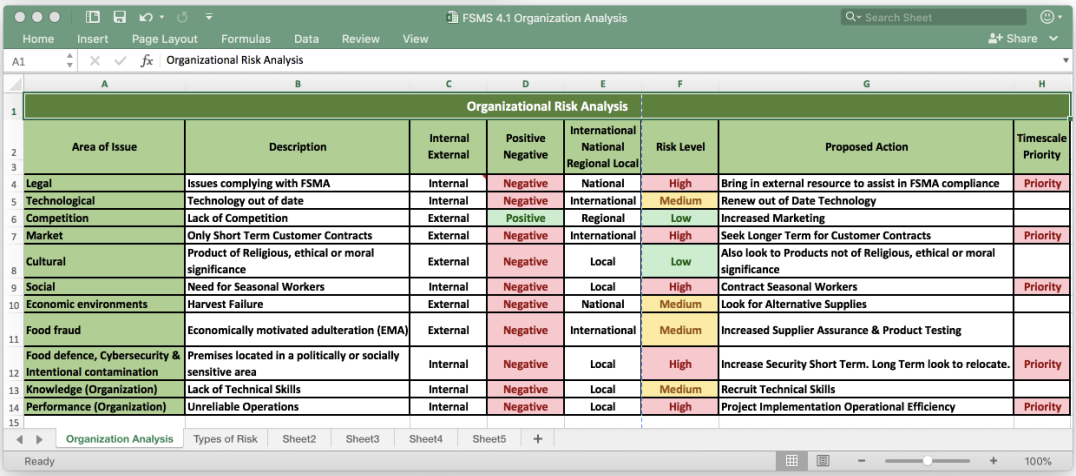
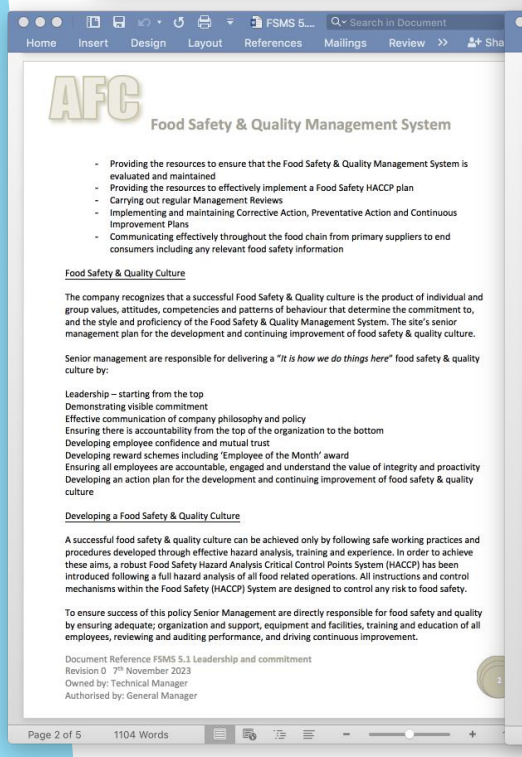


FSMS 4.1 Organization Analysis

Organizational Risk Analysis

Area of Issue	Description	Internal External	Positive Negative	International National Regional Local	Risk Level	Proposed Action	Timescale Priority
Legal	Issues complying with FSMA	Internal	Negative	National	High	Bring in external resource to assist in FSMA compliance	Priority
Technological	Technology out of date	Internal	Negative	International	Medium	Renew out of Date Technology	
Competition	Lack of Competition	External	Positive	Regional	Low	Increased Marketing	
Market	Only Short Term Customer Contracts	External	Negative	International	High	Seek Longer Term for Customer Contracts	Priority
Cultural	Product of Religious, ethical or moral significance	External	Negative	Local	Low	Also look to Products not of Religious, ethical or moral significance	
Social	Need for Seasonal Workers	Internal	Negative	Local	High	Contract Seasonal Workers	Priority
Economic environments	Harvest Failure	External	Negative	National	Medium	Look for Alternative Supplies	
Food fraud	Economically motivated adulteration (EMA)	External	Negative	International	Medium	Increased Supplier Assurance & Product Testing	
Food defence, Cybersecurity & Intentional contamination	Premises located in a politically or socially sensitive area	Internal	Negative	Local	High	Increase Security Short Term. Long Term look to relocate.	Priority
Knowledge (Organization)	Lack of Technical Skills	Internal	Negative	Local	Medium	Recruit Technical Skills	
Performance (Organization)	Unreliable Operations	Internal	Negative	Local	High	Project Implementation Operational Efficiency	Priority



Food Safety & Quality Management System

- Providing the resources to ensure that the Food Safety & Quality Management System is evaluated and maintained
- Providing the resources to effectively implement a Food Safety HACCP plan
- Carrying out regular Management Reviews
- Implementing and maintaining Corrective Action, Preventative Action and Continuous Improvement Plans
- Communicating effectively throughout the food chain from primary suppliers to end consumers including any relevant food safety information

Food Safety & Quality Culture

The company recognizes that a successful Food Safety & Quality culture is the product of individual and group values, attitudes, competencies and patterns of behaviour that determine the commitment to, and the style and proficiency of the Food Safety & Quality Management System. The site's senior management plan for the development and continuing improvement of food safety & quality culture.

Senior management are responsible for delivering a "*It is how we do things here*" food safety & quality culture by:

Leadership – starting from the top
Demonstrating visible commitment
Effective communication of company philosophy and policy
Ensuring there is accountability from the top of the organization to the bottom
Developing employee confidence and mutual trust
Developing reward schemes including 'Employee of the Month' award
Ensuring all employees are accountable, engaged and understand the value of integrity and proactivity
Developing an action plan for the development and continuing improvement of food safety & quality culture

Developing a Food Safety & Quality Culture

A successful food safety & quality culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Food Safety Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within the Food Safety (HACCP) System are designed to control any risk to food safety.

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate; organization and support, equipment and facilities, training and education of all employees, reviewing and auditing performance, and driving continuous improvement.

Document Reference FSMS 5.1 Leadership and commitment
Revision 0 7th November 2023
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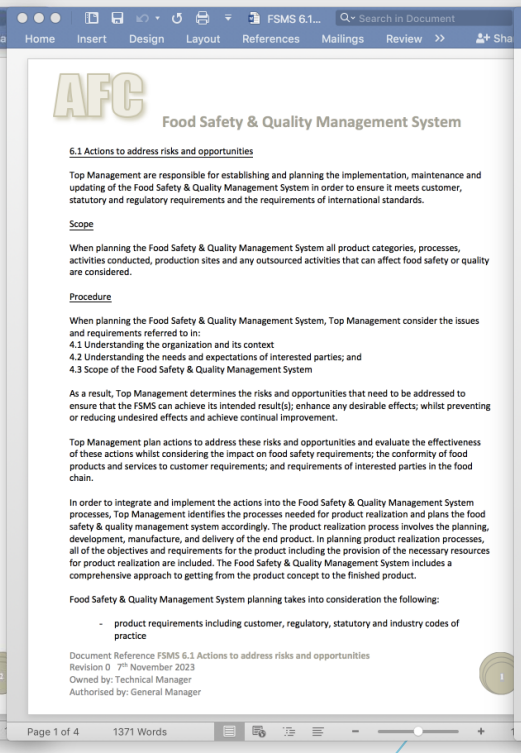


Food Safety & Quality Management System

6.1 Actions to address risks and opportunities

Top Management are responsible for establishing and planning the implementation, maintenance and updating of the Food Safety & Quality Management System in order to ensure it meets customer, statutory and regulatory requirements and the requirements of international standards.

Scope

When planning the Food Safety & Quality Management System all product categories, processes, activities conducted, production sites and any outsourced activities that can affect food safety or quality are considered.

Procedure

When planning the Food Safety & Quality Management System, Top Management consider the issues and requirements referred to in:
4.1 Understanding the organization and its context
4.2 Understanding the needs and expectations of interested parties; and
4.3 Scope of the Food Safety & Quality Management System

As a result, Top Management determines the risks and opportunities that need to be addressed to ensure that the FSMS can achieve its intended result(s); enhance any desirable effects; whilst preventing or reducing undesired effects and achieve continual improvement.

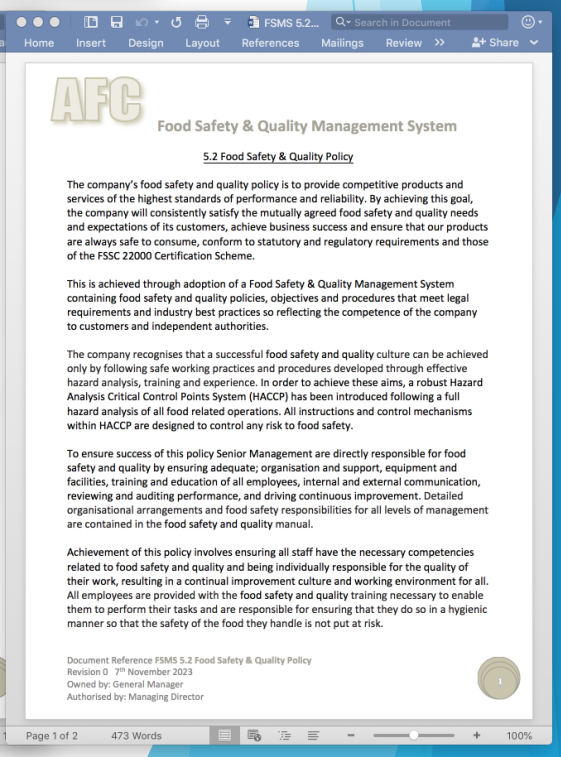
Top Management plan actions to address these risks and opportunities and evaluate the effectiveness of these actions whilst considering the impact on food safety requirements; the conformity of food products and services to customer requirements; and requirements of interested parties in the food chain.

In order to integrate and implement the actions into the Food Safety & Quality Management System processes, Top Management identifies the processes needed for product realization and plans the food safety & quality management system accordingly. The product realization process involves the planning, development, manufacture, and delivery of the end product. In planning product realization processes, all of the objectives and requirements for the product including the provision of the necessary resources for product realization are included. The Food Safety & Quality Management System includes a comprehensive approach to getting from the product concept to the finished product.

Food Safety & Quality Management System planning takes into consideration the following:

- product requirements including customer, regulatory, statutory and industry codes of practice

Document Reference FSMS 6.1 Actions to address risks and opportunities
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager



Food Safety & Quality Management System

5.2 Food Safety & Quality Policy

The company's food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal, the company will consistently satisfy the mutually agreed food safety and quality needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume, conform to statutory and regulatory requirements and those of the FSSC 22000 Certification Scheme.

This is achieved through adoption of a Food Safety & Quality Management System containing food safety and quality policies, objectives and procedures that meet legal requirements and industry best practices so reflecting the competence of the company to customers and independent authorities.

The company recognises that a successful food safety and quality culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate; organisation and support, equipment and facilities, training and education of all employees, internal and external communication, reviewing and auditing performance, and driving continuous improvement. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the food safety and quality manual.

Achievement of this policy involves ensuring all staff have the necessary competencies related to food safety and quality and being individually responsible for the quality of their work, resulting in a continual improvement culture and working environment for all. All employees are provided with the food safety and quality training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk.

Document Reference FSMS 5.2 Food Safety & Quality Policy
Revision 0 7th November 2023
Owned by: General Manager
Authorised by: Managing Director

Package Document Examples

FSMS 9.2 Internal Audits & Inspections [Compatibility Mode]

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AFC

Food Safety & Quality Management System

9.2 Internal audit

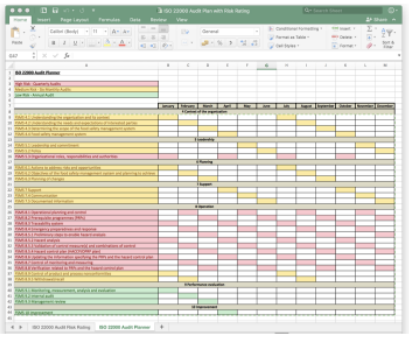
The company has established, documented and implemented an internal audit system, which is maintained in order to verify the Food Safety & Quality Management System is effectively implemented and maintained and complies with planned arrangements, legislation and the FSSC 22000 Certification Scheme.

The scope of the Internal Audit System includes all product categories, processes, activities conducted, production sites and any outsourced activities that can affect the requirements of the Food Safety & Quality Management System.

Top Management has a total commitment to the Food Safety & Quality Management System and provides adequate resource in the form of trained and qualified personnel to carry out a comprehensive Internal Audit Schedule. Internal audits are performed to confirm that management systems are working effectively and to promote continuous improvement. Our philosophy is simply audit, review and improve.

Internal Audit Schedule

The Internal Audit Schedule is planned annually and is designed to comprehensively cover all areas of the Food Safety Management system including procedures, policies and activities.



Document Reference FSMS 9.2 Internal Audits & Inspections
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

1

AFC

Food Safety & Quality Management System

The Technical Manager draws up the Internal Audit Schedule based on the following criteria:

- Importance of the processes concerned
- Changes in the FSMS
- Results of monitoring, measurement
- Risk associated with the procedure or activity
- Results of Previous audits
- Number of Corrective and/or Preventive Actions raised or outstanding
- Customer Complaint Analysis
- Results of the Management Review

The Technical Manager is responsible for allocating the audits as per the Schedule to an independent Auditor. For each audit a specific audit checklist is issued to the Auditor specifically outlining the scope of the audit, audit criteria and a list of items to be audited (Including follow up of previous audit findings and corrective actions).

Internal Auditors are responsible for carrying out the procedure as described below:

General Procedure detailing the correct method for completing internal department audits

1. The site internal audit schedule determines which audits are to be carried out. The auditor must make sure they have the correct audit checklist form to carry out the audits.
2. A date and time for the audit to take place must be agreed with the department. A representative from the department must be present during the audit.
3. The auditor uses a specific audit form and checklist designed by the Technical Manager for each department or area.
4. The audit report is rated based on the following criteria:
   - RED – Major Non-conformance(s) identified and imminent risk. Immediate documented Corrective Action is required and a written follow-up necessary.
   - AMBER – Minor Non-Conformance(s) identified there is a potential risk. The Corrective Action required is documented and a verbal follow up is required.
   - GREEN – Satisfactory or Positive with comments or suggestions for improvement
5. When the audit is completed and the report given a rating. Positive as well as negative comments are included in the report. Major Non-conformities are immediate highlighted to the department manager, who will is responsible for the corrective and preventive action without undue delay.

Document Reference FSMS 9.2 Internal Audits & Inspections
Revision 0 7th November 2023
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Authorised by: General Manager

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ISO 22000 and ISO 22002 Audit Plan with Risk Rating

Home Insert Page Layout Formulas Data Review View

A1 ISO 22000 Audit Planner

	A	B	C	D	E	F	G	H	I	J	K	L	M
1	**ISO 22000 Audit Planner**												
2													
3	High Risk - Quarterly Audits												
4	Medium Risk - Six Monthly Audits												
5	Low Risk - Annual Audit												
6													
7		**January**	**February**	**March**	**April**	**May**	**June**	**July**	**August**	**September**	**October**	**November**	**December**
8	**4 Context of the organization**												
9	FSMS 4.1 Understanding the organization and its context												
10	FSMS 4.2 Understanding the needs and expectations of interested parties												
11	FSMS 4.3 Determining the scope of the food safety management system												
12	FSMS 4.4 Food safety and quality management system												
13	**5 Leadership**												
14	FSMS 5.1 Leadership and commitment (including Food Safety & Quality Culture)												
15	FSMS 5.2 Policy												
16	FSMS 5.3 Organizational roles, responsibilities and authorities												
17	**6 Planning**												
18	FSMS 6.1 Actions to address risks and opportunities												
19	FSMS 6.2 Objectives of the food safety and quality management system and planning												
20	FSMS 6.3 Planning of changes												
21	**7 Support**												
22	FSMS 7 Support												
23	FSMS 7.4 Communication												
24	FSMS 7.5 Documented information												
25	**8 Operation**												
26	FSMS 8.1 Operational planning and control including food safety & quality												
27	FSMS 8.2 Prerequisite programmes (PRPs)												
28	FSMS 8.3 Traceability system												
29	FSMS 8.4 Emergency preparedness and response												
30	FSMS 8.5.1 Preliminary steps to enable hazard analysis												

ISO 22000 Audit Risk Rating | ISO 22000 Audit Planner | 22002 Audit Planner | 22002 Audit Risk Rating | GMP Audit Schedule | Sheet1

Ready 100%

Package Document Examples

FSMS 8.3 Traceability system [Compatibility Mode]

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AFC Food Safety & Quality Management System

8.3 Traceability system

The company has established, implemented, documented and maintains this procedure for the identification and traceability of all product components. This procedure defines how those products are uniquely identified and traceable from incoming material from the suppliers to the first stage of the distribution route of the end product as per applicable statutory, regulatory and customer requirements.

This procedure applies to all process steps where controls are exerted include raw material intake, ingredients and packaging, work-in-progress, final product and dispatched shipment to customer.

A system for identification and traceability of product batches is maintained which, in the event of quality or food safety incidents will enable tracking of raw material batches through to distributed batches of finished product using label detail and expiry code.

All finished products are identified by their label, size and expiry date code. In addition, the production time to the nearest second is automatically coded on the label. For a traceability to be enacted the product expiry code must be known.

The company traceability system takes both the form of documented records and plc programme, which enables a full product history to be produced in a timely manner.

Traceability records by Label and Expiry date are maintained and retained for all product batches. This allows the site to trace materials from goods receipt to customer for every delivery. Records are maintained of raw material and packaging usage and finished product volumes. Reworked material will also remain identifiable and traceable. Where rework or any reworking operation is performed, traceability shall be maintained by completing traceability records to the finished product to ensure that product safety or legality is not compromised e.g. allergy status, identity preservation and ingredient declarations. Procedures ensure that label use is reconciled, and any inconsistencies investigated and resolved. Finished product labels are retained – see Label Retention and Check.

The traceability will provide details on all parts of the product from raw material intake through to filling time.

The traceability entails tracing a product backwards from finished package to its raw materials, ensuring that all associated chemical, physical and microbiological tests, cleaning of equipment and all relevant paperwork has been completed and is within specification. A mass balance exercise is conducted from of raw material and packaging usage and finished product volumes to ensure that all finished products are accounted for (a reconciliation of quantities of end products with the quantity of ingredients as evidence of effectiveness).

Document Reference FSMS 8.3 Traceability system
Revision 0 27th November 2023
Owned by: Technical Manager
Authorised by: General Manager

1

AFC Food Safety & Quality Management System

For all products, the following information is traceable from the product expiry code:

Stage	Details	Relevant Record
Raw Material Intake	Time, Date, Temperature, Batch Code, Supplier, Amount, COC or COA	QMR Raw Material Intake Record
Packaging Intake	Batch Code, Date, Supplier, Amount, COC or COA	QMR Packaging Intake Record
In-Process batches	Records all Ingredients mixed including Reworked material. Batch Code	QMR In-Process Record
Process Records	Hot/Cold Temperature and Time. Batch Code	QMR Process Record
Bulk Storage Records	Temperature and Time. Batch Code	QMR Bulk Storage Records
Production Records	Time, Date, Label, Expiry Code, Code of Packaging, Temperature, Quantity, Product & Packaging Reconciliation. Batch Code	QMR Production Records
Storage Record	Time, Date, Label, Expiry Code	QMR Storage Record
Dispatch Records	Time, Date, Label, Expiry Code, Amount, Customer	QMR Dispatch Record
Critical Control Records	For all Control Points	QMR Critical Control Records
Cleaning Records	For all stages	QMR Cleaning Records
Delivery Records	Customer & Location Time, Date, Label, Expiry Code, Amount	QMR Delivery Record

The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review. These exercises and any corrective actions are documented. Where there is a requirement to ensure identity preservation within the supply chain, e.g. to use a logo or make claim to a product characteristic or attribute appropriate control and testing procedures are put in place.

Document Reference FSMS 8.3 Traceability system
Revision 0 27th November 2023
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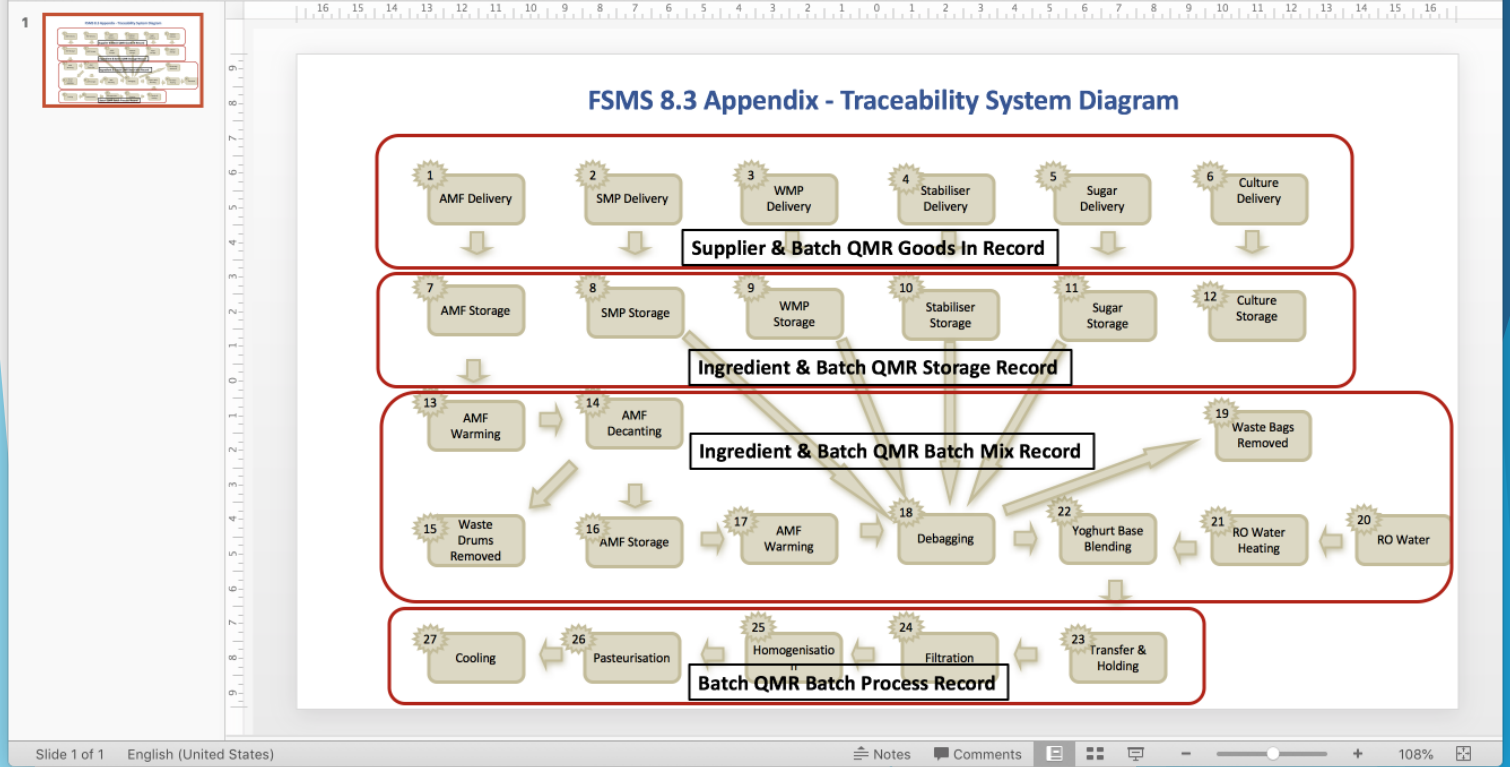
2

Page 1 of 3 English (UK) 100%

FSMS 8.3B Traceability System Diagram

Home Insert Design Transitions Animations Slide Show Review View



Slide 1 of 1 English (United States) Notes Comments 108%

Complaint Management Procedures are supported by a Complaint Analyzer with Instructions and Guidance on Reducing Complaint levels

FSMS 8.9.5 Withdrawal:recall [Compatibility Mode]

Food Safety & Quality Management System

8.9.5 Withdrawal/recall

This procedure details the action that should be taken if for any reason a defective product reaches a customer. The action taken would depend upon the nature of the defect. A customer is defined as anyone who receives any product that is sold by the company.

Should non-conforming product be delivered to a customer causing a potential product recall then this is reported immediately to Technical Manager. The Technical Manager assesses the situation and may choose to contact the customer for a concession or if the non-conformity relates to a food safety hazard outside of acceptable limits instigate the Initial Procedure of a Product Recall.

The handling of customer complaints is categorized into non-critical and critical. Non-Critical Quality complaints from customers are directed to the Customer Services Manager who co-ordinates the customer response with the Quality Manager.

Critical or Serious complaints such as a claim of alleged injury or poisoning are notified to the Technical Manager who will instigate an immediate investigation which may involve crisis and product recall

Critical complaint is defined as an unsafe product with an aspect of the product that will result in injury or illness to the customer. This includes metal or glass in the product, contamination with dangerous chemicals, the presence of food poisoning bacteria or their toxins.

Non-Critical complaint - A Quality Defect is defined as any attribute that is not to the specification of the customer and includes such things as poor packaging, labelling or date coding, or any product that will spoil before the Best Before date on the pack.

Information may come from many sources including, an individual consumer, an enforcement agency or retailer. The most important first action is to ensure as much information is gathered as accurately as possible.

Receipt of External Information

Wherever the initial communication comes from, the following questions must be asked by the recipient to ascertain:

1. Product name, including pack size.
2. Batch number, production date, despatch date and Best Before or Use-By date.
3. Name of person reporting fault - position, organisation, telephone number, address.

Document Reference FSMS 8.9.5 Withdrawal/recall
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

Food Safety & Quality Management System

4. Nature of fault.
5. Where found.
6. Details of any action taken by complainant.

The information must be passed immediately to the Customer Services Manager who assesses if the complaint is Critical or Non-Critical. Critical Complaints are immediately referred to the Technical Manager or in his nominated deputy who will complete a Product Incident Log. An accumulation of an unusual number of Non-Critical Complaints within a short time period will also be referred to the Technical Manager.

Initial Procedure

1. The Technical Manager will discuss the matter immediately with the General Manager. No decisions are to be taken by anyone until the Technical Manager and the General Manager have been informed (or nominated deputies if they are absent).
2. The problem will be defined, including verification of the product defect and the extent of product affected.
3. If a potential recall is likely, the Technical Manager and the General Manager will assemble the product recall team and classify the nature of the recall.
4. A product recall can only be approved by the General Manager and in his absence his nominated deputy.
5. The Product Recall Team will comprise of the: -

General Manager
Operations Manager
Sales Director
Financial Director
Technical Manager
Production Manager
Distribution Manager
or Nominated Deputies due to absence

Document Reference FSMS 8.9.5 Withdrawal/recall
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

Food Safety & Quality Management System

Action Plan and Investigation

The Team will have immediate call on any Senior or Departmental Manager in its attempt to define the problem and control the situation. The problem should be investigated immediately by carrying out a full identification and traceability exercise for the suspect product including checks of:

a. Compliance with Standard Instruction and Process.
b. Compliance with Raw Material and Packaging Specifications.
c. Department records of the product during, before and after the time of the production date, in particular Microbiological, Quality Audit, Chemical testing, Production, Cleaning, with references to final product standards, chill temperatures, product temperatures, process and time restrictions.
d. Checks of Cleaning procedures and condition of equipment and fabric.
e. Condition of product in stores, depots and cold stores (within our control) and transport should be checked.
f. Samples of the defective product should be carried out to determine the cause of defect. Analysis should be carried out at the in-house Laboratory until the Technical Manager has assessed the risk.

All investigation results should be fully reported and circulation restricted to the Product Recall Team.

At this stage, the Product Recall consider the need to call in external expertise to provide advice and support as necessary including specialist laboratories, regulatory authority, central technical support or legal expertise (Relevant contacts are listed in the reference section).

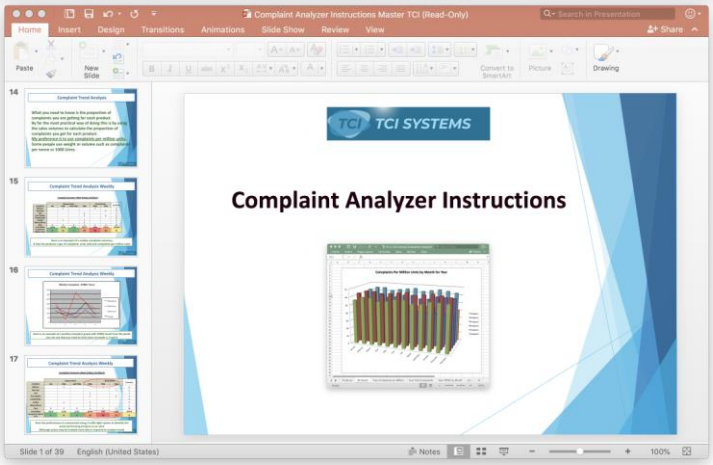
Communication

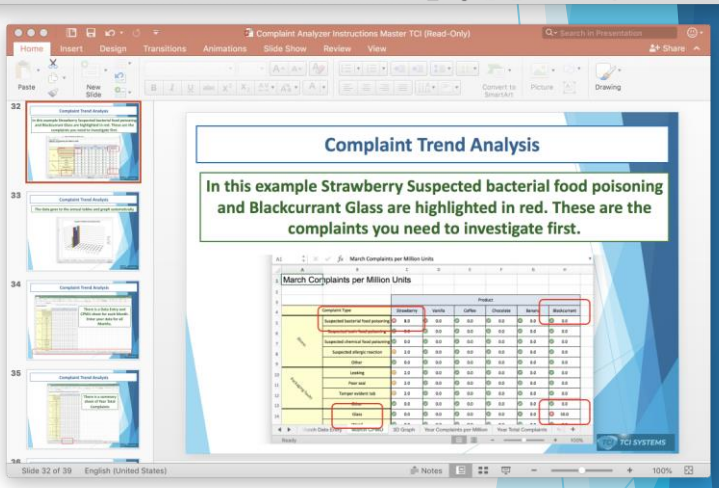
An initial brief on the situation should be prepared which will contain all the relevant information including product defect and all suspect products. This should be made available to members of the team.

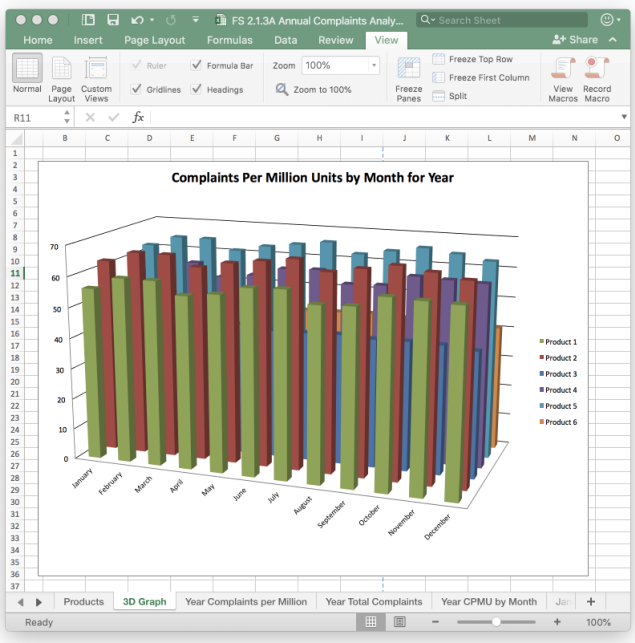
The information should be updated continually and issued with sequential numbers, date and time. From this data, a brief for the media, customer, company management and work-force should be prepared and agreed by the team.

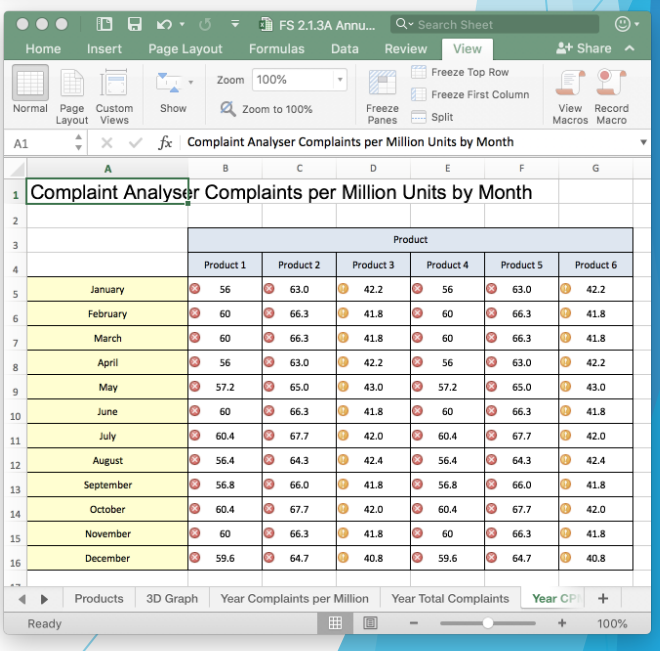
Document Reference FSMS 8.9.5 Withdrawal/recall
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

Page 3 of 8 1763 Words English (UK) 100%



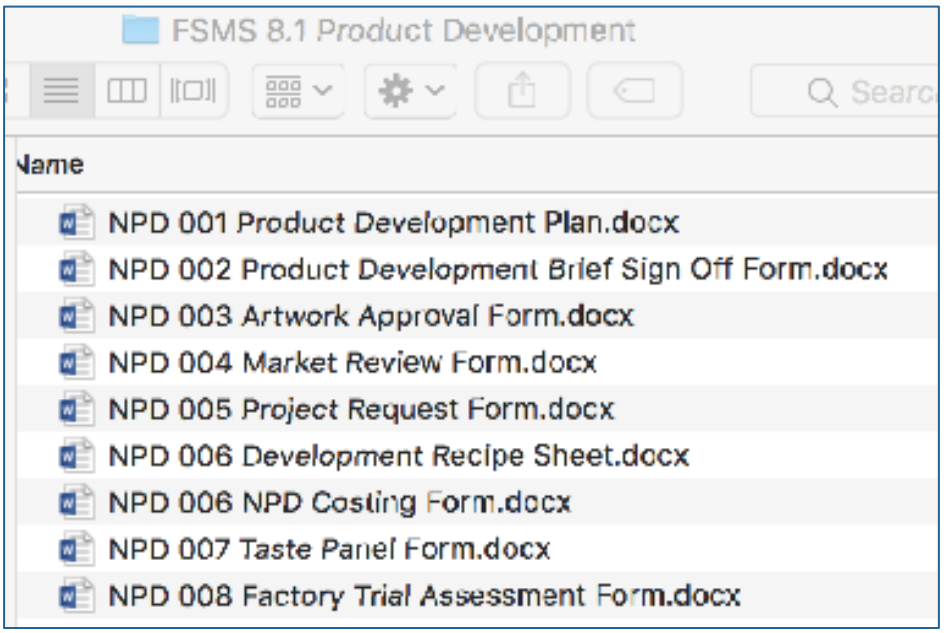


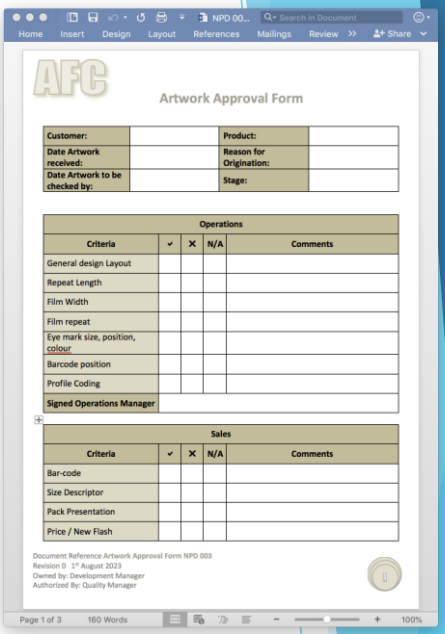




	Product 1	Product 2	Product 3	Product 4	Product 5	Product 6
January	56	63.0	42.2	56	63.0	42.2
February	60	66.3	41.8	60	66.3	41.8
March	60	66.3	41.8	60	66.3	41.8
April	56	63.0	42.2	56	63.0	42.2
May	57.2	65.0	43.0	57.2	65.0	43.0
June	60	66.3	41.8	60	66.3	41.8
July	60.4	67.7	42.0	60.4	67.7	42.0
August	56.4	64.3	42.4	56.4	64.3	42.4
September	56.8	66.0	41.8	56.8	66.0	41.8
October	60.4	67.7	42.0	60.4	67.7	42.0
November	60	66.3	41.8	60	66.3	41.8
December	59.6	64.7	40.8	59.6	64.7	40.8

Supplementary Product Development Documents





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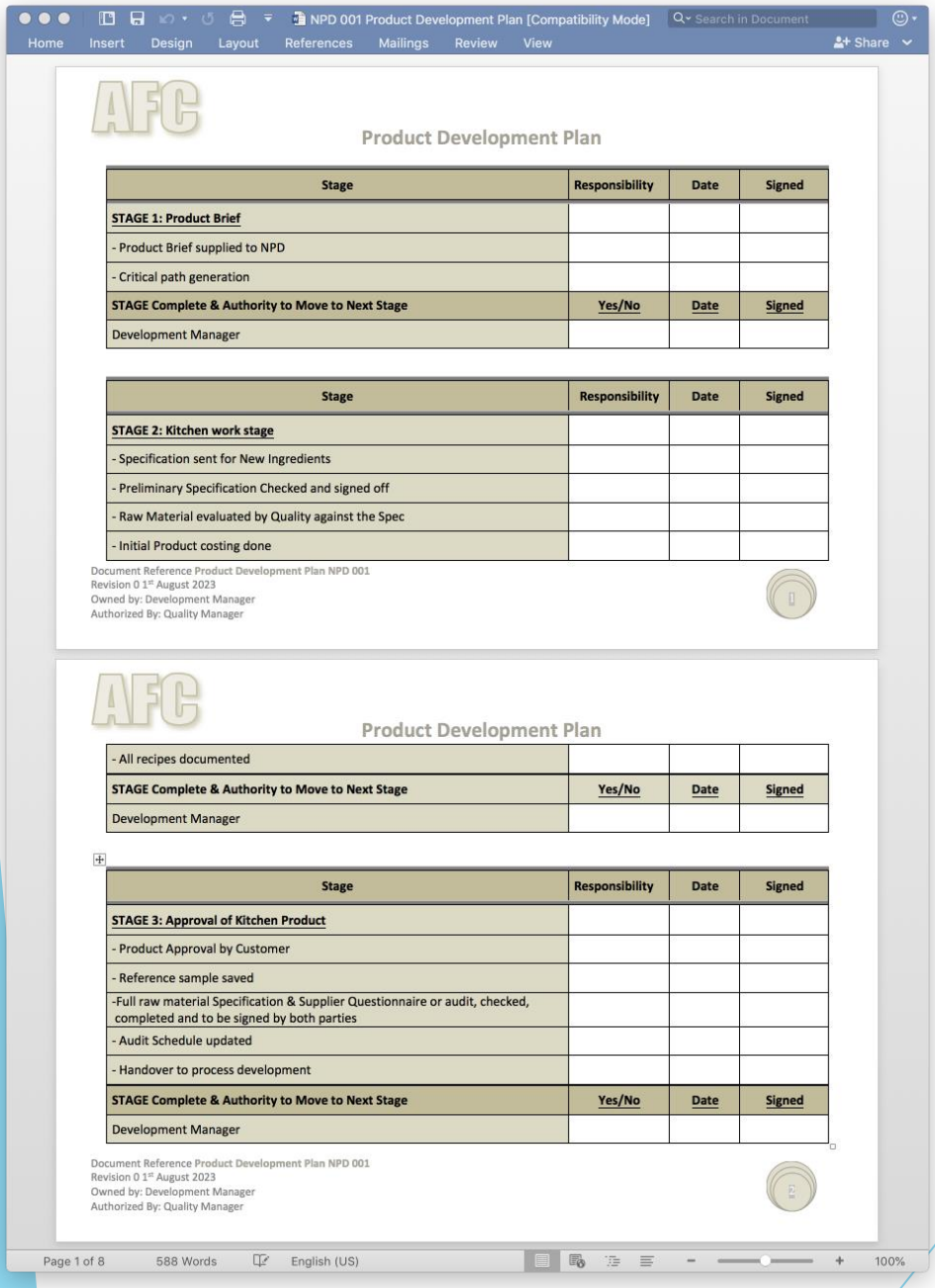
Artwork Approval Form

Customer:		Product:	
Date Artwork received:		Reason for Origination:	
Date Artwork to be checked by:		Stage:	

Operations				
Criteria	✓	✕	N/A	Comments
General design Layout				
Repeat Length				
Film Width				
Film repeat				
Eye mark size, position, colour				
Barcode position				
Profile Coding				
Signed Operations Manager				

Sales				
Criteria	✓	✕	N/A	Comments
Bar-code				
Size Descriptor				
Pack Presentation				
Price / New Flash				

Document Reference Artwork Approval Form NPD 003
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager



NPD 001 Product Development Plan [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

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Product Development Plan

Stage	Responsibility	Date	Signed
STAGE 1: Product Brief			
- Product Brief supplied to NPD			
- Critical path generation			
STAGE Complete & Authority to Move to Next Stage	**Yes/No**	**Date**	**Signed**
Development Manager			

Stage	Responsibility	Date	Signed
STAGE 2: Kitchen work stage			
- Specification sent for New Ingredients			
- Preliminary Specification Checked and signed off			
- Raw Material evaluated by Quality against the Spec			
- Initial Product costing done			

Document Reference Product Development Plan NPD 001
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager

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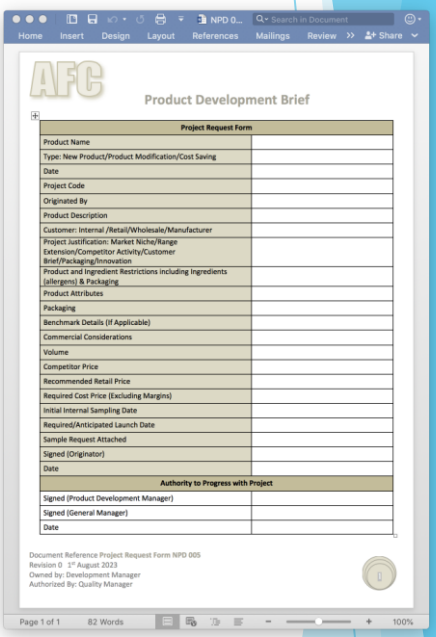
Product Development Plan

- All recipes documented			
STAGE Complete & Authority to Move to Next Stage	**Yes/No**	**Date**	**Signed**
Development Manager			

Stage	Responsibility	Date	Signed
STAGE 3: Approval of Kitchen Product			
- Product Approval by Customer			
- Reference sample saved			
-Full raw material Specification & Supplier Questionnaire or audit, checked, completed and to be signed by both parties			
- Audit Schedule updated			
- Handover to process development			
STAGE Complete & Authority to Move to Next Stage	**Yes/No**	**Date**	**Signed**
Development Manager			

Document Reference Product Development Plan NPD 001
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager

Page 1 of 8 588 Words English (US) 100%



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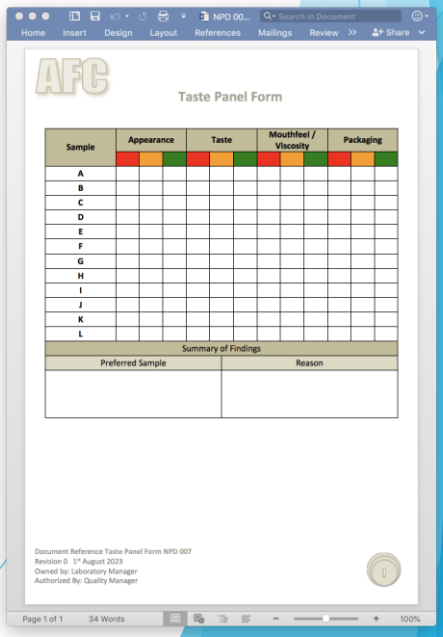
Product Development Brief

Project Request Form	
Product Name	
Type: New Product/Product Modification/Cost Saving	
Date	
Project Code	
Originated By	
Product Description	
Customer: Internal /Retail/Wholesale/Manufacturer	
Project Justification: Market Niche/Range Extension/Competitor Activity/Customer Brief/Packaging/Innovation	
Product and Ingredient Restrictions including Ingredients (allergens) & Packaging	
Product Attributes	
Packaging	
Benchmark Details (if Applicable)	
Commercial Considerations	
Volume	
Competitor Price	
Recommended Retail Price	
Required Cost Price (Excluding Margins)	
Initial Internal Sampling Date	
Required/Anticipated Launch Date	
Sample Request Attached	
Signed (Originator)	
Date	
Authority to Progress with Project	
Signed (Product Development Manager)	
Signed (General Manager)	
Date	

Document Reference Project Request Form NPD 005
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager



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Taste Panel Form

Sample	Appearance	Taste	Mouthfeel / Viscosity	Packaging
A				
B				
C				
D				
E				
F				
G				
H				
I				
J				
K				
L				

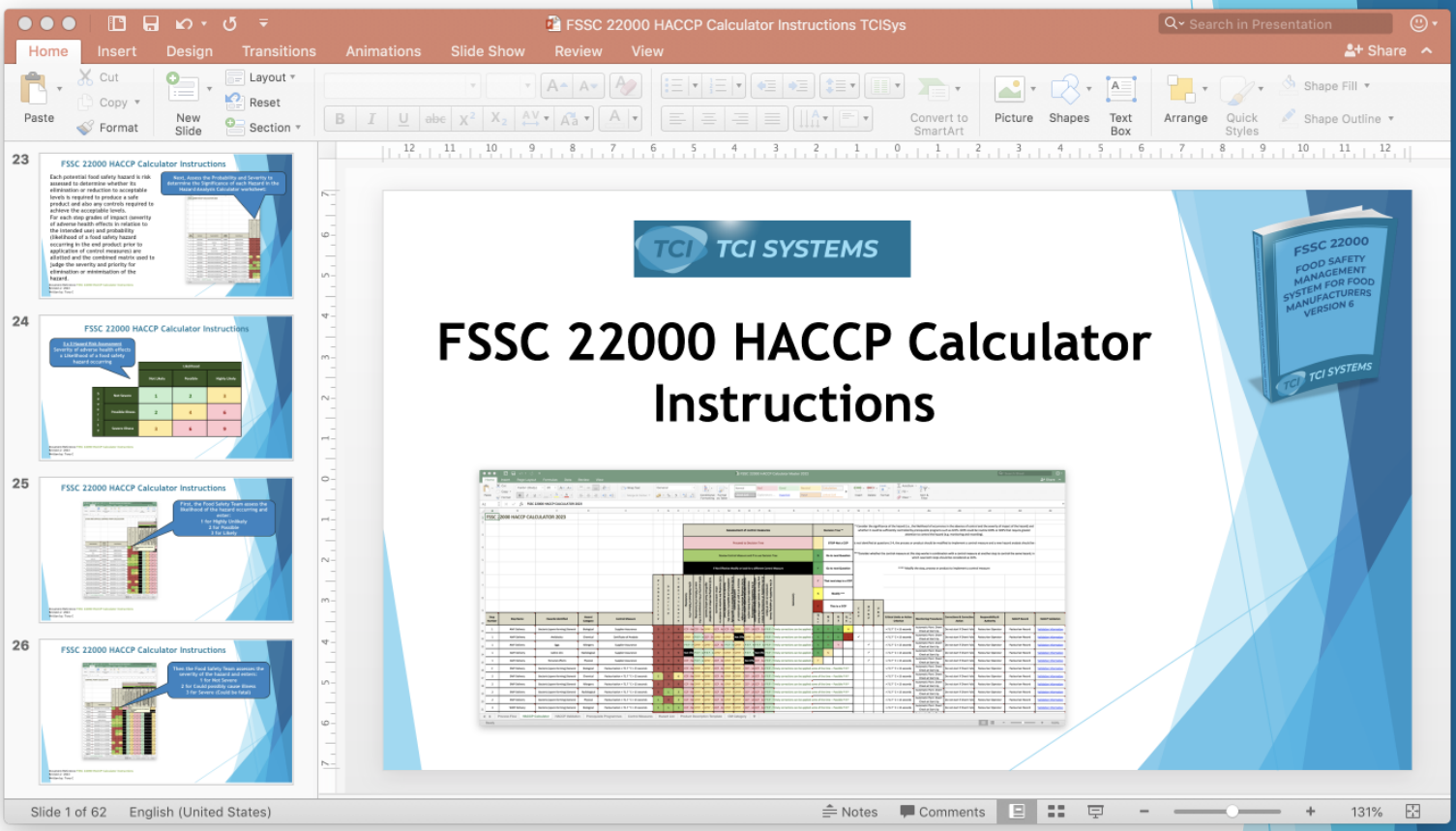
Summary of Findings	
Preferred Sample	Reason

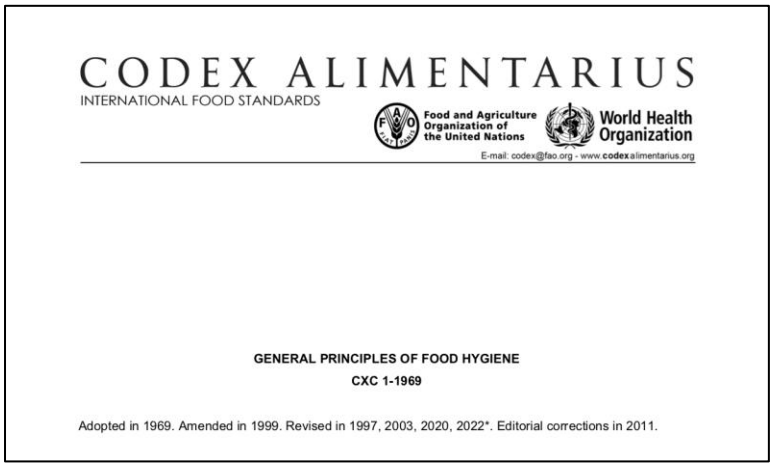
Document Reference Taste Panel Form NPD 007
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

Page 1 of 1 34 Words 100%

HACCP Calculator and Instructions

This HACCP Calculator is based on the requirements of ISO 22000 and CODEX General Principles of Food Hygiene 2022 Edition HACCP System and Guidelines for its Application including a new 2022 Decision Tree.





CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS

Food and Agriculture Organization of the United Nations

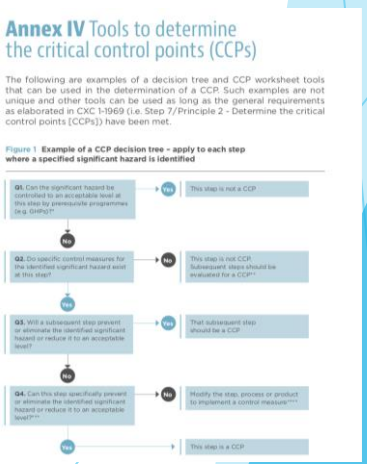
World Health Organization

E-mail: codex@fao.org - www.codexalimentarius.org

GENERAL PRINCIPLES OF FOOD HYGIENE

CXC 1-1969

Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020, 2022*. Editorial corrections in 2011.



Annex IV Tools to determine the critical control points (CCPs)

The following are examples of a decision tree and CCP worksheet tools that can be used in the determination of a CCP. Such examples are not unique and other tools can be used as long as the general requirements as elaborated in CXC 1-1969 (i.e. Step 7/Principle 2 - Determine the critical control points [CCPs]) have been met.

Figure 1 Example of a CCP decision tree – apply to each step where a specified significant hazard is identified

Q1. Can the significant hazard be controlled to an acceptable level at this step by prerequisite programmes (e.g. GHPs)?* — Yes: This step is not a CCP

No

Q2. Do specific control measures for the identified significant hazard exist at this step? — No: This step is not CCP. Subsequent steps should be evaluated for a CCP**

Yes

Q3. Will a subsequent step prevent or eliminate the identified significant hazard or reduce it to an acceptable level? — Yes: That subsequent step should be a CCP

No

Q4. Can this step specifically prevent or eliminate the identified significant hazard or reduce it to an acceptable level?*** — No: Modify the step, process or product to implement a control measure****

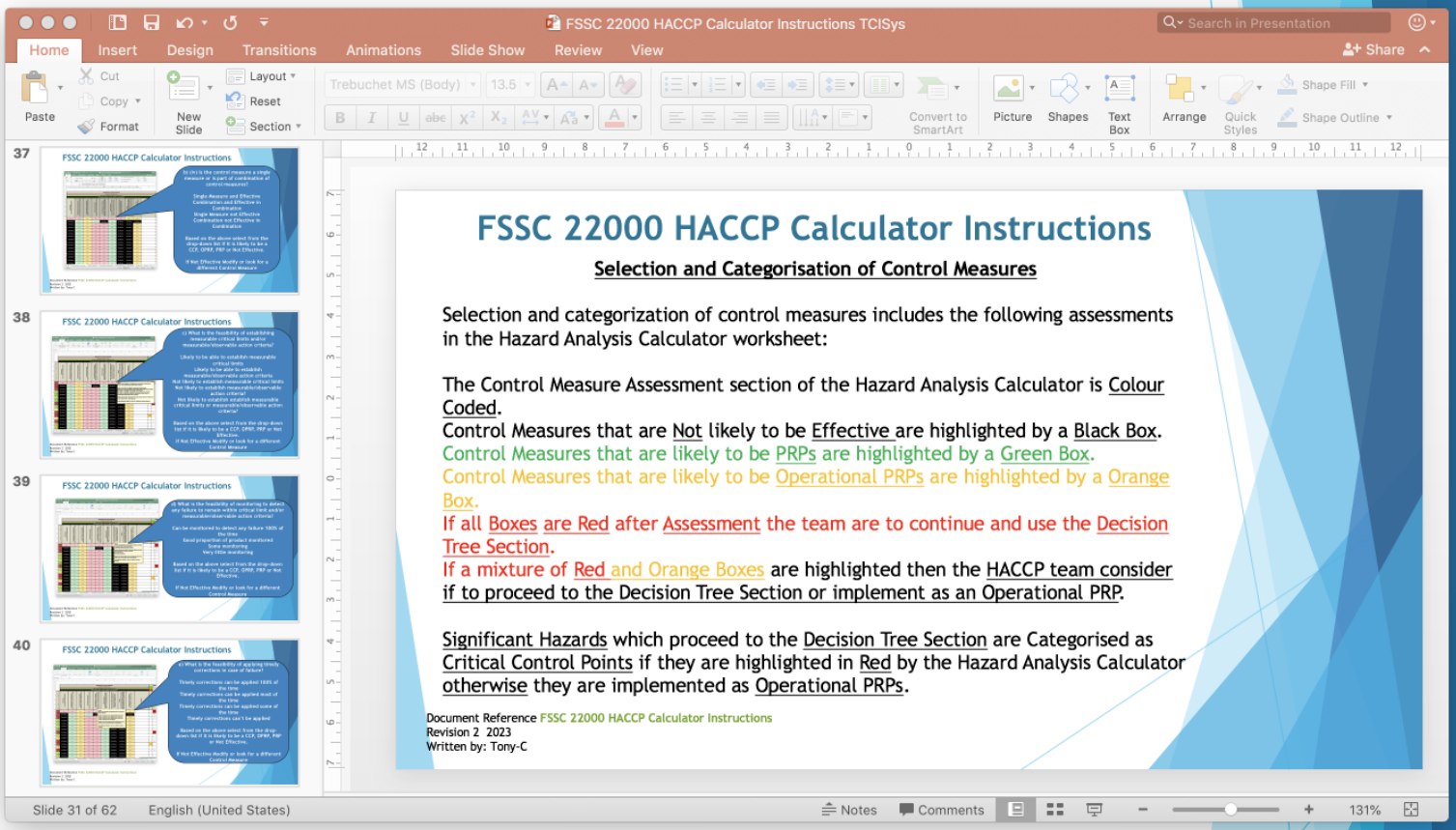
Yes: This step is a CCP

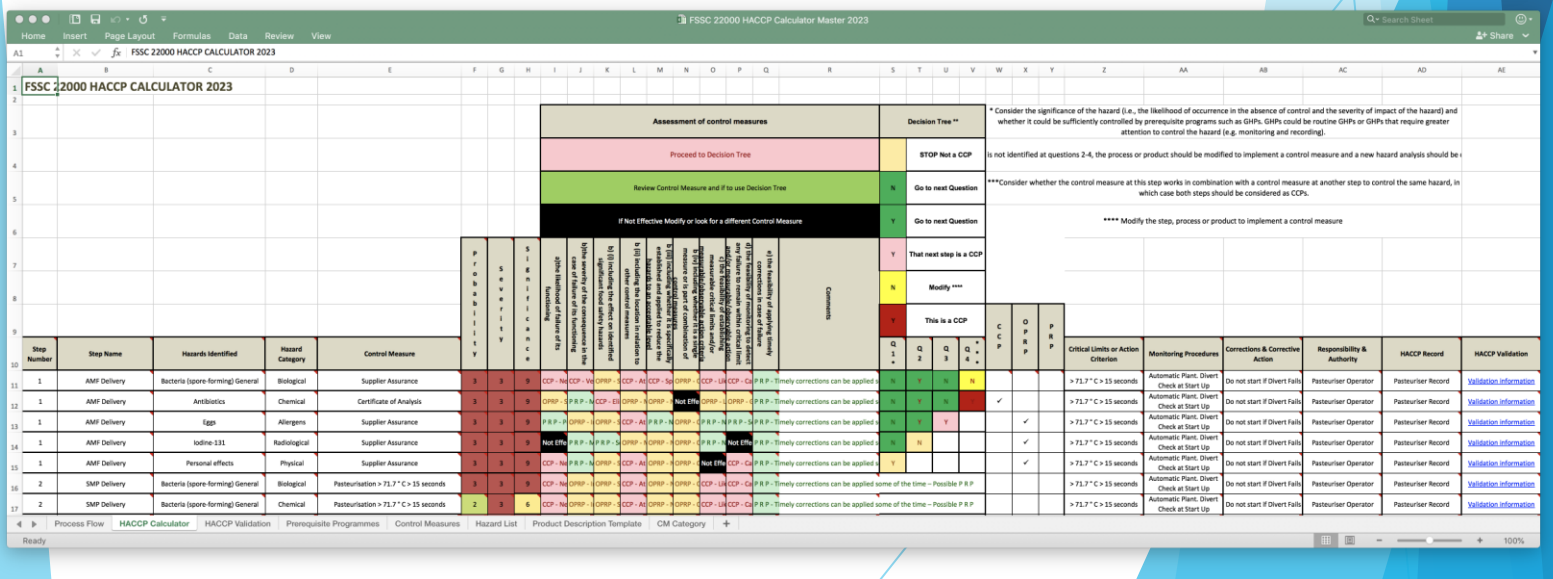
The HACCP Calculator is a tool that allows you to present your Hazard Analysis in a clear and logical manner.

From the process flow you select hazards and assess them to identify significant hazards.

You then use the in-built ISO 22000 Section 8.5.2.4 Selection and Categorisation of Control Measures and CODEX 2022 Decision Tree questions to determine your Critical Control Points.

Following that the HACCP Calculator assists in developing Hazard Control Plans.





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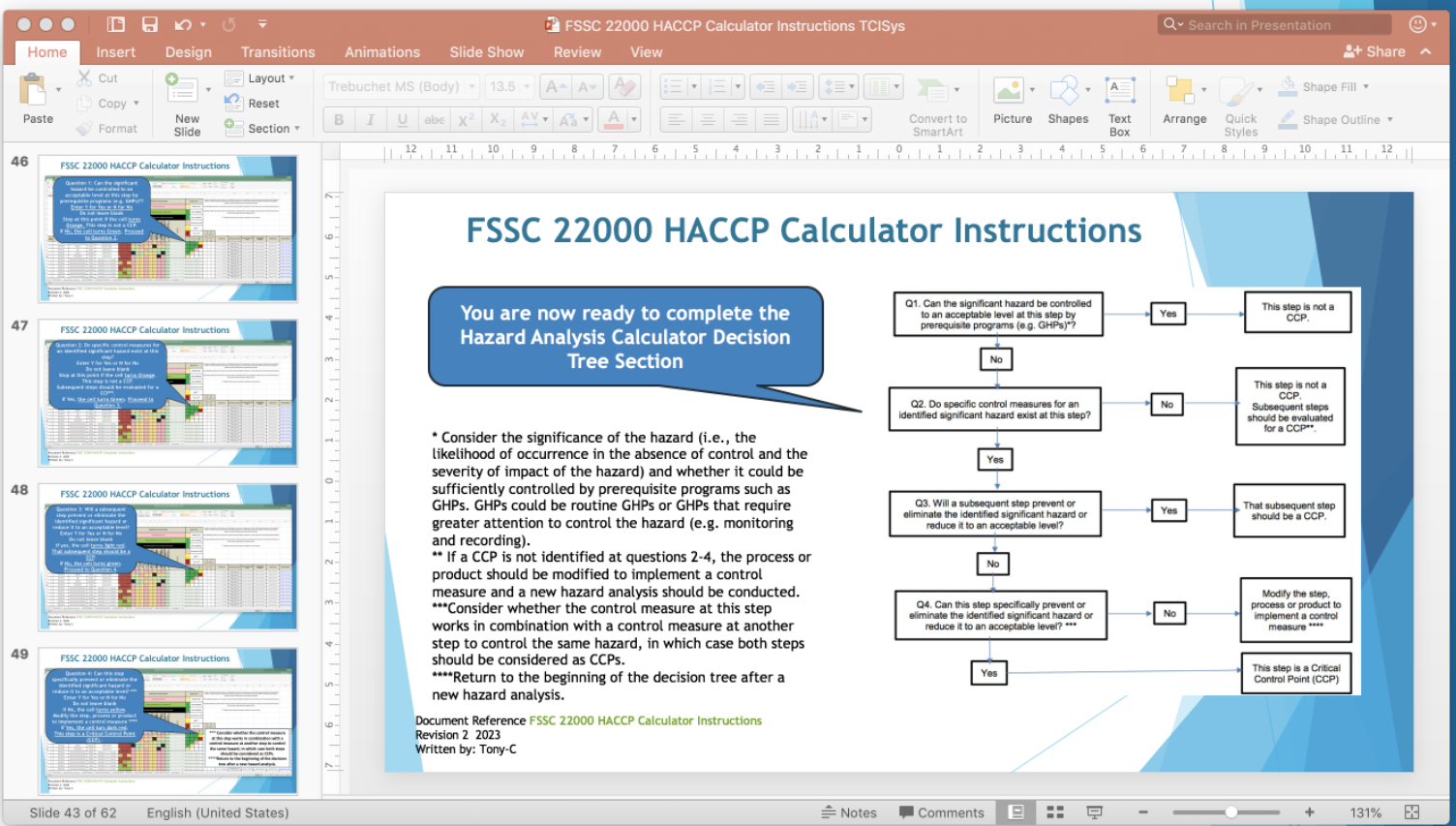

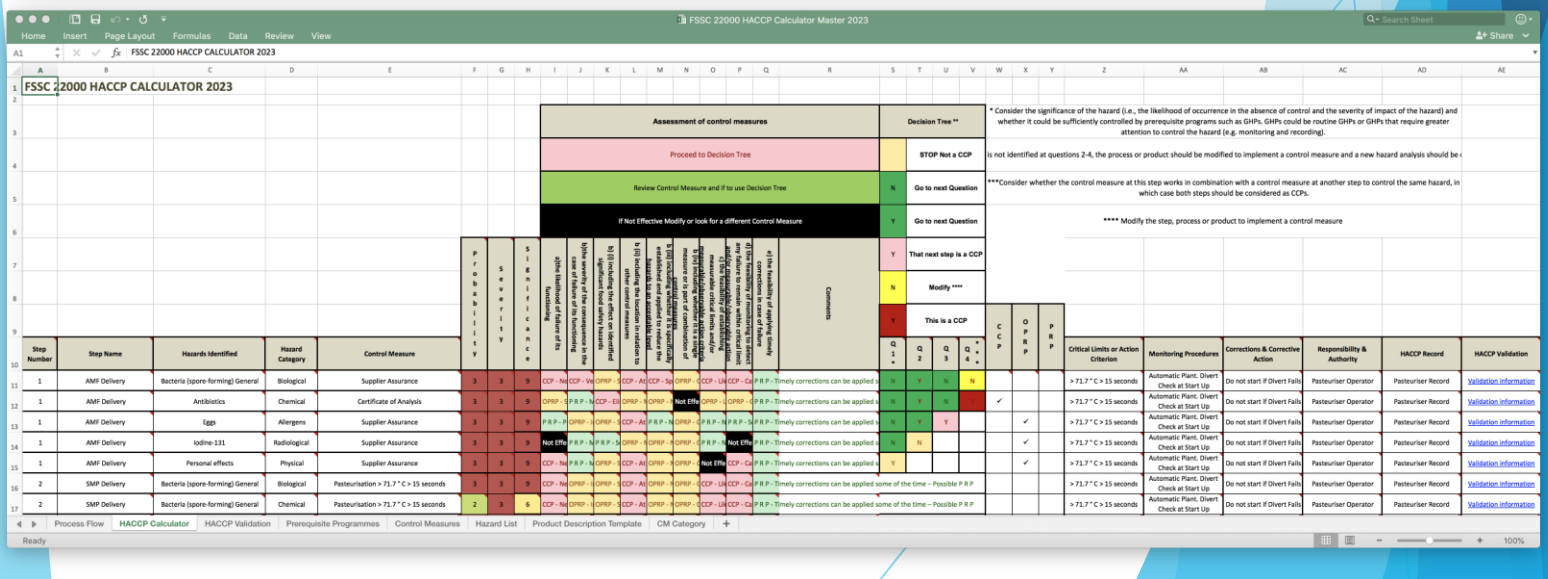

Supplementary HACCP Documents, Guidance and Tools

Useful additional HACCP Documents are included

FPSPEC 001 Whole Milk Summer Fruit Bio Yoghurt 100g Specification [Compatibility Mode]

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Whole Milk Summer Fruit Bio Yoghurt 100g

Manufacturing Site

Contact Details	
Telephone	
Fax	

Product Description
A whole milk stirred fruited bio yogurt with a creamy mixed berry flavour

Organoleptic	
Appearance	Mauve in colour, smooth, shiny yoghurt with blackberry & raspberry pieces
Aroma	A fresh fruity mixed berry aroma
Flavour	Sweet creamy fresh mixed berry flavour with a slight lactic note

Ingredients
Potable Water, Whole Milk Powder, Sugar, Blackberries (3.75%), Raspberries (3.75%) Summer Fruit Syrup [(water, glucose syrup, thickeners (modified starch, carrageenan), black carrot juice concentrate, woodberry flavor, sodium citrate, potassium sorbate)], Milk Protein, Skim Milk Powder, Stabiliser (acetylated distarch adipate, gelatin, guar gum, pectins), Yoghurt Culture, Bifidobacterium, Lactobacillus acidophilus
Allergens
Milk

Processing, Manufacturing + Packing Parameters	
1. Mix and standardise the base	Butterfat = 3.5 – 3.7% Total Solids = 20.0 – 21.0
2. Homogenise:	200 Bar

Document Reference Whole Milk Summer Fruit Bio Yoghurt 100g Specification FPSPEC 001
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager

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Whole Milk Summer Fruit Bio Yoghurt 100g

3. Pasteurise at:	90°C - 95°C for 300 Sec
4. Cool to give an incubation temperature of:	Short Set = 42°C ± 2°C
5. Incubate	pH = 4.3 ± 0.1
6. Filter	<1mm
7. Cool	10 – 20 °C
8. Dose Summer Fruit Conserve	15% +/- 1%
9. Fill	10 – 20 °C
10. Coding	D.O.P + 21 Days
11.Cool the yogurt	1°C – 5°C
12. QA Release – Start of Run & End each Pallet	1°C – 5°C pH < 4.5 Entero < 10/g

Weight Control					
Packed as a 4 pack on an XYZ filling machine but individually bar coded and snap into 4 pots					
Declared Weight (g)	Target Average Weight (g)	Lower weight limit (g)	Upper weight limit (g)	Approximate Weight of Packaging (g)	Frequency
100	100	95	105	6	Start and end of run plus half hourly

Coding			
Use By	DOP + 21	Minimum Life for dispatch	DOP + 7

Code	Item	Supplier
F 001	Fruit Pulp Summer Fruits	

Document Reference Whole Milk Summer Fruit Bio Yoghurt 100g Specification FPSPEC 001
Revision 0 1st August 2023
Owned by: Development Manager
Authorized By: Quality Manager

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Whole Milk Summer Fruit Bio Yoghurt 100g

P 001	Lid Summer Fruits (Adult Yoghurt)
P 002	Base Web for Fruit Yoghurt 100

QA Parameters					
Product	pH	BF	TS	Temperature	Frequency
Finished Product	4.0 – 4.5	2.95 – 3.15%	24.5 - 25.5	< 5 °C	Each Pallet

QA Positive Release Parameters DOP + 2				
Product	pH	Enterobacteriaceae	Temperature	Frequency
Finished Product for Release	4.0 – 4.5	< 10/g	< 5 °C	Each Pallet

Finished Product Microbiological Standards					
	Entero	*E.coli*	Yeasts & Moulds	Salmonella	*Listeria*
Target	<10/g	<10/g	<500/g	Absent in 25g	Absent in 25g
Frequency	Each Batch	Each Batch	Each Batch	Product tested monthly on a rotating schedule	

Document Reference Whole Milk Summer Fruit Bio Yoghurt 100g Specification FPSPEC 001
Revision 0 1st August 2023
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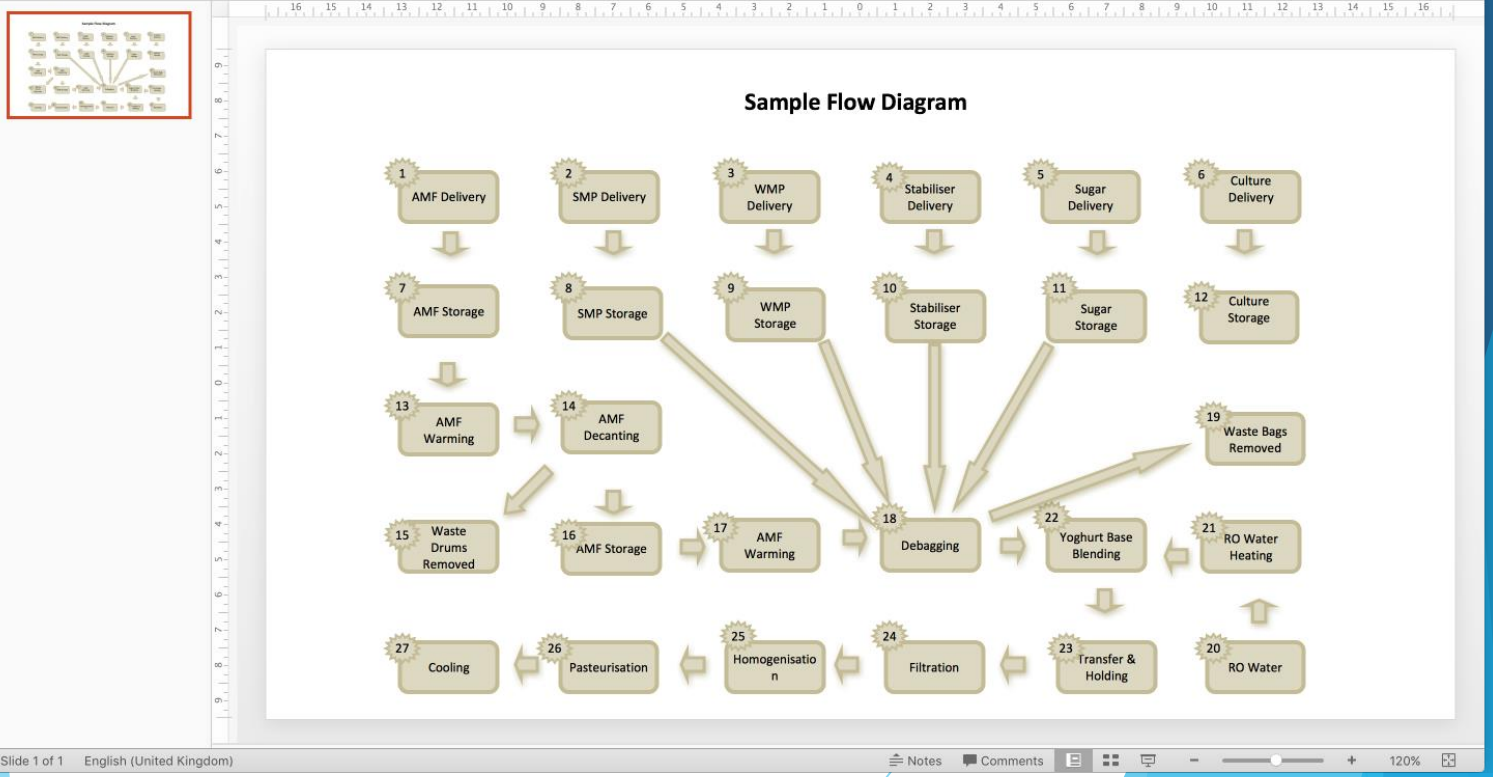
Page 1 of 3 383 Words English (US) 100%

Sample HACCP Flow Diagram

Home Insert Design Transitions Animations Slide Show Review View



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The supplementary HACCP document templates include Flow Diagrams, Product Description, a Hazard Analysis Prompt, an example Critical Control Procedure and various HACCP Records.

Pasteurizer Log Sheet

DATE: _____

Product:		Tank	Product	Fat %	Total Solids	Temp. (°C)	QC. Sign
Feed Tank:	Fill Tank:						
Volume:							
Production Start Time:	Production End Time:	CIP Start/End Time:					

PARAMETERS	LIMITS	UNITS	TIME			
Flow Rate (CCP Maximum 5250)	5000-5250	L/h				
Pre-heater In Temperature	45 - 55	°C				
Pasteurization Temp. (Homo in Temp.)	82 ± 2	°C				
Pasteurizer Out Press.	2.8-3.0	PI				
Homo in Press.	1.8-2.0	PI				
Pressure Difference (CCP)	Minimum 0.8	PI				
End Holding Temp. (CCP)	Min. 77.0	°C				
Product Outlet Temp. (CCP)	< 5	°C				
Homo Press. (1st/ 2nd Stage)	175/ 50	Bar				
Homo Pressure (Total)	225	Bar				
Glass & Perspex Items Check & Sign	Intact/No Cracks					
Sterilization Temperature	82 ± 2	°C				
Diversion Test Before Production	Minimum 77	°C				
Record Diversion Temperature & Sign						

Operator Name & Sign: _____ Supervisor Sign: _____

Document Reference Pasteurizer Log Sheet PAS 001
Revision 0 1st August 2022
Owned by: Production Supervisor
Authorized by: Production Manager

Ice Cream Pasteurization Procedure

PARAMETERS	LIMITS	UNITS
Preheater in Temp.	45 - 50	°C
Holding time (CCP) Min. 15 seconds	Min 15	s
Pasteurizer in Press.	0.5 – 1.0	Bar
Pasteurization Temp.	73 ± 1	°C
End Holding Temp. (CCP) Min. 72.0 °C	73 ± 1	°C
F. Cooler Out Flow Rate	5.0-5.25	m³/h
Milk Outlet Temp.	4 ± 2	°C
Product Outlet Overpressure	> 1.0	Bar
Homo Press. (1st/ 2nd Stage)	150/50	Bar

Ensure that the Pasteurization Temperature is 73 ± 1 °C (Min.72 °C) and the holding time is a minimum of 15 seconds.

During processing, to change to another Ice Cream Tank put the pasteurizer on recirculation, change to the required tank then press forward flow.

When the product finishes flush the pasteurizer with water. Record the Volume Processed, Processing Time & Production End Time.

After rinsing proceed to Clean in Place. Record the CIP Start & End Times.

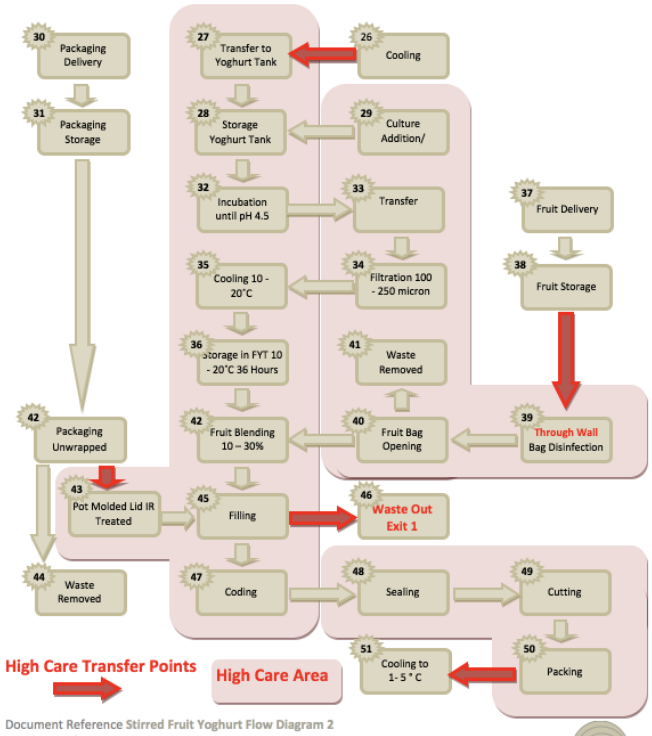
IF ANY PROCESS PARAMETERS ARE OUT OF SPECIFICATION DO NOT CONTINUE TO PROCESS, PUT THE PASTEURISER ON RECIRCULATION AND CONTACT THE PASTEURISER SUPERVIZER IMMEDIATELY.

REFERENCES

1kg Ice Cream Specification SPEC 1
FSR 1 Pasteurizer Log Sheet

Document Reference Ice Cream Pasteurization Procedure FS 1
Revision 0 1st August 2022
Owned by: Pasteurizer Supervisor
Authorized by: Production Manager

Stirred Fruited Yoghurt Flow Diagram 2



Document Reference Stirred Fruit Yoghurt Flow Diagram 2
Revision 0 1st August 2023
Owned by: Technical Manager
Authorized by: General Manager

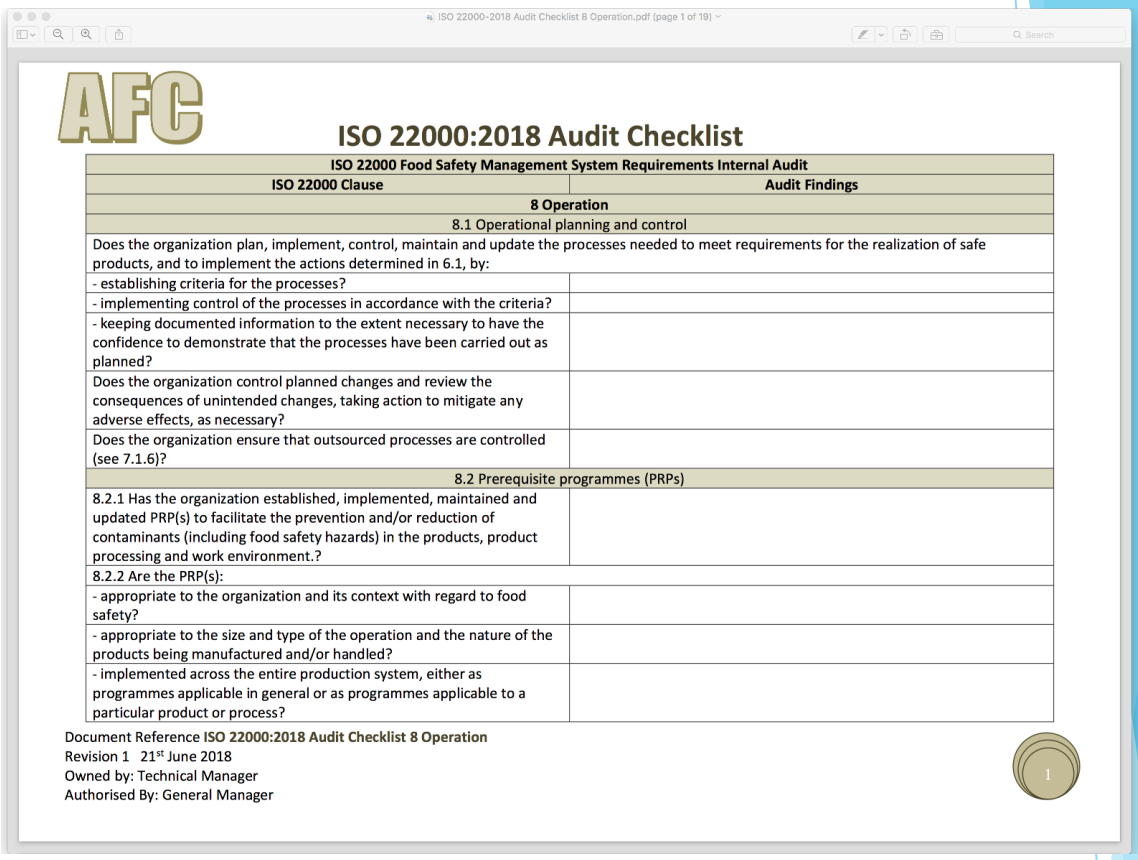
Hazard Analysis Prompt

(iv) Transportation practices;	
(v) Manufacturing/processing procedures;	
(vi) Packaging activities and labelling activities;	
(vii) Storage and distribution;	
(viii) Intended or reasonably foreseeable use;	
(ix) Sanitation, including employee hygiene; and	
(x) Any other relevant factors, such as the temporal (e.g., weather-related) nature of some hazards (e.g., levels of some natural toxins).	
The hazard identification process should consider known or reasonably foreseeable hazards including:	
(i) Biological hazards, including microbiological hazards such as **parasites, environmental pathogens, and other pathogens**	
(ii) Chemical hazards, including **radiological hazards, substances such as pesticide and drug residues, natural toxins, decomposition, unapproved food or color additives, and food allergens**	
(iii) Physical hazards (such as stones, glass, and metal fragments)	
The hazard evaluation must include an evaluation of **environmental pathogens whenever a ready-to- eat food is exposed** to the environment prior to packaging and the packaged food does not receive a treatment or otherwise include a control measure (such as a formulation lethal to the pathogen) that would significantly minimize the pathogen.	
The hazard identification process should consider known or reasonably foreseeable hazards that may be present in the food for any of the following reasons:	
(i) The hazard **occurs naturally; such as toxin** production (such as aflatoxins or mycotoxins)	
(ii) The hazard may be **unintentionally introduced**; or (such as chemical contamination)	
(iii) The hazard may be **intentionally introduced for purposes of economic gain**. (such as melamine)	

TCI SYSTEMS

Audit Plans & Checklists

There is a Checklist for each Section of the ISO 22000 Standard



ISO 22000-2018 Audit Checklist 8 Operation.pdf (page 1 of 19)

AFC

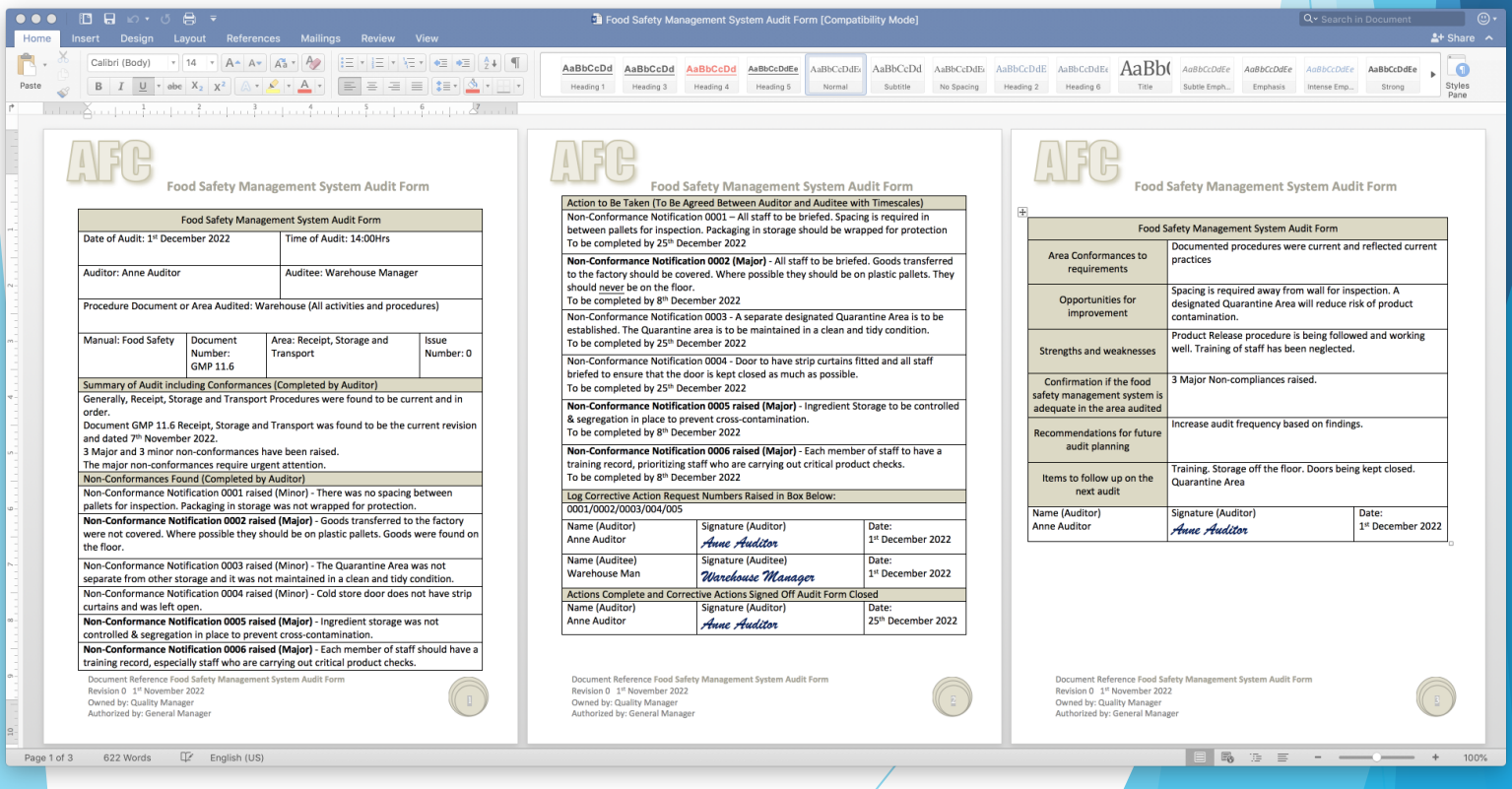
ISO 22000:2018 Audit Checklist

ISO 22000 Food Safety Management System Requirements Internal Audit	
ISO 22000 Clause	**Audit Findings**
8 Operation	
8.1 Operational planning and control	
Does the organization plan, implement, control, maintain and update the processes needed to meet requirements for the realization of safe products, and to implement the actions determined in 6.1, by:	
- establishing criteria for the processes?	
- implementing control of the processes in accordance with the criteria?	
- keeping documented information to the extent necessary to have the confidence to demonstrate that the processes have been carried out as planned?	
Does the organization control planned changes and review the consequences of unintended changes, taking action to mitigate any adverse effects, as necessary?	
Does the organization ensure that outsourced processes are controlled (see 7.1.6)?	
8.2 Prerequisite programmes (PRPs)	
8.2.1 Has the organization established, implemented, maintained and updated PRP(s) to facilitate the prevention and/or reduction of contaminants (including food safety hazards) in the products, product processing and work environment.?	
8.2.2 Are the PRP(s):	
- appropriate to the organization and its context with regard to food safety?	
- appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled?	
- implemented across the entire production system, either as programmes applicable in general or as programmes applicable to a particular product or process?	

Document Reference **ISO 22000:2018 Audit Checklist 8 Operation**
Revision 1 21st June 2018
Owned by: Technical Manager
Authorised By: General Manager

1

Blank and Completed Food Safety Management System Audit forms are included



Food Safety Management System Audit Form [Compatibility Mode]

AFC

Food Safety Management System Audit Form

Food Safety Management System Audit Form	
Date of Audit: 1st December 2022	Time of Audit: 14:00Hrs
Auditor: Anne Auditor	Auditee: Warehouse Manager
Procedure Document or Area Audited: Warehouse (All activities and procedures)	
Manual: Food Safety / Document Number: GMP 11.6 / Area: Receipt, Storage and Transport / Issue Number: 0	
Summary of Audit including Conformances (Completed by Auditor)	
Generally, Receipt, Storage and Transport Procedures were found to be current and in order. Document GMP 11.6 Receipt, Storage and Transport was found to be the current revision and dated 7th November 2022. 3 Major and 3 minor non-conformances have been raised. The major non-conformances require urgent attention.	
Non-Conformances Found (Completed by Auditor)	
Non-Conformance Notification 0001 raised (Minor) - There was no spacing between pallets for inspection. Packaging in storage was not wrapped for protection.	
Non-Conformance Notification 0002 raised (Major) - Goods transferred to the factory were not covered. Where possible they should be on plastic pallets. Goods were found on the floor.	
Non-Conformance Notification 0003 raised (Minor) - The Quarantine Area was not separate from other storage and it was not maintained in a clean and tidy condition.	
Non-Conformance Notification 0004 raised (Minor) - Cold store door does not have strip curtains and was left open.	
Non-Conformance Notification 0005 raised (Major) - Ingredient storage was not controlled & segregation in place to prevent cross-contamination.	
Non-Conformance Notification 0006 raised (Major) - Each member of staff should have a training record, especially staff who are carrying out critical product checks.	

Document Reference Food Safety Management System Audit Form
Revision 0 1st November 2022
Owned by: Quality Manager
Authorised by: General Manager

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Food Safety Management System Audit Form

Action to Be Taken (To Be Agreed Between Auditor and Auditee with Timescales)		
Non-Conformance Notification 0001 – All staff to be briefed. Spacing is required in between pallets for inspection. Packaging in storage should be wrapped for protection To be completed by 25th December 2022		
Non-Conformance Notification 0002 (Major) - All staff to be briefed. Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor. To be completed by 8th December 2022		
Non-Conformance Notification 0003 - A separate designated Quarantine Area is to be established. The Quarantine area is to be maintained in a clean and tidy condition. To be completed by 25th December 2022		
Non-Conformance Notification 0004 - Door to have strip curtains fitted and all staff briefed to ensure that the door is kept closed as much as possible. To be completed by 25th December 2022		
Non-Conformance Notification 0005 raised (Major) - Ingredient Storage to be controlled & segregation in place to prevent cross-contamination. To be completed by 8th December 2022		
Non-Conformance Notification 0006 raised (Major) - Each member of staff to have a training record, prioritizing staff who are carrying out critical product checks. To be completed by 8th December 2022		
Log Corrective Action Request Numbers Raised in Box Below:		
0001/0002/0003/004/005		
Name (Auditor) Anne Auditor	Signature (Auditor) *Anne Auditor*	Date: 1st December 2022
Name (Auditee) Warehouse Man	Signature (Auditee) *Warehouse Manager*	Date: 1st December 2022
Actions Complete and Corrective Actions Signed Off Audit Form Closed		
Name (Auditor) Anne Auditor	Signature (Auditor) *Anne Auditor*	Date: 25th December 2022

Document Reference Food Safety Management System Audit Form
Revision 0 1st November 2022
Owned by: Quality Manager
Authorised by: General Manager

AFC

Food Safety Management System Audit Form

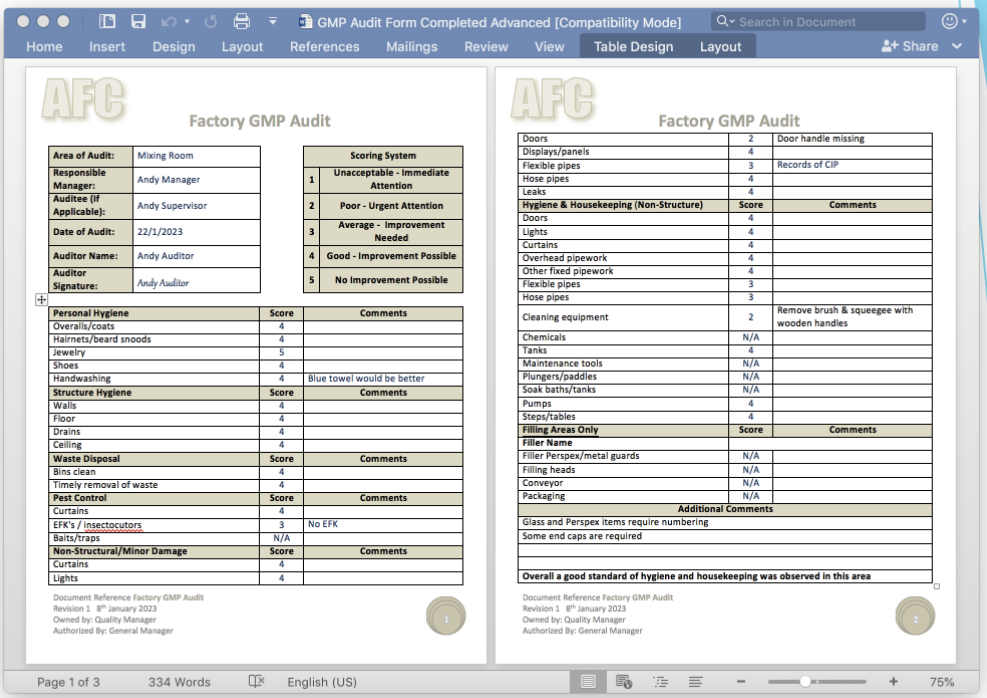
Food Safety Management System Audit Form		
Area Conformances to requirements	Documented procedures were current and reflected current practices	
Opportunities for improvement	Spacing is required away from wall for inspection. A designated Quarantine Area will reduce risk of product contamination.	
Strengths and weaknesses	Product Release procedure is being followed and working well. Training of staff has been neglected.	
Confirmation if the food safety management system is adequate in the area audited	3 Major Non-compliances raised.	
Recommendations for future audit planning	Increase audit frequency based on findings.	
Items to follow up on the next audit	Training. Storage off the floor. Doors being kept closed. Quarantine Area	
Name (Auditor) Anne Auditor	Signature (Auditor) *Anne Auditor*	Date: 1st December 2022

Document Reference Food Safety Management System Audit Form
Revision 0 1st November 2022
Owned by: Quality Manager
Authorised by: General Manager

Page 1 of 3 622 Words English (US) 100%

Audit Plans & Checklists

There are blank and completed example Good Manufacturing Practice (GMP) Inspection Forms.



GMP Audit Form Completed Advanced [Compatibility Mode]

Factory GMP Audit

Area of Audit:	Mixing Room
Responsible Manager:	Andy Manager
Auditee (if Applicable):	Andy Supervisor
Date of Audit:	22/1/2023
Auditor Name:	Andy Auditor
Auditor Signature:	Andy Auditor

Scoring System	
1	Unacceptable - Immediate Attention
2	Poor - Urgent Attention
3	Average - Improvement Needed
4	Good - Improvement Possible
5	No Improvement Possible

Personal Hygiene	Score	Comments
Overalls/coats	4	
Hairnets/beard snoods	4	
Jewelry	5	
Shoes	4	
Handwashing	4	Blue towel would be better
Structure Hygiene	**Score**	**Comments**
Walls	4	
Floor	4	
Drains	4	
Ceiling	4	
Waste Disposal	**Score**	**Comments**
Bins clean	4	
Timely removal of waste	4	
Pest Control	**Score**	**Comments**
Curtains	4	
EFK's / Insectocutors	3	No EFK
Baits/traps	N/A	
Non-Structural/Minor Damage	**Score**	**Comments**
Curtains	4	
Lights	4	

Document Reference Factory GMP Audit
Revision 1 8th January 2023
Owned by: Quality Manager
Authorized By: General Manager

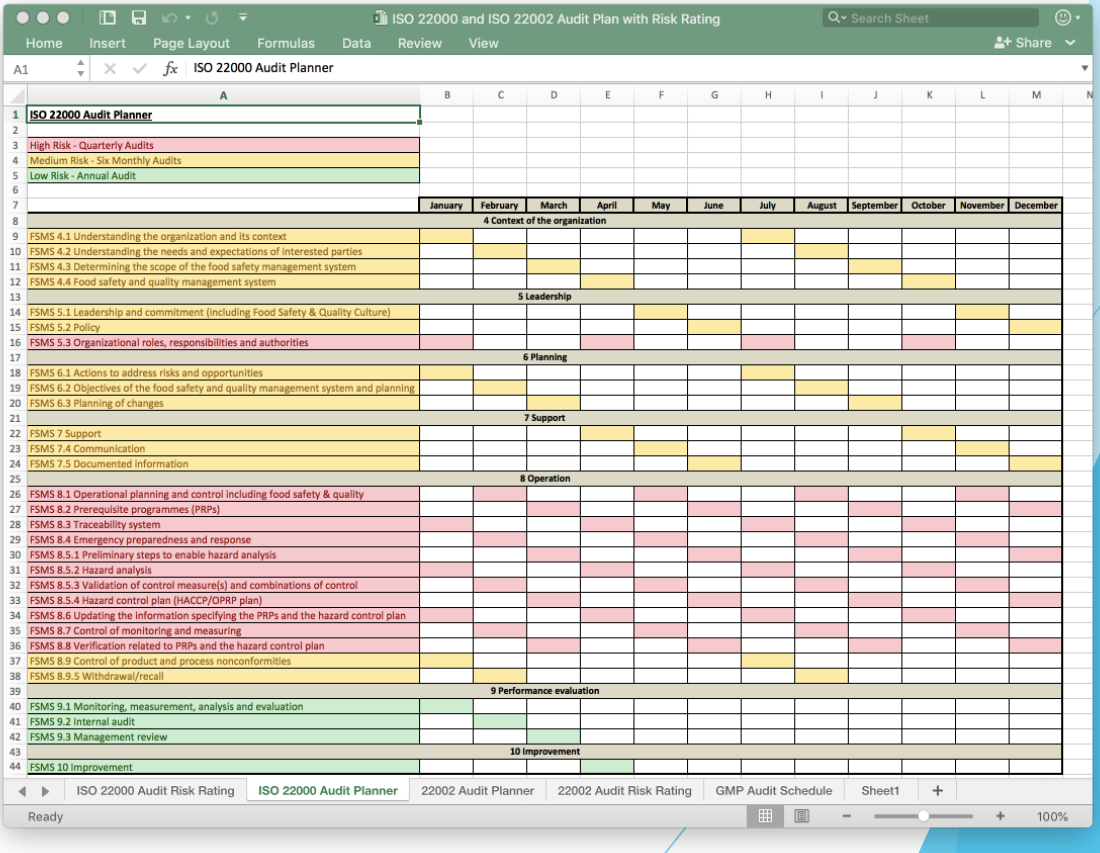
Factory GMP Audit

Doors	2	Door handle missing
Displays/panels	4	
Flexible pipes	3	Records of CIP
Hose pipes	4	
Leaks	4	
Hygiene & Housekeeping (Non-Structure)	**Score**	**Comments**
Doors	4	
Lights	4	
Curtains	4	
Overhead pipework	4	
Other fixed pipework	4	
Flexible pipes	3	
Hose pipes	3	
Cleaning equipment	2	Remove brush & squeegee with wooden handles
Chemicals	N/A	
Tanks	4	
Maintenance tools	N/A	
Plungers/paddles	N/A	
Soak baths/tanks	N/A	
Pumps	4	
Steps/tables	4	
Filling Areas Only	**Score**	**Comments**
Filler Name		
Filler Perspex/metal guards	N/A	
Filling heads	N/A	
Conveyor	N/A	
Packaging	N/A	
Additional Comments		
Glass and Perspex items require numbering		
Some end caps are required		
Overall a good standard of hygiene and housekeeping was observed in this area		

Document Reference Factory GMP Audit
Revision 1 8th January 2023
Owned by: Quality Manager
Authorized By: General Manager

Page 1 of 3 334 Words English (US) 75%

There is an ISO 22000 and ISO 22002 Audit Plan with Risk Rating and a Hygiene Inspection Schedule



ISO 22000 and ISO 22002 Audit Plan with Risk Rating

ISO 22000 Audit Planner

High Risk - Quarterly Audits
Medium Risk - Six Monthly Audits
Low Risk - Annual Audit

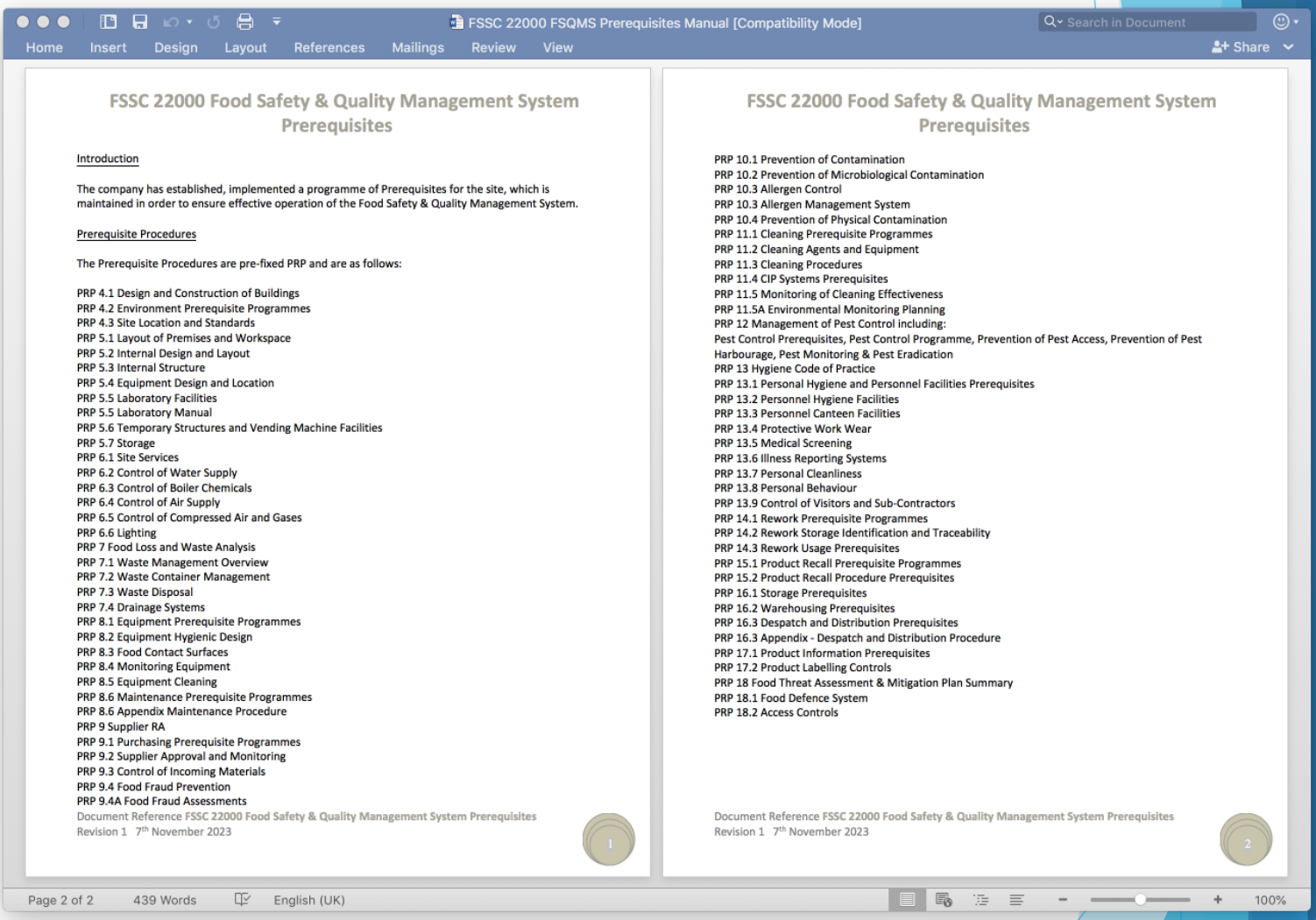
	January	February	March	April	May	June	July	August	September	October	November	December
4 Context of the organization												
FSMS 4.1 Understanding the organization and its context												
FSMS 4.2 Understanding the needs and expectations of interested parties												
FSMS 4.3 Determining the scope of the food safety management system												
FSMS 4.4 Food safety and quality management system												
5 Leadership												
FSMS 5.1 Leadership and commitment (including Food Safety & Quality Culture)												
FSMS 5.2 Policy												
FSMS 5.3 Organizational roles, responsibilities and authorities												
6 Planning												
FSMS 6.1 Actions to address risks and opportunities												
FSMS 6.2 Objectives of the food safety and quality management system and planning												
FSMS 6.3 Planning of changes												
7 Support												
FSMS 7 Support												
FSMS 7.4 Communication												
FSMS 7.5 Documented information												
8 Operation												
FSMS 8.1 Operational planning and control including food safety & quality												
FSMS 8.2 Prerequisite programmes (PRPs)												
FSMS 8.3 Traceability system												
FSMS 8.4 Emergency preparedness and response												
FSMS 8.5.1 Preliminary steps to enable hazard analysis												
FSMS 8.5.2 Hazard analysis												
FSMS 8.5.3 Validation of control measure(s) and combinations of control												
FSMS 8.5.4 Hazard control plan (HACCP/OPRP plan)												
FSMS 8.6 Updating the information specifying the PRPs and the hazard control plan												
FSMS 8.7 Control of monitoring and measuring												
FSMS 8.8 Verification related to PRPs and the hazard control plan												
FSMS 8.9 Control of product and process nonconformities												
FSMS 8.9.5 Withdrawal/recall												
9 Performance evaluation												
FSMS 9.1 Monitoring, measurement, analysis and evaluation												
FSMS 9.2 Internal audit												
FSMS 9.3 Management review												
10 Improvement												
FSMS 10 Improvement												

ISO 22000 Audit Risk Rating | ISO 22000 Audit Planner | 22002 Audit Planner | 22002 Audit Risk Rating | GMP Audit Schedule | Sheet1

Ready 100%

Prerequisite Programmes Manual

There is a comprehensive set of prerequisite programme templates that you can use to define your GMP Standards and including those defined in Technical Specification ISO 22002:2009 Part 1 Prerequisite programmes on food safety for food manufacturing and where appropriate FSSC 22000 Additional Requirements Version 6


FSSC 22000 FSQMS Prerequisites Manual [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

FSSC 22000 Food Safety & Quality Management System Prerequisites

Introduction

The company has established, implemented a programme of Prerequisites for the site, which is maintained in order to ensure effective operation of the Food Safety & Quality Management System.

Prerequisite Procedures

The Prerequisite Procedures are pre-fixed PRP and are as follows:

PRP 4.1 Design and Construction of Buildings
PRP 4.2 Environment Prerequisite Programmes
PRP 4.3 Site Location and Standards
PRP 5.1 Layout of Premises and Workspace
PRP 5.2 Internal Design and Layout
PRP 5.3 Internal Structure
PRP 5.4 Equipment Design and Location
PRP 5.5 Laboratory Facilities
PRP 5.5 Laboratory Manual
PRP 5.6 Temporary Structures and Vending Machine Facilities
PRP 5.7 Storage
PRP 6.1 Site Services
PRP 6.2 Control of Water Supply
PRP 6.3 Control of Boiler Chemicals
PRP 6.4 Control of Air Supply
PRP 6.5 Control of Compressed Air and Gases
PRP 6.6 Lighting
PRP 7 Food Loss and Waste Analysis
PRP 7.1 Waste Management Overview
PRP 7.2 Waste Container Management
PRP 7.3 Waste Disposal
PRP 7.4 Drainage Systems
PRP 8.1 Equipment Prerequisite Programmes
PRP 8.2 Equipment Hygienic Design
PRP 8.3 Food Contact Surfaces
PRP 8.4 Monitoring Equipment
PRP 8.5 Equipment Cleaning
PRP 8.6 Maintenance Prerequisite Programmes
PRP 8.6 Appendix Maintenance Procedure
PRP 9 Supplier RA
PRP 9.1 Purchasing Prerequisite Programmes
PRP 9.2 Supplier Approval and Monitoring
PRP 9.3 Control of Incoming Materials
PRP 9.4 Food Fraud Prevention
PRP 9.4A Food Fraud Assessments

Document Reference FSSC 22000 Food Safety & Quality Management System Prerequisites
Revision 1 7th November 2023

1

FSSC 22000 Food Safety & Quality Management System Prerequisites

PRP 10.1 Prevention of Contamination
PRP 10.2 Prevention of Microbiological Contamination
PRP 10.3 Allergen Control
PRP 10.3 Allergen Management System
PRP 10.4 Prevention of Physical Contamination
PRP 11.1 Cleaning Prerequisite Programmes
PRP 11.2 Cleaning Agents and Equipment
PRP 11.3 Cleaning Procedures
PRP 11.4 CIP Systems Prerequisites
PRP 11.5 Monitoring of Cleaning Effectiveness
PRP 11.5A Environmental Monitoring Planning
PRP 12 Management of Pest Control including:
Pest Control Prerequisites, Pest Control Programme, Prevention of Pest Access, Prevention of Pest Harbourage, Pest Monitoring & Pest Eradication
PRP 13 Hygiene Code of Practice
PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
PRP 13.2 Personnel Hygiene Facilities
PRP 13.3 Personnel Canteen Facilities
PRP 13.4 Protective Work Wear
PRP 13.5 Medical Screening
PRP 13.6 Illness Reporting Systems
PRP 13.7 Personal Cleanliness
PRP 13.8 Personal Behaviour
PRP 13.9 Control of Visitors and Sub-Contractors
PRP 14.1 Rework Prerequisite Programmes
PRP 14.2 Rework Storage Identification and Traceability
PRP 14.3 Rework Usage Prerequisites
PRP 15.1 Product Recall Prerequisite Programmes
PRP 15.2 Product Recall Procedure Prerequisites
PRP 16.1 Storage Prerequisites
PRP 16.2 Warehousing Prerequisites
PRP 16.3 Despatch and Distribution Prerequisites
PRP 16.3 Appendix - Despatch and Distribution Procedure
PRP 17.1 Product Information Prerequisites
PRP 17.2 Product Labelling Controls
PRP 18 Food Threat Assessment & Mitigation Plan Summary
PRP 18.1 Food Defence System
PRP 18.2 Access Controls

Document Reference FSSC 22000 Food Safety & Quality Management System Prerequisites
Revision 1 7th November 2023

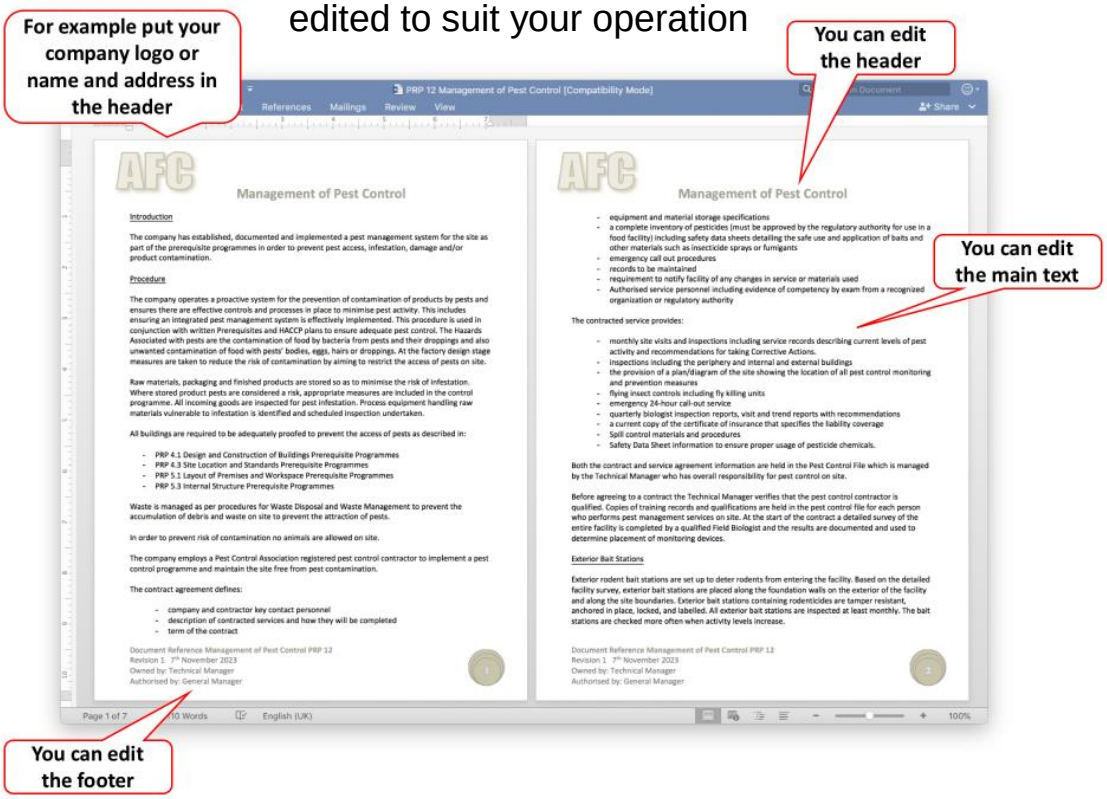
2

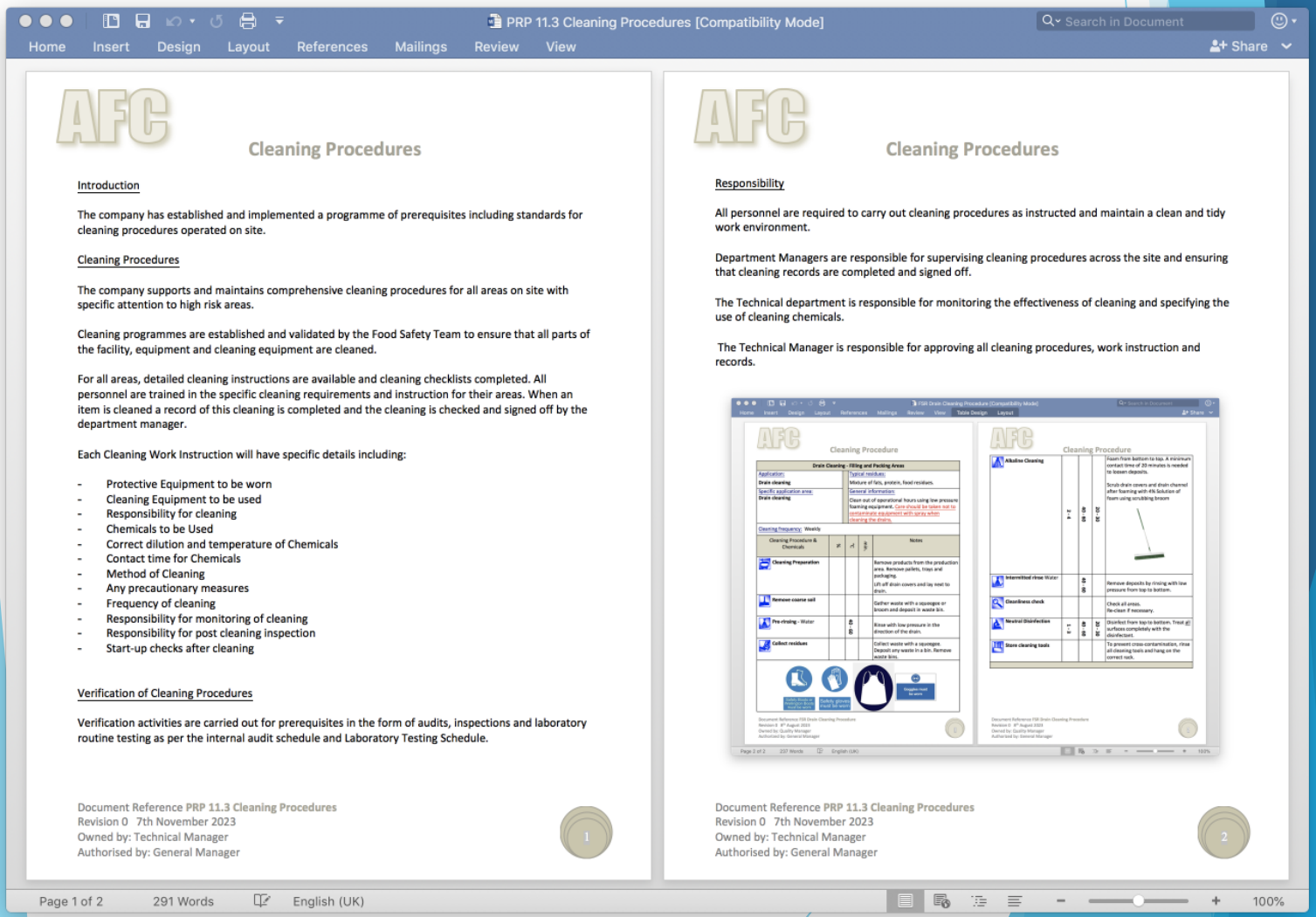
Page 2 of 2 439 Words English (UK) 100%

The numbering of the prerequisite programme templates match Technical Specification ISO 22002:2009 Part 1 Prerequisite programmes on food safety for food manufacturing for ease of implementation and understanding

Prerequisite Programme Documents

PRP Documents can also be edited to suit your operation



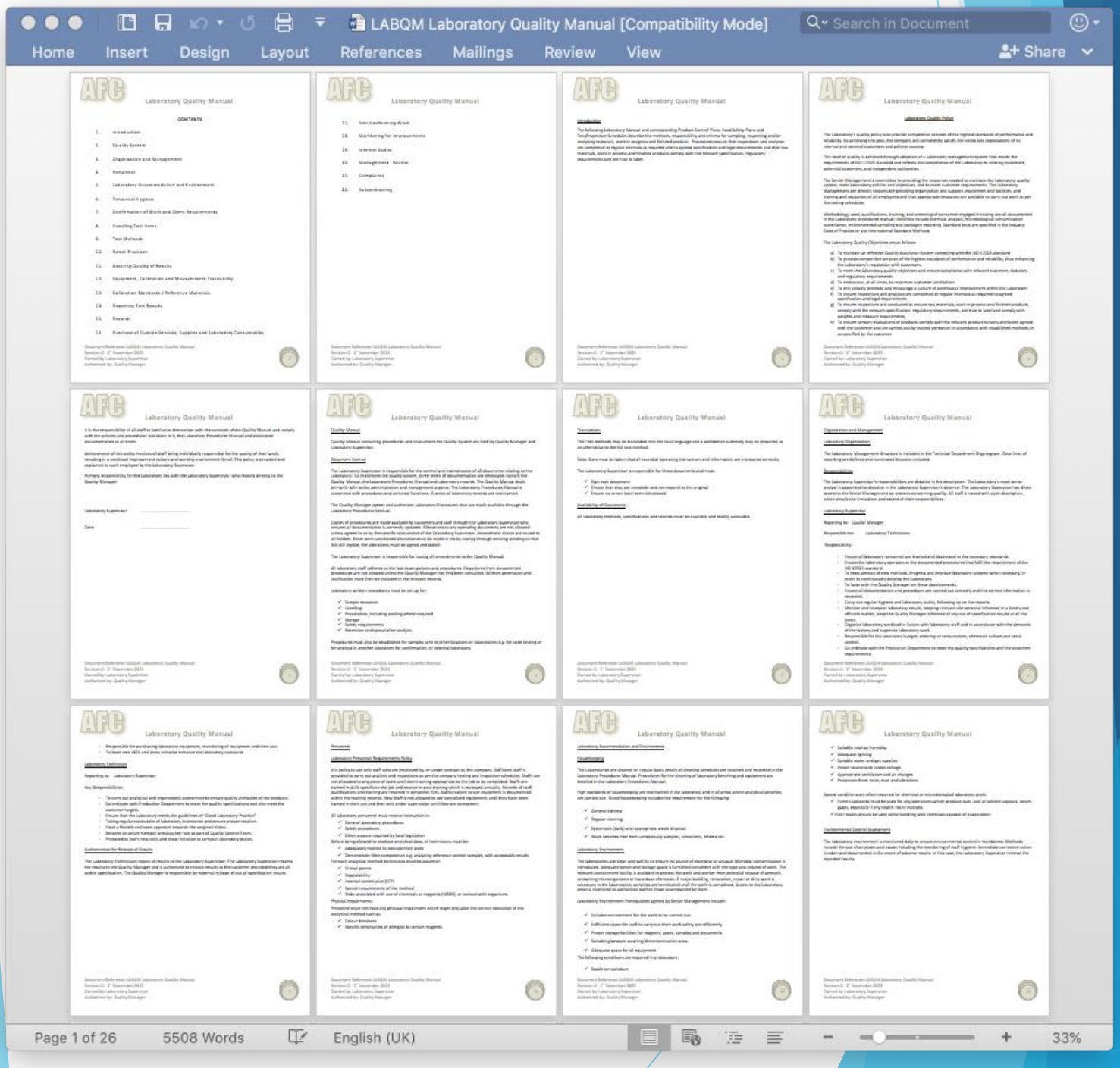


ISO 17025 compliant Laboratory Quality Manual plus other supplementary laboratory documentation

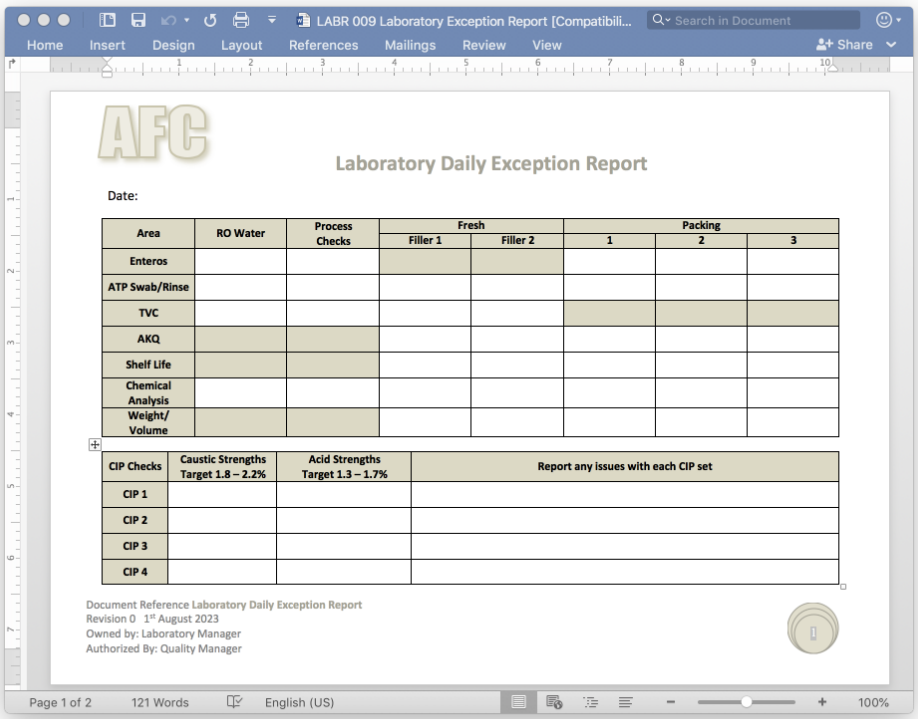
FSSC 22000 Certification Scheme Additional Requirements Version 6 2.5.1 Management of Services and Purchased Materials include the requirement ensure that where laboratory analysis services are used for the verification and/or validation of food safety are conducted by a competent laboratory (including both internal and external laboratories as applicable) using validated test methods and best practices.

An example given is certification to international standard ISO 17025.

A comprehensive Laboratory Quality Manual compliant with the requirements of ISO 17025 is provided in Microsoft Word format.



Template Laboratory Records, Procedures and Product Sampling Plans.



LABR 009 Laboratory Exception Report [Compatibili...

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Laboratory Daily Exception Report

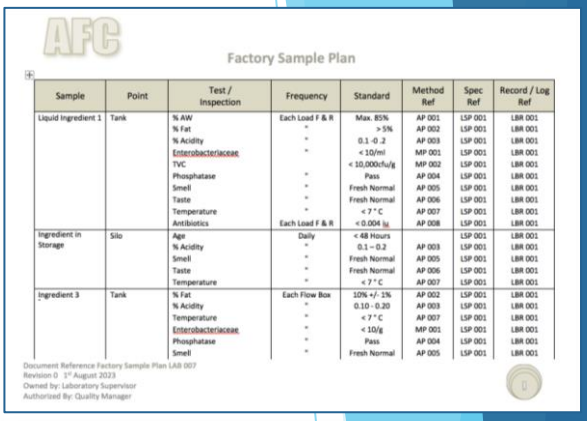
Date:

Area	RO Water	Process Checks	Fresh		Packing		
			Filler 1	Filler 2	1	2	3
Enteros							
ATP Swab/Rinse							
TVC							
AKQ							
Shelf Life							
Chemical Analysis							
Weight/ Volume							

CIP Checks	Caustic Strengths Target 1.8 – 2.2%	Acid Strengths Target 1.3 – 1.7%	Report any issues with each CIP set
CIP 1			
CIP 2			
CIP 3			
CIP 4			

Document Reference Laboratory Daily Exception Report
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

Page 1 of 2 121 Words English (US) 100%



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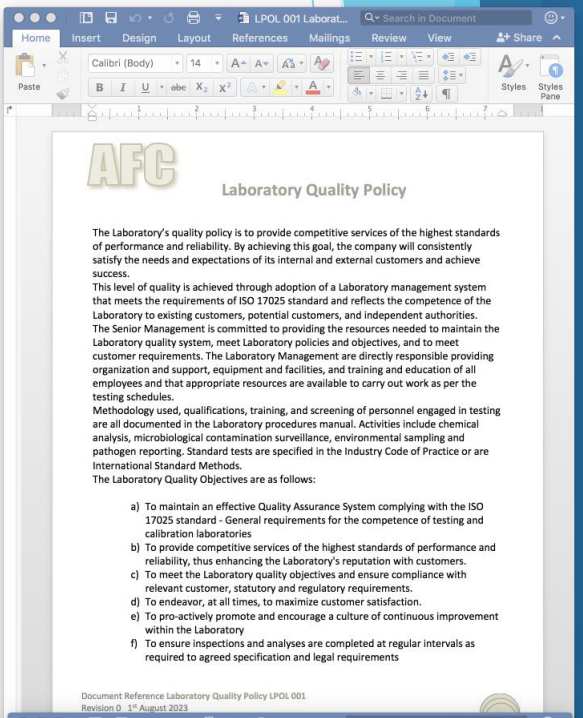
Factory Sample Plan

Sample	Point	Test / Inspection	Frequency	Standard	Method Ref	Spec Ref	Record / Log Ref
Liquid Ingredient 1	Tank	% AW	Each Load F & R	Max. 85%	AP 001	LSP 001	LBR 001
		% Fat	"	> 5%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.1 -0 .2	AP 003	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/ml	MP 001	LSP 001	LBR 001
		TVC	"	< 10,000cfu/g	MP 002	LSP 001	LBR 001
		Phosphatase	"	Pass	AP 004	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
		Antibiotics	Each Load F & R	< 0.004 iu	AP 008	LSP 001	LBR 001
Ingredient in Storage	Silo	Age	Daily	< 48 Hours		LSP 001	LBR 001
		% Acidity	"	0.1 – 0.2	AP 003	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
Ingredient 3	Tank	% Fat	Each Flow Box	10% +/- 1%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.10 - 0.20	AP 003	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/g	MP 001	LSP 001	LBR 001
		Phosphatase	"	Pass	AP 004	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001

Document Reference Factory Sample Plan LAB 007
Revision 0 1st August 2023
Owned by: Laboratory Supervisor
Authorized By: Quality Manager



LPOL 001 Laborat...

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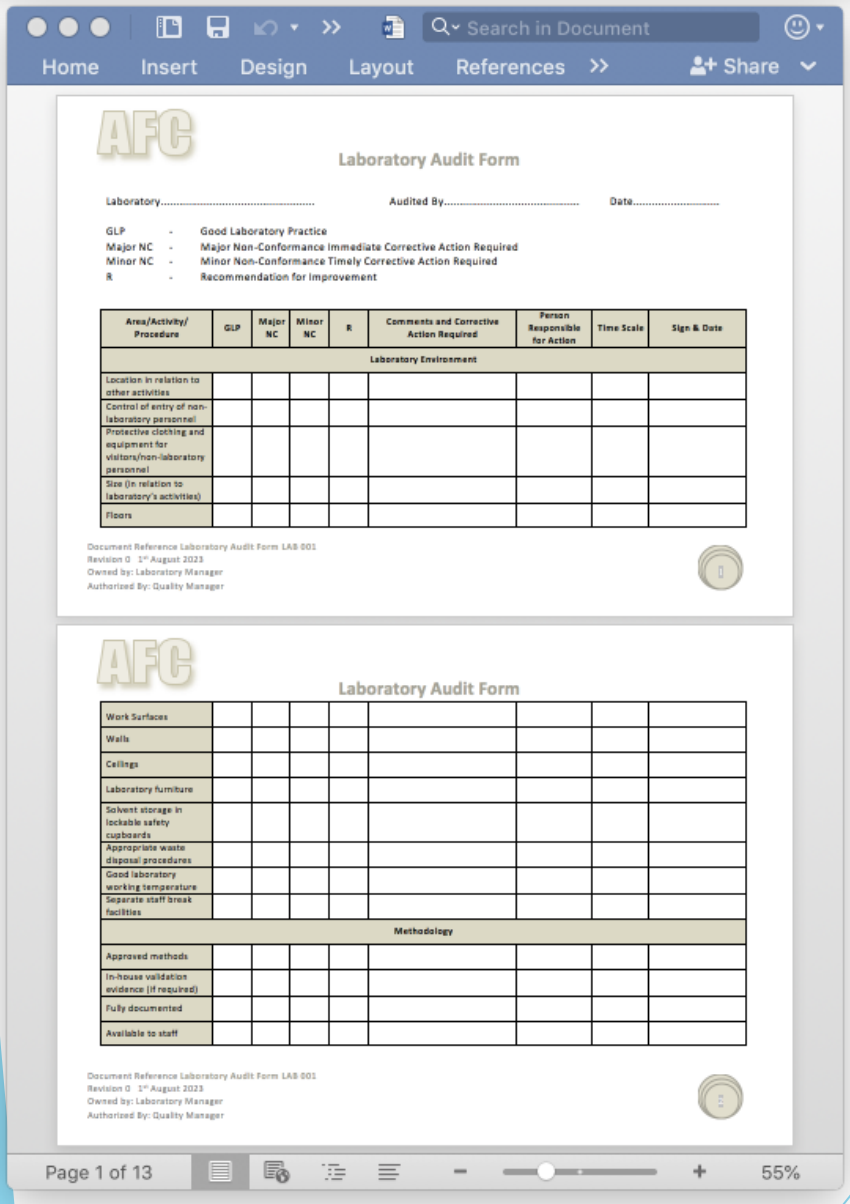
Laboratory Quality Policy

The Laboratory's quality policy is to provide competitive services of the highest standards of performance and reliability. By achieving this goal, the company will consistently satisfy the needs and expectations of its internal and external customers and achieve success.
This level of quality is achieved through adoption of a Laboratory management system that meets the requirements of ISO 17025 standard and reflects the competence of the Laboratory to existing customers, potential customers, and independent authorities.
The Senior Management is committed to providing the resources needed to maintain the Laboratory quality system, meet Laboratory policies and objectives, and to meet customer requirements. The Laboratory Management are directly responsible providing organization and support, equipment and facilities, and training and education of all employees and that appropriate resources are available to carry out work as per the testing schedules.
Methodology used, qualifications, training, and screening of personnel engaged in testing are all documented in the Laboratory procedures manual. Activities include chemical analysis, microbiological contamination surveillance, environmental sampling and pathogen reporting. Standard tests are specified in the Industry Code of Practice or are International Standard Methods.
The Laboratory Quality Objectives are as follows:

a) To maintain an effective Quality Assurance System complying with the ISO 17025 standard - General requirements for the competence of testing and calibration laboratories
b) To provide competitive services of the highest standards of performance and reliability, thus enhancing the Laboratory's reputation with customers.
c) To meet the Laboratory quality objectives and ensure compliance with relevant customer, statutory and regulatory requirements.
d) To endeavor, at all times, to maximize customer satisfaction.
e) To pro-actively promote and encourage a culture of continuous improvement within the Laboratory
f) To ensure inspections and analyses are completed at regular intervals as required to agreed specification and legal requirements

Document Reference Laboratory Quality Policy LPOL 001
Revision 0 1st August 2023



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Laboratory Audit Form

Laboratory..... Audited By..... Date.....

GLP - Good Laboratory Practice
Major NC - Major Non-Conformance Immediate Corrective Action Required
Minor NC - Minor Non-Conformance Timely Corrective Action Required
R - Recommendation for Improvement

Area/Activity/ Procedure	GLP	Major NC	Minor NC	R	Comments and Corrective Action Required	Person Responsible for Action	Time Scale	Sign & Date
Laboratory Environment								
Location in relation to other activities								
Control of entry of non-laboratory personnel								
Protective clothing and equipment for visitors/non-laboratory personnel								
Size (in relation to laboratory's activities)								
Floors								

Document Reference Laboratory Audit Form LAB 001
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

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Laboratory Audit Form

Work Surfaces								
Walls								
Ceilings								
Laboratory furniture								
Solvent storage in lockable safety cupboards								
Appropriate waste disposal procedures								
Good laboratory working temperature								
Separate staff break facilities								
Methodology								
Approved methods								
In-house validation evidence (if required)								
Fully documented								
Available to staff								

Document Reference Laboratory Audit Form LAB 001
Revision 0 1st August 2023
Owned by: Laboratory Manager
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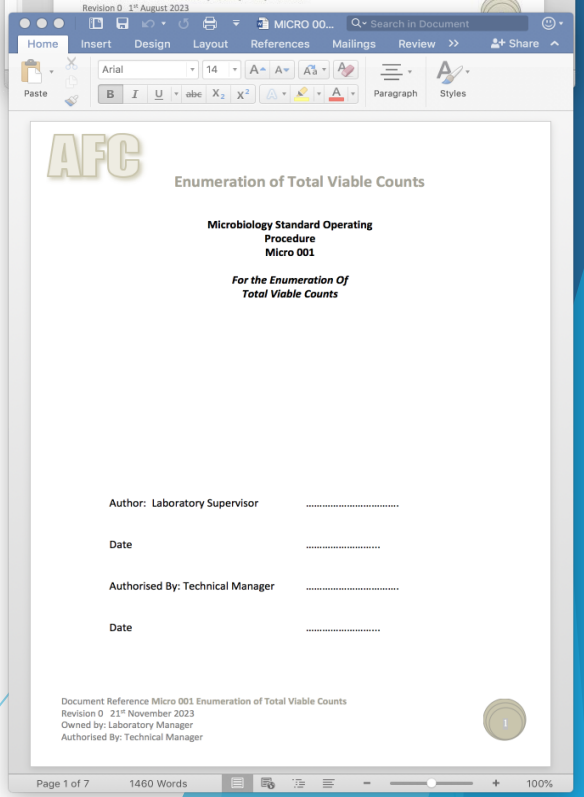

MICRO 00...

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Enumeration of Total Viable Counts

Microbiology Standard Operating Procedure
Micro 001

For the Enumeration Of Total Viable Counts

Author: Laboratory Supervisor .....

Date .....

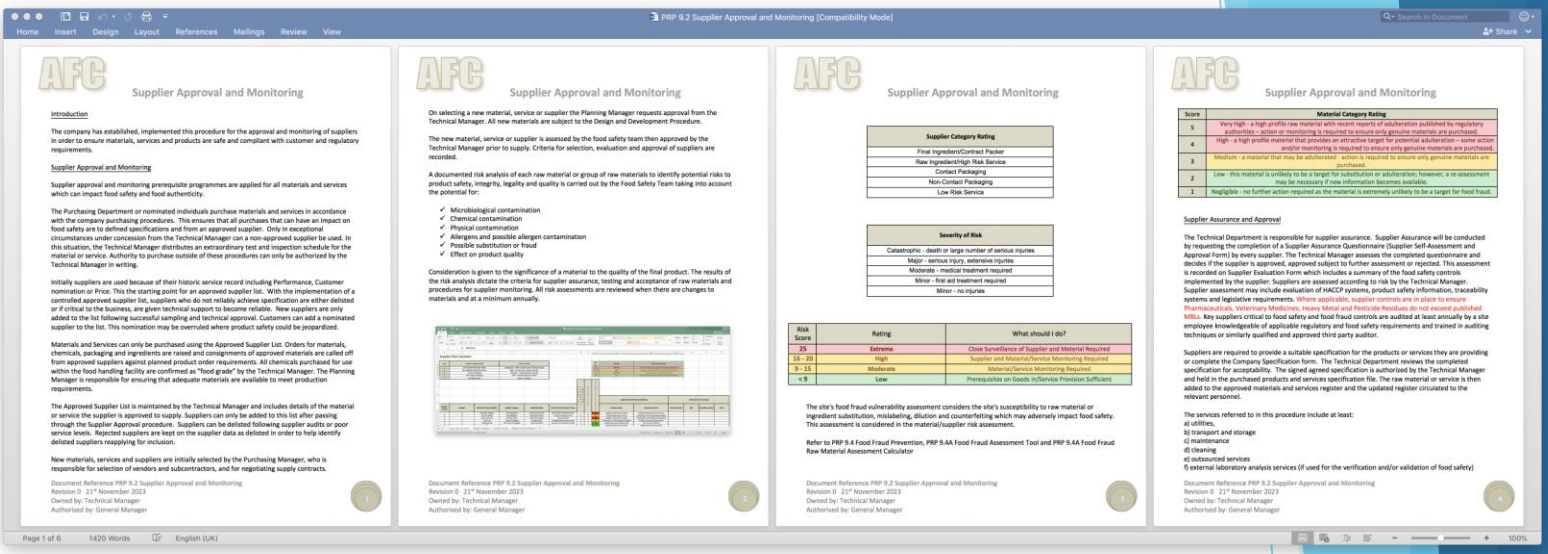
Authorised By: Technical Manager .....

Date .....

Document Reference Micro 001 Enumeration of Total Viable Counts
Revision 0 21st November 2023
Owned by: Laboratory Manager
Authorised By: Technical Manager

Page 1 of 7 1460 Words 100%

Procedures and Tools for Managing Purchasing



PRP 9.2 Supplier Approval and Monitoring [Compatibility Mode]

AFC

Supplier Approval and Monitoring

Introduction

The company has established, implemented this procedure for the approval and monitoring of suppliers in order to ensure materials, services and products are safe and compliant with customer and regulatory requirements.

Supplier Approval and Monitoring

Supplier approval and monitoring prerequisite programmes are applied for all materials and services which can impact food safety and food authenticity.

The Purchasing Department or nominated individuals purchase materials and services in accordance with the company purchasing procedures. This ensures that all purchases that can have an impact on food safety are to defined specifications and from an approved supplier. Only in exceptional circumstances under concession from the Technical Manager can a non-approved supplier be used. In this situation, the Technical Manager distributes an extraordinary test and inspection schedule for the material or service. Authority to purchase outside of these procedures can only be authorized by the Technical Manager in writing.

Initially suppliers are used because of their historic service record including Performance, Customer nomination or Price. This the starting point for an approved supplier list. With the implementation of a controlled approved supplier list, suppliers who do not reliably achieve specification are either delisted or if critical to the business, are given technical support to become reliable. New suppliers are only added to the list following successful sampling and technical approval. Customers can add a nominated supplier to the list. This nomination may be overruled where product safety could be jeopardised.

Materials and Services can only be purchased using the Approved Supplier List. Orders for materials, chemicals, packaging and ingredients are raised and consignments of approved materials are called off from approved suppliers against planned product order requirements. All chemicals purchased for use within the food handling facility are confirmed as "food grade" by the Technical Manager. The Planning Manager is responsible for ensuring that adequate materials are available to meet production requirements.

The Approved Supplier List is maintained by the Technical Manager and includes details of the material or service the supplier is approved to supply. Suppliers can only be added to this list after passing through the Supplier Approval procedure. Suppliers can be delisted following supplier audits or poor service levels. Rejected suppliers are kept on the supplier data as delisted in order to help identify delisted suppliers reapplying for inclusion.

New materials, services and suppliers are initially selected by the Purchasing Manager, who is responsible for selection of vendors and subcontractors, and for negotiating supply contracts.

Document Reference PRP 9.2 Supplier Approval and Monitoring
Revision 0 21st November 2023
Owned by: Technical Manager
Authorised by: General Manager

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Page 1 of 6 1420 Words English (UK)

AFC

Supplier Approval and Monitoring

On selecting a new material, service or supplier the Planning Manager requests approval from the Technical Manager. All new materials are subject to the Design and Development Procedure.

The new material, service or supplier is assessed by the food safety team then approved by the Technical Manager prior to supply. Criteria for selection, evaluation and approval of suppliers are recorded.

A documented risk analysis of each raw material or group of raw materials to identify potential risks to product safety, integrity, legality and quality is carried out by the Food Safety Team taking into account the potential for:

- Microbiological contamination
- Chemical contamination
- Physical contamination
- Allergens and possible allergen contamination
- Possible substitution or fraud
- Effect on product quality

Consideration is given to the significance of a material to the quality of the final product. The results of the risk analysis dictate the criteria for supplier assurance, testing and acceptance of raw materials and procedures for supplier monitoring. All risk assessments are reviewed when there are changes to materials and at a minimum annually.

Document Reference PRP 9.2 Supplier Approval and Monitoring
Revision 0 21st November 2023
Owned by: Technical Manager
Authorised by: General Manager

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Supplier Approval and Monitoring

Supplier Category Rating
Final Ingredient/Contract Packer
Raw Ingredient/High Risk Service
Contact Packaging
Non-Contact Packaging
Low Risk Service

Severity of Risk
Catastrophic - death or large number of serious injuries
Major - serious injury, extensive injuries
Moderate - medical treatment required
Minor - first aid treatment required
Minor - no injuries

Risk Score	Rating	What should I do?
25	Extreme	Close Surveillance of Supplier and Material Required
16 - 20	High	Supplier and Material/Service Monitoring Required
9 - 15	Moderate	Material/Service Monitoring Required
< 9	Low	Prerequisites on Goods In/Service Provision Sufficient

The site's food fraud vulnerability assessment considers the site's susceptibility to raw material or ingredient substitution, mislabeling, dilution and counterfeiting which may adversely impact food safety. This assessment is considered in the material/supplier risk assessment.

Refer to PRP 9.4 Food Fraud Prevention, PRP 9.4A Food Fraud Assessment Tool and PRP 9.4A Food Fraud Raw Material Assessment Calculator

Document Reference PRP 9.2 Supplier Approval and Monitoring
Revision 0 21st November 2023
Owned by: Technical Manager
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Supplier Approval and Monitoring

Score	Material Category Rating
5	Very high - a high profile raw material with recent reports of adulteration published by regulatory authorities – action or monitoring is required to ensure only genuine materials are purchased.
4	High - a high profile material that provides an attractive target for potential adulteration – some action and/or monitoring is required to ensure only genuine materials are purchased.
3	Medium - a material that may be adulterated - action is required to ensure only genuine materials are purchased.
2	Low - this material is unlikely to be a target for substitution or adulteration; however, a re-assessment may be necessary if new information becomes available.
1	Negligible - no further action required as the material is extremely unlikely to be a target for food fraud.

Supplier Assurance and Approval

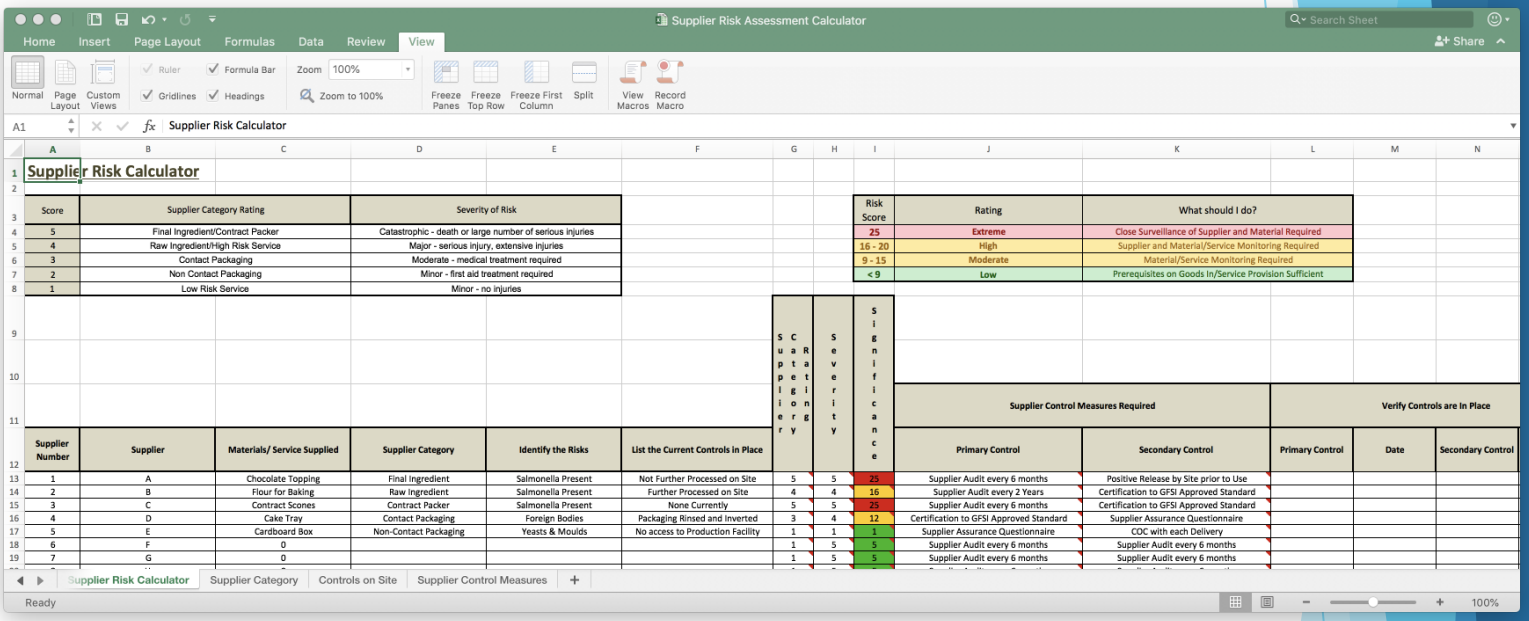
The Technical Department is responsible for supplier assurance. Supplier Assurance will be conducted by requesting the completion of a Supplier Assurance Questionnaire (Supplier Self-Assessment and Approval Form) by every supplier. The Technical Manager assesses the completed questionnaire and decides if the supplier is approved, approved subject to further assessment or rejected. This assessment is recorded on Supplier Evaluation Form which includes a summary of the food safety controls implemented by the supplier. Suppliers are assessed according to risk by the Technical Manager. Supplier assessment may include evaluation of HACCP systems, product safety information, traceability systems and legislative requirements. Where applicable, supplier controls are in place to ensure Pharmaceuticals, Veterinary Medicines, Heavy Metal and Pesticide Residues do not exceed published MRLs. Key suppliers critical to food safety and food fraud controls are audited at least annually by a site employee knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques or similarly qualified and approved third party auditor.

Suppliers are required to provide a suitable specification for the products or services they are providing or complete the Company Specification form. The Technical Department reviews the completed specification for acceptability. The signed agreed specification is authorized by the Technical Manager and held in the purchased products and services specification file. The raw material or service is then added to the approved materials and services register and the updated register circulated to the relevant personnel.

The services referred to in this procedure include at least:
a) utilities,
b) transport and storage
c) maintenance
d) cleaning
e) outsourced services
f) external laboratory analysis services (if used for the verification and/or validation of food safety)

Document Reference PRP 9.2 Supplier Approval and Monitoring
Revision 0 21st November 2023
Owned by: Technical Manager
Authorised by: General Manager

4



Supplier Risk Assessment Calculator

Home Insert Page Layout Formulas Data Review View

Normal Page Layout Custom Views Ruler Gridlines Formula Bar Headings Zoom 100% Zoom to 100% Freeze Panes Freeze Top Row Freeze First Column Split View Macros Record Macro

A1 Supplier Risk Calculator

Supplier Risk Calculator

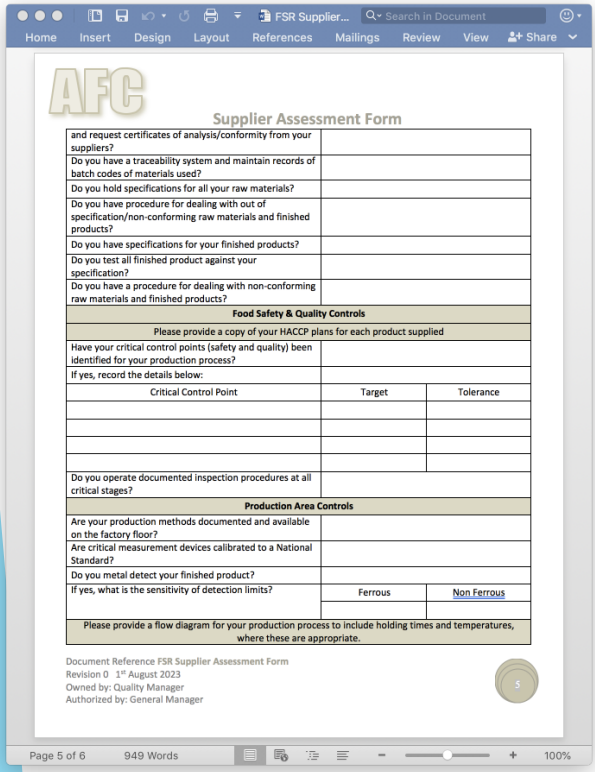
Score	Supplier Category Rating	Severity of Risk
5	Final Ingredient/Contract Packer	Catastrophic - death or large number of serious injuries
4	Raw Ingredient/High Risk Service	Major - serious injury, extensive injuries
3	Contact Packaging	Moderate - medical treatment required
2	Non Contact Packaging	Minor - first aid treatment required
1	Low Risk Service	Minor - no injuries

Risk Score	Rating	What should I do?
25	Extreme	Close Surveillance of Supplier and Material Required
16 - 20	High	Supplier and Material/Service Monitoring Required
9 - 15	Moderate	Material/Service Monitoring Required
< 9	Low	Prerequisites on Goods In/Service Provision Sufficient

Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls in Place	Supplier Category	Target Rating	Severity	Significance	Supplier Control Measures Required: Primary Control	Supplier Control Measures Required: Secondary Control	Verify Controls are In Place: Primary Control	Verify Controls are In Place: Date	Verify Controls are In Place: Secondary Control
1	A	Chocolate Topping	Final Ingredient	Salmonella Present	Not Further Processed on Site	5	5	25		Supplier Audit every 6 months	Positive Release by Site prior to Use			
2	B	Flour for Baking	Raw Ingredient	Salmonella Present	Further Processed on Site	4	4	16		Supplier Audit every 2 Years	Certification to GFSI Approved Standard			
3	C	Contract Scones	Contract Packer	Salmonella Present	None Currently	5	5	25		Supplier Audit every 6 months	Certification to GFSI Approved Standard			
4	D	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	3	4	12		Certification to GFSI Approved Standard	Supplier Assurance Questionnaire			
5	E	Cardboard Box	Non-Contact Packaging	Yeasts & Moulds	No access to Production Facility	1	1	1		Supplier Assurance Questionnaire	COC with each Delivery			
6	F	0				1	5	5		Supplier Audit every 6 months	Supplier Audit every 6 months			
7	G	0				1	5	5		Supplier Audit every 6 months	Supplier Audit every 6 months			

Supplier Risk Calculator | Supplier Category | Controls on Site | Supplier Control Measures

Ready 100%



FSR Supplier... Search in Document

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Supplier Assessment Form

and request certificates of analysis/conformity from your suppliers?		
Do you have a traceability system and maintain records of batch codes of materials used?		
Do you hold specifications for all your raw materials?		
Do you have procedure for dealing with out of specification/non-conforming raw materials and finished products?		
Do you have specifications for your finished products?		
Do you test all finished product against your specification?		
Do you have a procedure for dealing with non-conforming raw materials and finished products?		
Food Safety & Quality Controls		
Please provide a copy of your HACCP plans for each product supplied		
Have your critical control points (safety and quality) been identified for your production process?		
If yes, record the details below:		
Critical Control Point	Target	Tolerance
Do you operate documented inspection procedures at all critical stages?		
Production Area Controls		
Are your production methods documented and available on the factory floor?		
Are critical measurement devices calibrated to a National Standard?		
Do you metal detect your finished product?		
If yes, what is the sensitivity of detection limits?	Ferrous	Non Ferrous
Please provide a flow diagram for your production process to include holding times and temperatures, where these are appropriate.		

Document Reference FSR Supplier Assessment Form
Revision 0 1st August 2023
Owned by: Quality Manager
Authorized by: General Manager

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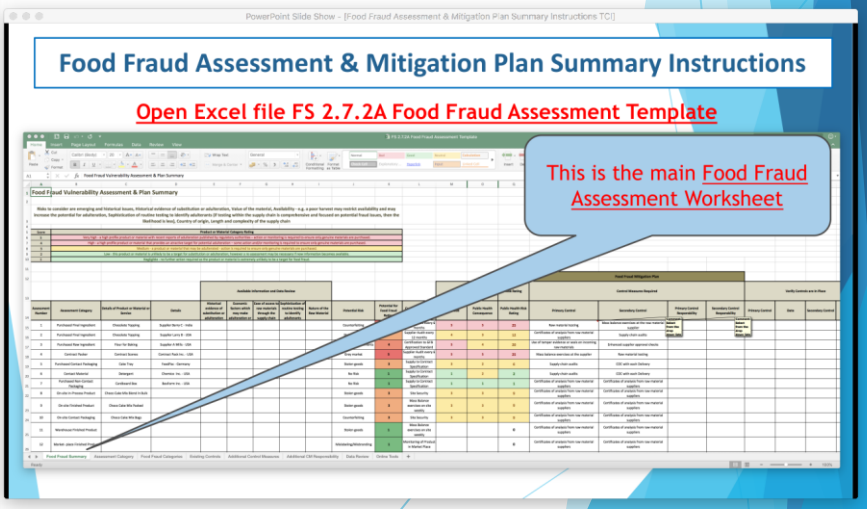


PowerPoint Slide Show - [Food Fraud Assessment & Mitigation Plan Summary Instructions TC1]

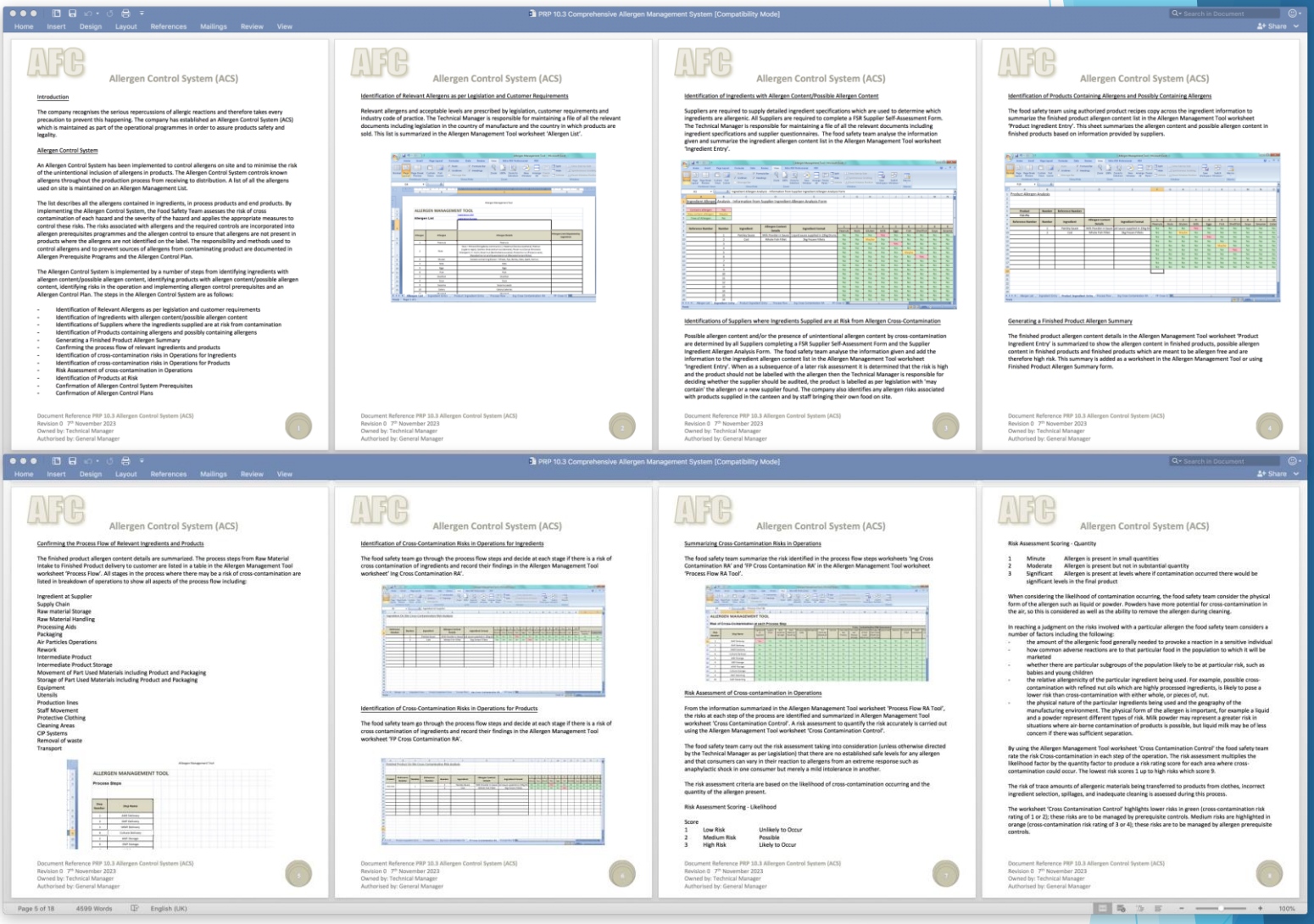
Food Fraud Assessment & Mitigation Plan Summary Instructions

Open Excel file FS 2.7.2A Food Fraud Assessment Template

This is the main Food Fraud Assessment Worksheet

Comprehensive Allergen Management System and Supplementary Allergen Management Tools

PRP 10.3 Comprehensive Allergen Management System is a comprehensive Allergen Management Procedure which is supplemented by Allergen Management Tools and other useful Allergen Control Documents



Allergen Control System (ACS)

Introduction

The company recognises the serious repercussions of allergic reactions and therefore takes every precaution to prevent this happening. The company has established an Allergen Control System (ACS) which is maintained as part of the operational programmes in order to assure products safety and legality.

Allergen Control System

An Allergen Control System has been implemented to control allergens on site and to minimise the risk of the unintentional inclusion of allergens in products. The Allergen Control System controls known allergens throughout the production process from receiving to distribution. A list of all the allergens used on site is maintained on an Allergen Management List.

The list describes all the allergens contained in ingredients, in process products and end products. By implementing the Allergen Control System, the Food Safety Team assesses the risk of cross contamination of each hazard and the severity of the hazard and applies the appropriate measures to control these risks. The risks associated with allergens and the required controls are incorporated into allergen prerequisites programmes and the allergen control to ensure that allergens are not present in products where the allergens are not identified on the label. The responsibility and methods used to control allergens and to prevent sources of allergens from contaminating product are documented in Allergen Prerequisite Programs and the Allergen Control Plan.

The Allergen Control System is implemented by a number of steps from identifying ingredients with allergen content/possible allergen content, identifying products with allergen content/possible allergen content, identifying risks in the operation and implementing allergen control prerequisites and an Allergen Control Plan. The steps in the Allergen Control System are as follows:

- Identification of Relevant Allergens as per legislation and customer requirements
- Identification of Ingredients with allergen content/possible allergen content
- Identifications of Suppliers where the ingredients supplied are at risk from contamination
- Identification of Products containing allergens and possibly containing allergens
- Generating a Finished Product Allergen Summary
- Confirming the process flow of relevant ingredients and products
- Identification of cross-contamination risks in Operations for Ingredients
- Identification of cross-contamination risks in Operations for Products
- Risk Assessment of cross-contamination in Operations
- Identification of Products at Risk
- Confirmation of Allergen Control System Prerequisites
- Confirmation of Allergen Control Plans

Document Reference PRP 10.3 Allergen Control System (ACS)
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

Identification of Relevant Allergens as per Legislation and Customer Requirements

Relevant allergens and acceptable levels are prescribed by legislation, customer requirements and industry code of practice. The Technical Manager is responsible for maintaining a file of all the relevant documents including legislation in the country of manufacture and the country in which products are sold. This list is summarized in the Allergen Management Tool worksheet 'Allergen List'.

Identification of Ingredients with Allergen Content/Possible Allergen Content

Suppliers are required to supply detailed ingredient specifications which are used to determine which ingredients are allergenic. All Suppliers are required to complete a FSR Supplier Self-Assessment Form. The Technical Manager is responsible for maintaining a file of all the relevant documents including ingredient specifications and supplier questionnaires. The food safety team analyse the information given and summarize the ingredient allergen content list in the Allergen Management Tool worksheet 'Ingredient Entry'.

Identifications of Suppliers where Ingredients Supplied are at Risk from Allergen Cross-Contamination

Possible allergen content and/or the presence of unintentional allergen content by cross-contamination are determined by all Suppliers completing a FSR Supplier Self-Assessment Form and the Supplier Ingredient Allergen Analysis Form. The food safety team analyse the information given and add the information to the ingredient allergen content list in the Allergen Management Tool worksheet 'Ingredient Entry'. When as a subsequence of a later risk assessment it is determined that the risk is high and the product should not be labelled with the allergen then the Technical Manager is responsible for deciding whether the supplier should be audited, the product is labelled as per legislation with 'may contain' the allergen or a new supplier found. The company also identifies any allergen risks associated with products supplied in the canteen and by staff bringing their own food on site.

Identification of Products Containing Allergens and Possibly Containing Allergens

The food safety team using authorized product recipes copy across the ingredient information to summarize the finished product allergen content list in the Allergen Management Tool worksheet 'Product Ingredient Entry'. This sheet summarizes the allergen content and possible allergen content in finished products based on information provided by suppliers.

Generating a Finished Product Allergen Summary

The finished product allergen content details in the Allergen Management Tool worksheet 'Product Ingredient Entry' is summarized to show the allergen content in finished products, possible allergen content in finished products and finished products which are meant to be allergen free and are therefore high risk. This summary is added as a worksheet in the Allergen Management Tool or using Finished Product Allergen Summary form.

Confirming the Process Flow of Relevant Ingredients and Products

The finished product allergen content details are summarized. The process steps from Raw Material Intake to Finished Product delivery to customer are listed in a table in the Allergen Management Tool worksheet 'Process Flow'. All stages in the process where there may be a risk of cross-contamination are listed in breakdown of operations to show all aspects of the process flow including:

Ingredient at Supplier
Supply Chain
Raw material Storage
Raw Material Handling
Processing Aids
Packaging
Air Particles Operations
Rework
Intermediate Product
Intermediate Product Storage
Movement of Part Used Materials including Product and Packaging
Storage of Part Used Materials including Product and Packaging
Equipment
Utensils
Production lines
Staff Movement
Protective Clothing
Cleaning Areas
CIP Systems
Removal of waste
Transport

Identification of Cross-Contamination Risks in Operations for Ingredients

The food safety team go through the process flow steps and decide at each stage if there is a risk of cross contamination of ingredients and record their findings in the Allergen Management Tool worksheet 'Ing Cross Contamination RA'.

Identification of Cross-Contamination Risks in Operations for Products

The food safety team go through the process flow steps and decide at each stage if there is a risk of cross contamination of ingredients and record their findings in the Allergen Management Tool worksheet 'FP Cross Contamination RA'.

Summarizing Cross-Contamination Risks in Operations

The food safety team summarize the risk identified in the process flow steps worksheets 'Ing Cross Contamination RA' and 'FP Cross Contamination RA' in the Allergen Management Tool worksheet 'Process Flow RA Tool'.

Risk Assessment of Cross-contamination in Operations

From the information summarized in the Allergen Management Tool worksheet 'Process Flow RA Tool', the risks at each step of the process are identified and summarized in Allergen Management Tool worksheet 'Cross Contamination Control'. A risk assessment to quantify the risk accurately is carried out using the Allergen Management Tool worksheet 'Cross Contamination Control'.

The food safety team carry out the risk assessment taking into consideration (unless otherwise directed by the Technical Manager as per legislation) that there are no established safe levels for any allergen and that consumers can vary in their reaction to allergens from an extreme response such as anaphylactic shock in one consumer but merely a mild intolerance in another.

The risk assessment criteria are based on the likelihood of cross-contamination occurring and the quantity of the allergen present.

Risk Assessment Scoring - Likelihood

Score		
1	Low Risk	Unlikely to Occur
2	Medium Risk	Possible
3	High Risk	Likely to Occur

Risk Assessment Scoring - Quantity

1	Minute	Allergen is present in small quantities
2	Moderate	Allergen is present but not in substantial quantity
3	Significant	Allergen is present at levels where if contamination occurred there would be significant levels in the final product

When considering the likelihood of contamination occurring, the food safety team consider the physical form of the allergen such as liquid or powder. Powders have more potential for cross-contamination in the air, so this is considered as well as the ability to remove the allergen during cleaning.

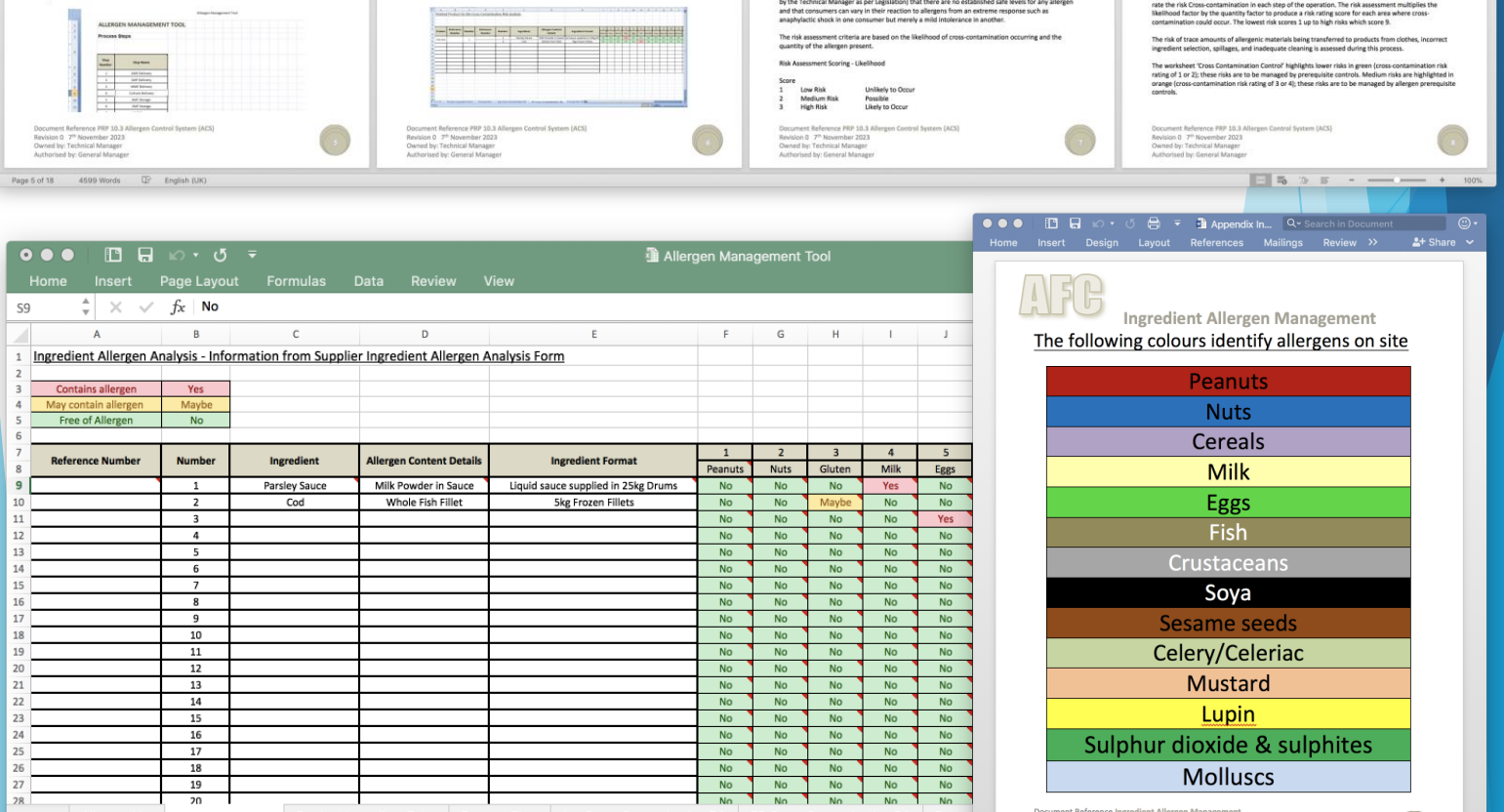
In reaching a judgment on the risks involved with a particular allergen the food safety team considers a number of factors including the following:

- the amount of the allergenic food generally needed to provoke a reaction in a sensitive individual
- how common adverse reactions are to that particular food in the population to which it will be marketed
- whether there are particular subgroups of the population likely to be at particular risk, such as babies and young children
- the relative allergenicity of the particular ingredient being used. For example, possible cross-contamination with refined nut oils which are highly processed ingredients, is likely to pose a lower risk than cross-contamination with either whole, or pieces of, nut.
- the physical nature of the particular ingredients being used and the geography of the manufacturing environment. The physical form of the allergen is important, for example a liquid and a powder represent different types of risk. Milk powder may represent a greater risk in situations where air-borne contamination of products is possible, but liquid milk may be of less concern if there was sufficient separation.

By using the Allergen Management Tool worksheet 'Cross Contamination Control' the food safety team rate the risk Cross-contamination in each step of the operation. The risk assessment multiplies the likelihood factor by the quantity factor to produce a risk rating score for each area where cross-contamination could occur. The lowest risk scores 1 up to high risks which score 9.

The risk of trace amounts of allergenic materials being transferred to products from clothes, incorrect ingredient selection, spillages, and inadequate cleaning is assessed during this process.

The worksheet 'Cross Contamination Control' highlights lower risks in green (cross-contamination risk rating of 1 or 2); these risks are to be managed by prerequisite controls. Medium risks are highlighted in orange (cross-contamination risk rating of 3 or 4); these risks are to be managed by allergen prerequisite controls.



Allergen Management Tool

Ingredient Allergen Analysis - Information from Supplier Ingredient Allergen Analysis Form

Contains allergen	Yes
May contain allergen	Maybe
Free of Allergen	No

Reference Number	Number	Ingredient	Allergen Content Details	Ingredient Format	1	2	3	4	5
					Peanuts	Nuts	Gluten	Milk	Eggs
	1	Parsley Sauce	Milk Powder in Sauce	Liquid sauce supplied in 25kg Drums	No	No	No	Yes	No
	2	Cod	Whole Fish Fillet	5kg Frozen Fillets	No	No	Maybe	No	No
	3				No	No	No	No	Yes
	4				No	No	No	No	No
	5				No	No	No	No	No
	6				No	No	No	No	No
	7				No	No	No	No	No
	8				No	No	No	No	No
	9				No	No	No	No	No
	10				No	No	No	No	No
	11				No	No	No	No	No
	12				No	No	No	No	No
	13				No	No	No	No	No
	14				No	No	No	No	No
	15				No	No	No	No	No
	16				No	No	No	No	No
	17				No	No	No	No	No
	18				No	No	No	No	No
	19				No	No	No	No	No
	20				No	No	No	No	No

Allergen List | Ingredient Entry | Product Ingredient Entry | Process Flow | Ing Cross Contamination RA | FP Cross Contamination RA | Proces

Ready

Ingredient Allergen Management

The following colours identify allergens on site

- Peanuts
- Nuts
- Cereals
- Milk
- Eggs
- Fish
- Crustaceans
- Soya
- Sesame seeds
- Celery/Celeriac
- Mustard
- Lupin
- Sulphur dioxide & sulphites
- Molluscs

Document Reference Ingredient Allergen Management
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

PRP Verification Records

There are corresponding Verification Records for the PRPs

PRP Verification Records

Search

Name

- PRP Record 4.1 Design and Construction of Buildings.docx
- PRP Record 4.2 Environmental Control.docx
- PRP Record 4.3 Site Location and Standards.docx
- PRP Record 5.1 Layout of Premises and Workspace.docx
- PRP Record 5.2 Internal Design and Layout.docx
- PRP Record 5.3 Internal Structure.docx
- PRP Record 5.4 Equipment Design and Location.docx
- PRP Record 5.5 Laboratory Facilities.docx
- PRP Record 5.6 Temporary Structures and Vending Machine Facilities.docx
- PRP Record 5.7 Storage Prerequisite Programmes.docx
- PRP Record 6.1 Site Services Prerequisite Programmes.docx
- PRP Record 6.2 Control of Water Supply.docx
- PRP Record 6.3 Control of Boiler Chemicals.docx
- PRP Record 6.4 Control of Air Supply.docx
- PRP Record 6.5 Control of Compressed Air and Gases.docx
- PRP Record 6.6 Lighting Prerequisite Programmes.docx
- PRP Record 7.1 Waste Management.docx
- PRP Record 7.2 Waste Container Management.docx
- PRP Record 7.3 Waste Disposal Prerequisite Programmes.docx
- PRP Record 7.4 Drainage System Prerequisite Programmes.docx
- PRP Record 8.1 Equipment Prerequisite Programmes.docx
- PRP Record 8.2 Equipment Hygienic Design.docx
- PRP Record 8.3 Food Contact Surfaces.docx
- PRP Record 8.4 Monitoring Equipment Prerequisite Programmes.docx
- PRP Record 8.5 Equipment Cleaning Prerequisite Programmes.docx
- PRP Record 8.6 Appendix Maintenance Procedure Verification.docx
- PRP Record 8.6 Maintenance System Prerequisite Programmes.docx
- PRP Record 9.1 Purchasing Prerequisite Programmes.docx
- PRP Record 9.2 Supplier Approval and Monitoring.docx
- PRP Record 9.3 Control of Incoming Materials.docx
- PRP Record 9.4 Food Fraud Prevention.docx
- PRP Record 10.1 Prevention of Contamination.docx
- PRP Record 10.2 Prevention of Microbiological Contamination.docx

PRP Verification Records

Search

Name

- PRP Record 10.3 Allergen Control System.docx
- PRP Record 10.4 Prevention of Physical Contamination.docx
- PRP Record 11.1 Cleaning Prerequisite Programmes.docx
- PRP Record 11.2 Cleaning Agent and Equipment.docx
- PRP Record 11.3 Cleaning Procedures Prerequisite Programmes.docx
- PRP Record 11.4 CIP System Prerequisite Programmes.docx
- PRP Record 11.5 Monitoring Cleaning Effectiveness.docx
- PRP Record 12 Management of Pest Control Verification Record.docx
- PRP Record 13 Hygiene Code of Practice Verification Record.docx
- PRP Record 13.1 Personal Hygiene and Personnel Facilities.docx
- PRP Record 13.2 Personnel Hygiene Facilities.docx
- PRP Record 13.3 Personnel Canteen Facilities.docx
- PRP Record 13.4 Protective Work Wear.docx
- PRP Record 13.5 Medical Screeing.docx
- PRP Record 13.6 Illness Reporting.docx
- PRP Record 13.7 Personal Cleanliness.docx
- PRP Record 13.8 Personal Behaviour.docx
- PRP Record 13.9 Control of Visitors and Sub-Contractors.docx
- PRP Record 14.1 Rework Prerequisite Programmes.docx
- PRP Record 14.2 Rework Storage Identification and Traceability.docx
- PRP Record 14.3 Rework Usage Prerequisite Programmes.docx
- PRP Record 15.1 Product Recall Prerequisite Programmes.docx
- PRP Record 15.2 Product Recall Procedure.docx
- PRP Record 16.1 Storage Prerequisite Programmes.docx
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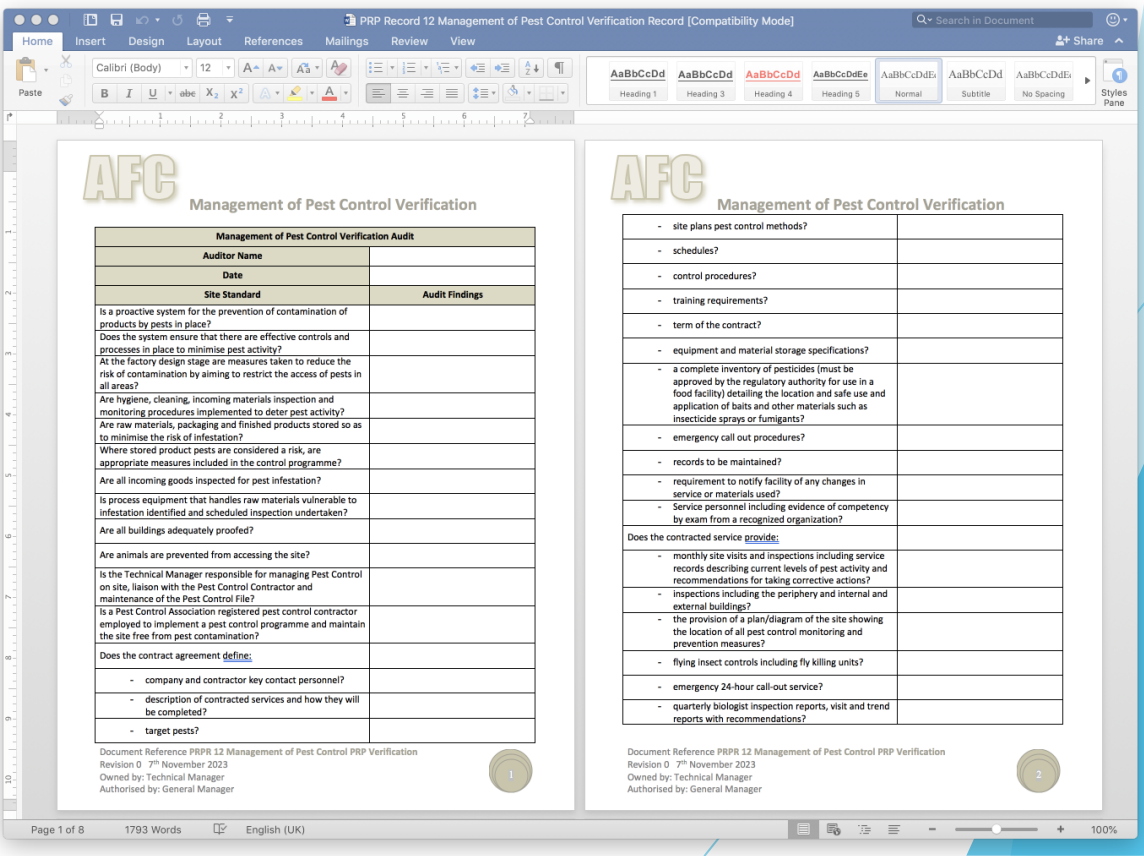
- PRP Record 16.3 Despatch and Distribution Verification Record.docx
- PRP Record 17.1 Product Information Prerequisite Programmes.docx
- PRP Record 17.2 Product Labelling Controls.docx
- PRP Record 18.1 Food Defence Prerequisite Programmes.docx
- PRP Record 18.2 Access Controls Prerequisite Programmes.docx



PRP Record 12 Management of Pest Control Verification Record [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

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Management of Pest Control Verification

Management of Pest Control Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Is a proactive system for the prevention of contamination of products by pests in place?	
Does the system ensure that there are effective controls and processes in place to minimise pest activity?	
At the factory design stage are measures taken to reduce the risk of contamination by aiming to restrict the access of pests in all areas?	
Are hygiene, cleaning, incoming materials inspection and monitoring procedures implemented to deter pest activity?	
Are raw materials, packaging and finished products stored so as to minimise the risk of infestation?	
Where stored product pests are considered a risk, are appropriate measures included in the control programme?	
Are all incoming goods inspected for pest infestation?	
Is process equipment that handles raw materials vulnerable to infestation identified and scheduled inspection undertaken?	
Are all buildings adequately proofed?	
Are animals are prevented from accessing the site?	
Is the Technical Manager responsible for managing Pest Control on site, liaison with the Pest Control Contractor and maintenance of the Pest Control File?	
Is a Pest Control Association registered pest control contractor employed to implement a pest control programme and maintain the site free from pest contamination?	
Does the contract agreement define:	
- company and contractor key contact personnel?	
- description of contracted services and how they will be completed?	
- target pests?	

Document Reference PRPR 12 Management of Pest Control PRP Verification
Revision 0 7th November 2023
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Management of Pest Control Verification

- site plans pest control methods?	
- schedules?	
- control procedures?	
- training requirements?	
- term of the contract?	
- equipment and material storage specifications?	
- a complete inventory of pesticides (must be approved by the regulatory authority for use in a food facility) detailing the location and safe use and application of baits and other materials such as insecticide sprays or fumigants?	
- emergency call out procedures?	
- records to be maintained?	
- requirement to notify facility of any changes in service or materials used?	
- Service personnel including evidence of competency by exam from a recognized organization?	
Does the contracted service provide:	
- monthly site visits and inspections including service records describing current levels of pest activity and recommendations for taking corrective actions?	
- inspections including the periphery and internal and external buildings?	
- the provision of a plan/diagram of the site showing the location of all pest control monitoring and prevention measures?	
- flying insect controls including fly killing units?	
- emergency 24-hour call-out service?	
- quarterly biologist inspection reports, visit and trend reports with recommendations?	

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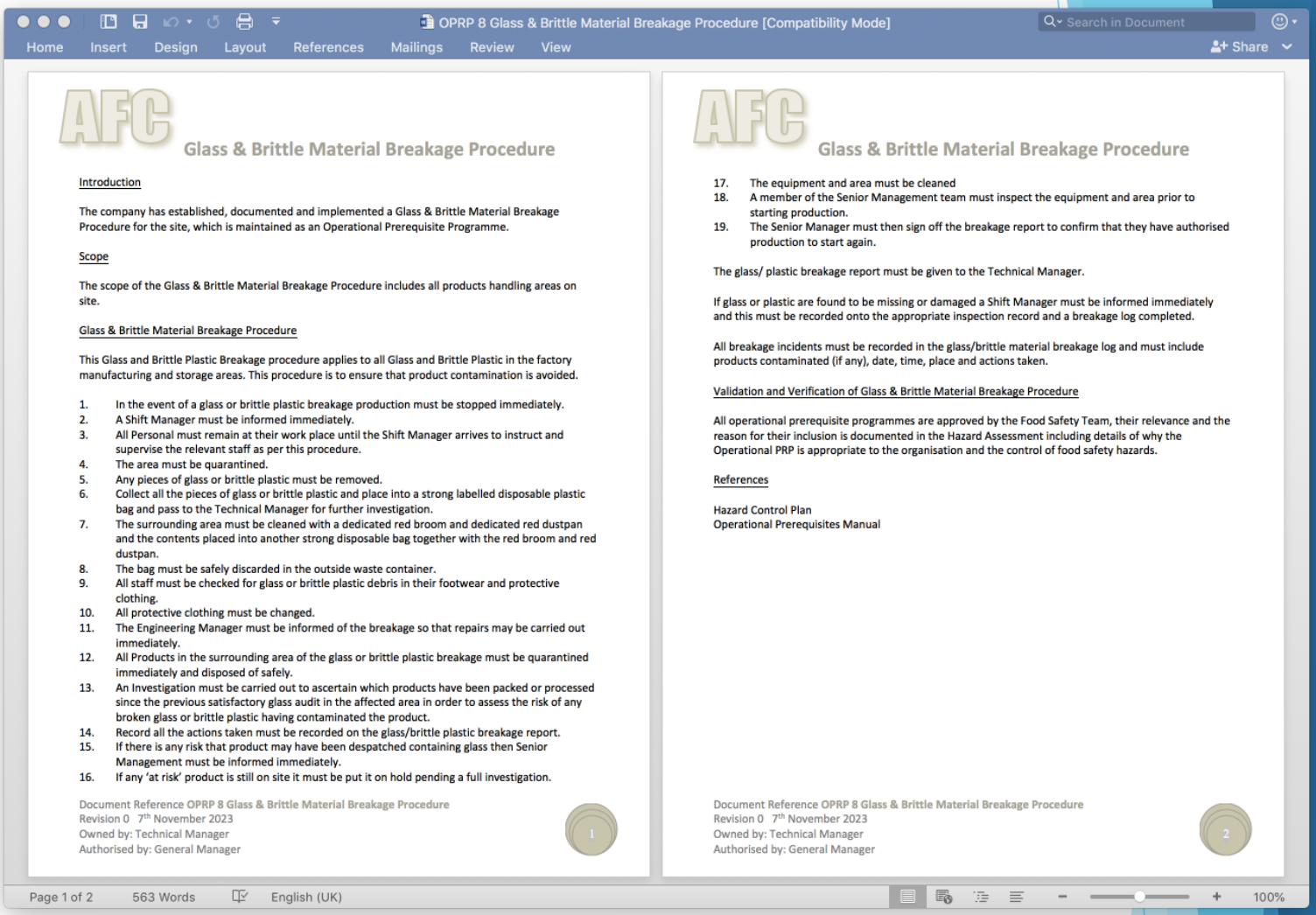
Operational PRPs Manual

Example Operational PRP Templates with corresponding Validation and Verification Records are provided

Operational PRPs Manual

Example Operational PRP Templates with corresponding Validation and Verification Records are provided



OPRP 8 Glass & Brittle Material Breakage Procedure [Compatibility Mode]

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Glass & Brittle Material Breakage Procedure

Introduction

The company has established, documented and implemented a Glass & Brittle Material Breakage Procedure for the site, which is maintained as an Operational Prerequisite Programme.

Scope

The scope of the Glass & Brittle Material Breakage Procedure includes all products handling areas on site.

Glass & Brittle Material Breakage Procedure

This Glass and Brittle Plastic Breakage procedure applies to all Glass and Brittle Plastic in the factory manufacturing and storage areas. This procedure is to ensure that product contamination is avoided.

1. In the event of a glass or brittle plastic breakage production must be stopped immediately.
2. A Shift Manager must be informed immediately.
3. All Personal must remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff as per this procedure.
4. The area must be quarantined.
5. Any pieces of glass or brittle plastic must be removed.
6. Collect all the pieces of glass or brittle plastic and place into a strong labelled disposable plastic bag and pass to the Technical Manager for further investigation.
7. The surrounding area must be cleaned with a dedicated red broom and dedicated red dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan.
8. The bag must be safely discarded in the outside waste container.
9. All staff must be checked for glass or brittle plastic debris in their footwear and protective clothing.
10. All protective clothing must be changed.
11. The Engineering Manager must be informed of the breakage so that repairs may be carried out immediately.
12. All Products in the surrounding area of the glass or brittle plastic breakage must be quarantined immediately and disposed of safely.
13. An Investigation must be carried out to ascertain which products have been packed or processed since the previous satisfactory glass audit in the affected area in order to assess the risk of any broken glass or brittle plastic having contaminated the product.
14. Record all the actions taken must be recorded on the glass/brittle plastic breakage report.
15. If there is any risk that product may have been despatched containing glass then Senior Management must be informed immediately.
16. If any 'at risk' product is still on site it must be put it on hold pending a full investigation.

Document Reference OPRP 8 Glass & Brittle Material Breakage Procedure
Revision 0 7th November 2023
Owned by: Technical Manager
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Glass & Brittle Material Breakage Procedure

17. The equipment and area must be cleaned
18. A member of the Senior Management team must inspect the equipment and area prior to starting production.
19. The Senior Manager must then sign off the breakage report to confirm that they have authorised production to start again.

The glass/ plastic breakage report must be given to the Technical Manager.

If glass or plastic are found to be missing or damaged a Shift Manager must be informed immediately and this must be recorded onto the appropriate inspection record and a breakage log completed.

All breakage incidents must be recorded in the glass/brittle material breakage log and must include products contaminated (if any), date, time, place and actions taken.

Validation and Verification of Glass & Brittle Material Breakage Procedure

All operational prerequisite programmes are approved by the Food Safety Team, their relevance and the reason for their inclusion is documented in the Hazard Assessment including details of why the Operational PRP is appropriate to the organisation and the control of food safety hazards.

References

Hazard Control Plan
Operational Prerequisites Manual

Document Reference OPRP 8 Glass & Brittle Material Breakage Procedure
Revision 0 7th November 2023
Owned by: Technical Manager
Authorised by: General Manager

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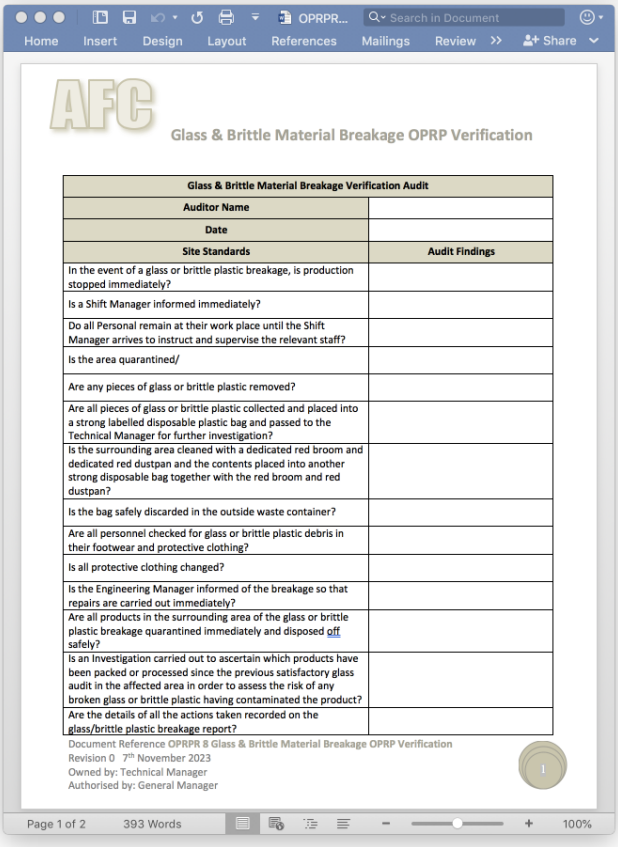
Page 1 of 2 563 Words English (UK) 100%



OPRPR...

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Glass & Brittle Material Breakage OPRP Verification

Glass & Brittle Material Breakage Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
In the event of a glass or brittle plastic breakage, is production stopped immediately?	
Is a Shift Manager informed immediately?	
Do all Personal remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff?	
Is the area quarantined/	
Are any pieces of glass or brittle plastic removed?	
Are all pieces of glass or brittle plastic collected and placed into a strong labelled disposable plastic bag and passed to the Technical Manager for further investigation?	
Is the surrounding area cleaned with a dedicated red broom and dedicated red dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan?	
Is the bag safely discarded in the outside waste container?	
Are all personnel checked for glass or brittle plastic debris in their footwear and protective clothing?	
Is all protective clothing changed?	
Is the Engineering Manager informed of the breakage so that repairs are carried out immediately?	
Are all products in the surrounding area of the glass or brittle plastic breakage quarantined immediately and disposed off safely?	
Is an Investigation carried out to ascertain which products have been packed or processed since the previous satisfactory glass audit in the affected area in order to assess the risk of any broken glass or brittle plastic having contaminated the product?	
Are the details of all the actions taken recorded on the glass/brittle plastic breakage report?	

Document Reference OPRPR 8 Glass & Brittle Material Breakage OPRP Verification
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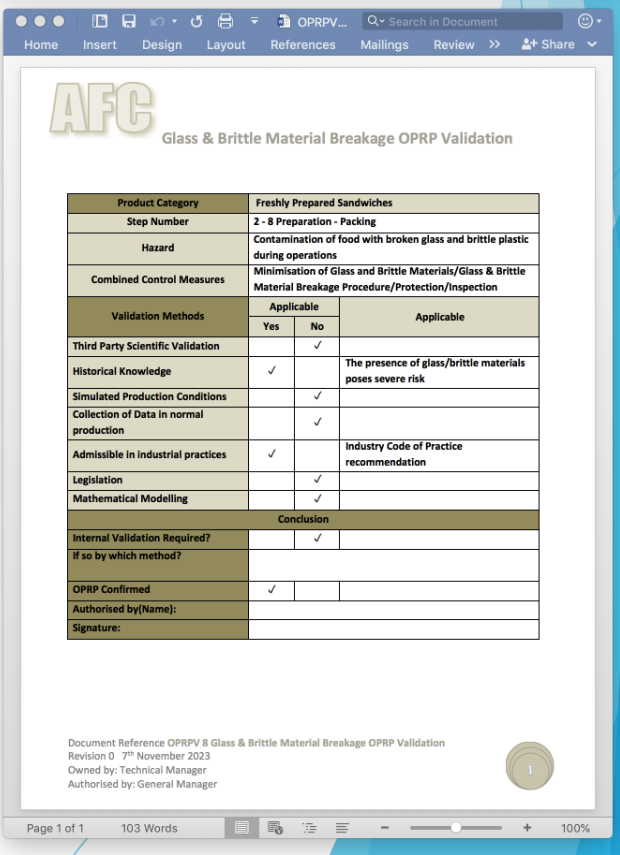

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Glass & Brittle Material Breakage OPRP Validation

Product Category	Freshly Prepared Sandwiches		
Step Number	2 - 8 Preparation - Packing		
Hazard	Contamination of food with broken glass and brittle plastic during operations		
Combined Control Measures	Minimisation of Glass and Brittle Materials/Glass & Brittle Material Breakage Procedure/Protection/Inspection		
Validation Methods	Applicable		Applicable
	Yes	No	
Third Party Scientific Validation		✓	
Historical Knowledge	✓		The presence of glass/brittle materials poses severe risk
Simulated Production Conditions		✓	
Collection of Data in normal production		✓	
Admissible in industrial practices	✓		Industry Code of Practice recommendation
Legislation		✓	
Mathematical Modelling		✓	
Conclusion			
Internal Validation Required?		✓	
If so by which method?			
OPRP Confirmed	✓		
Authorised by(Name):			
Signature:			

Document Reference OPRPV 8 Glass & Brittle Material Breakage OPRP Validation
Revision 0 7th November 2023
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Authorised by: General Manager

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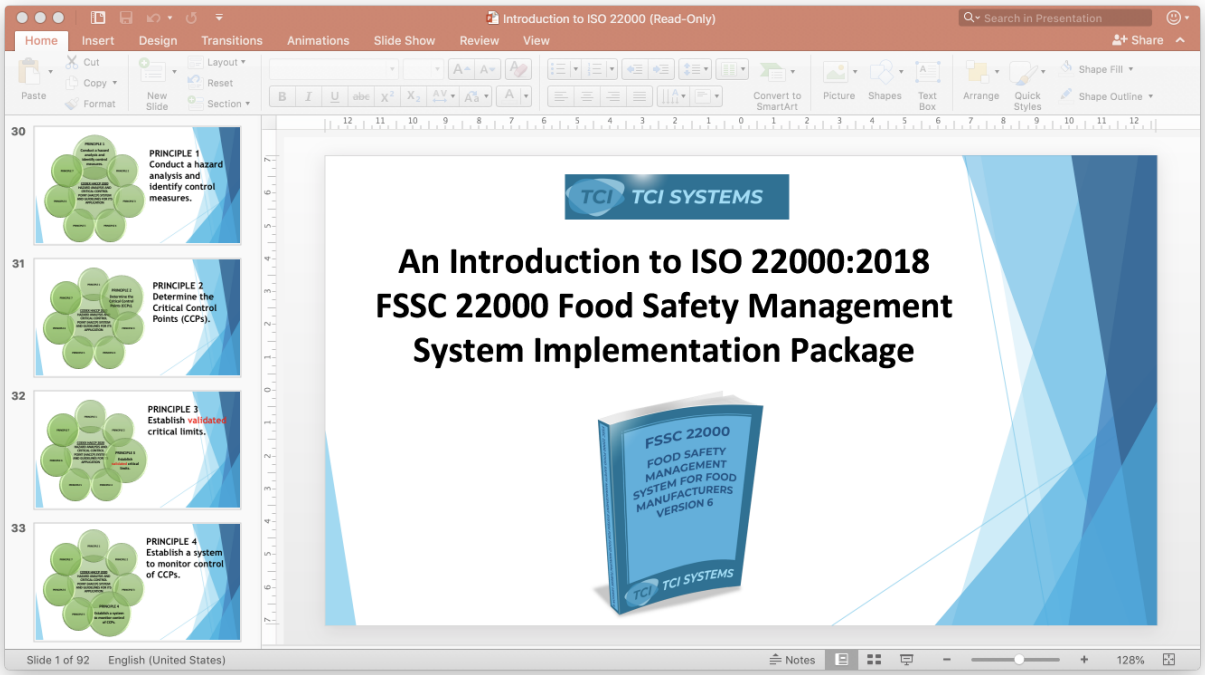
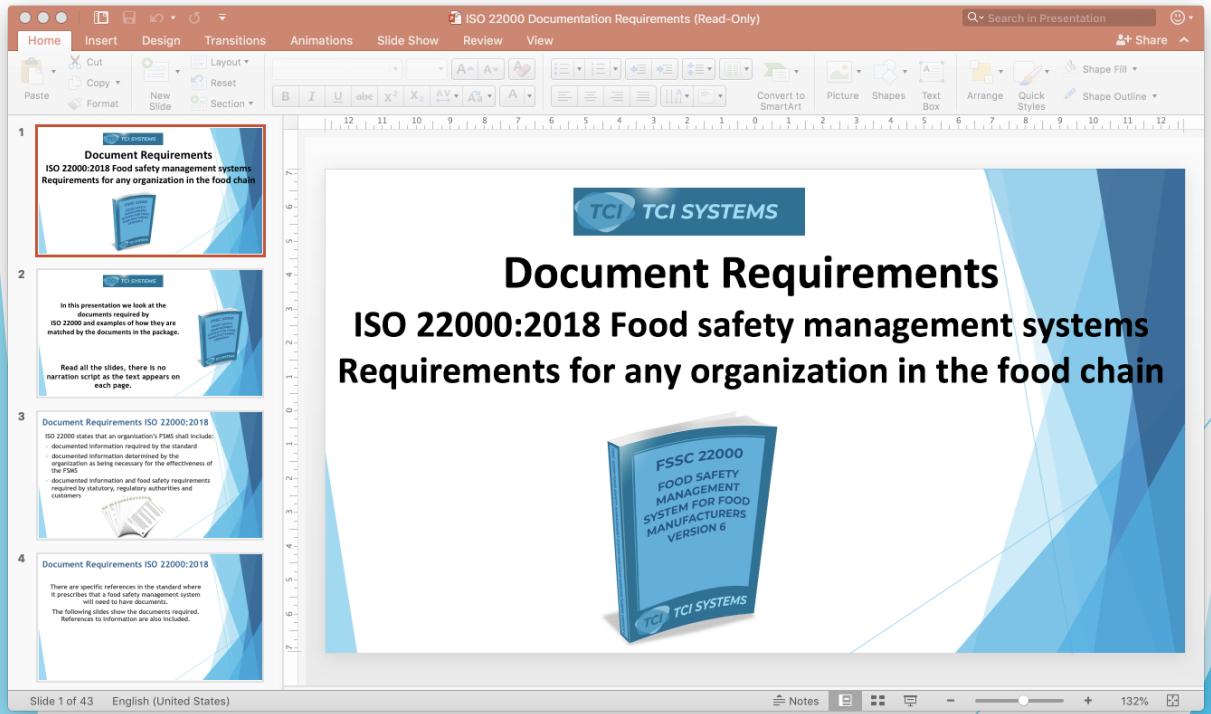
Page 1 of 1 103 Words 100%

PowerPoint Training Presentations are included in the package

Introduction to ISO 22000 Training Presentation

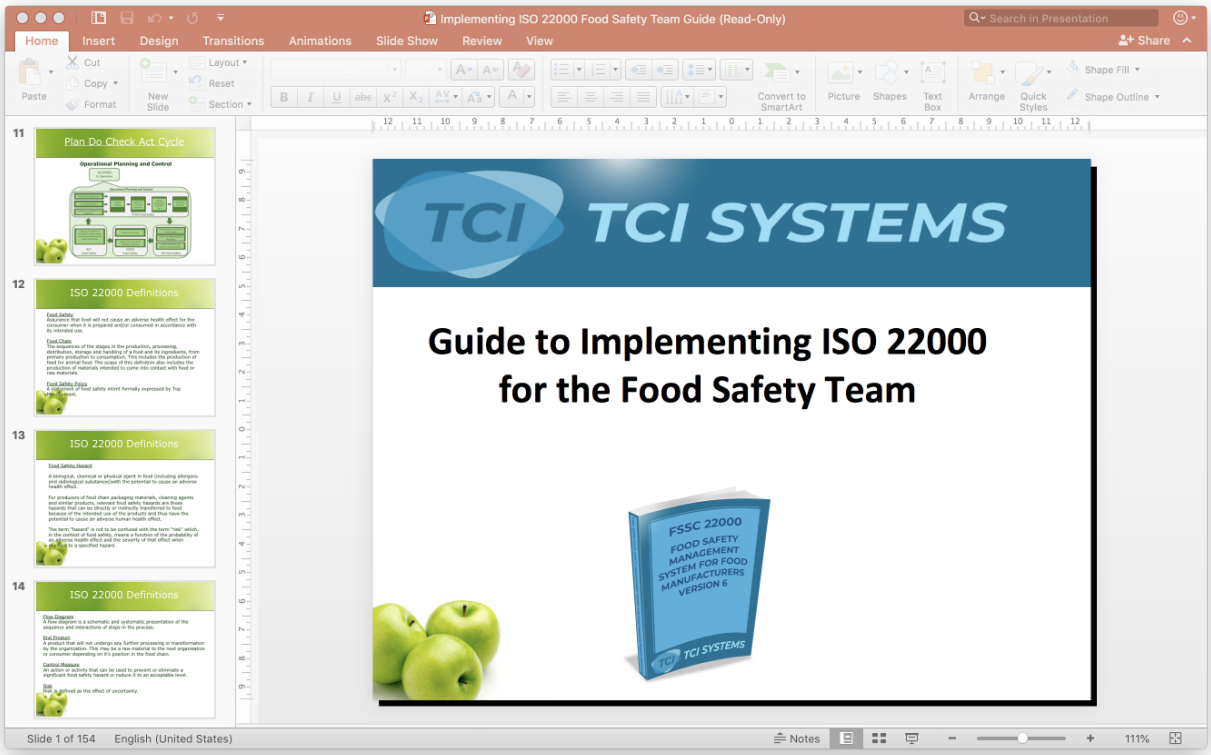


ISO 22000 Documentation Requirements Training Presentation

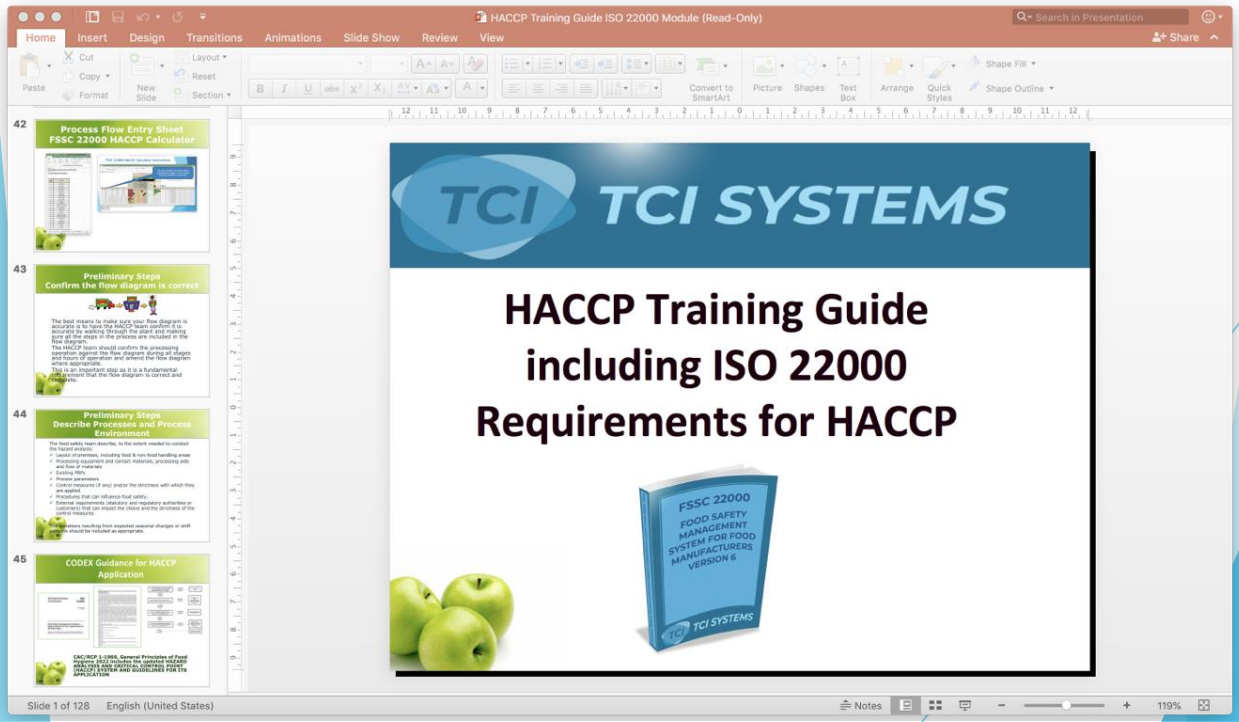


PowerPoint Training Presentations

Implementing ISO 22000 Food Safety Team Guide Training Presentation

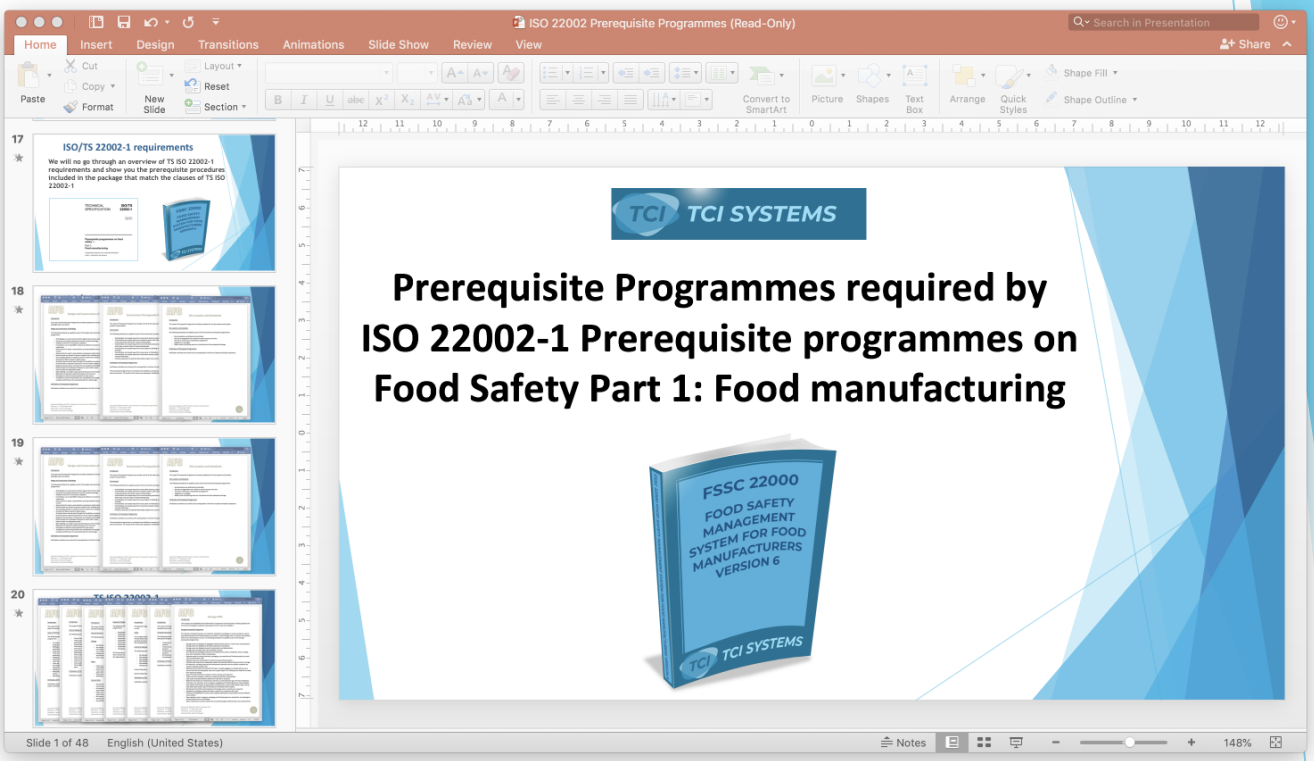


HACCP Training Guide ISO 22000 Module Training Presentation

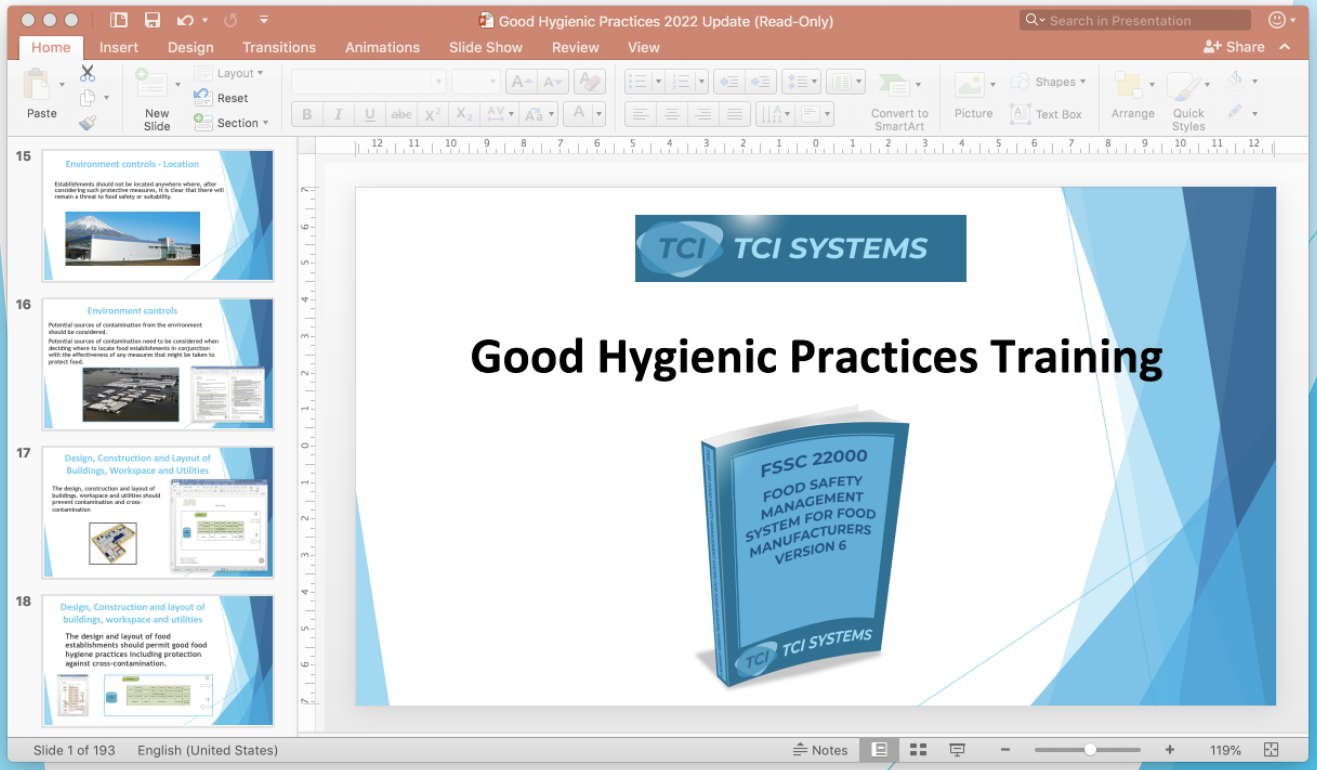


PowerPoint Training Presentations

ISO 22002 Prerequisite Programmes Training Presentation

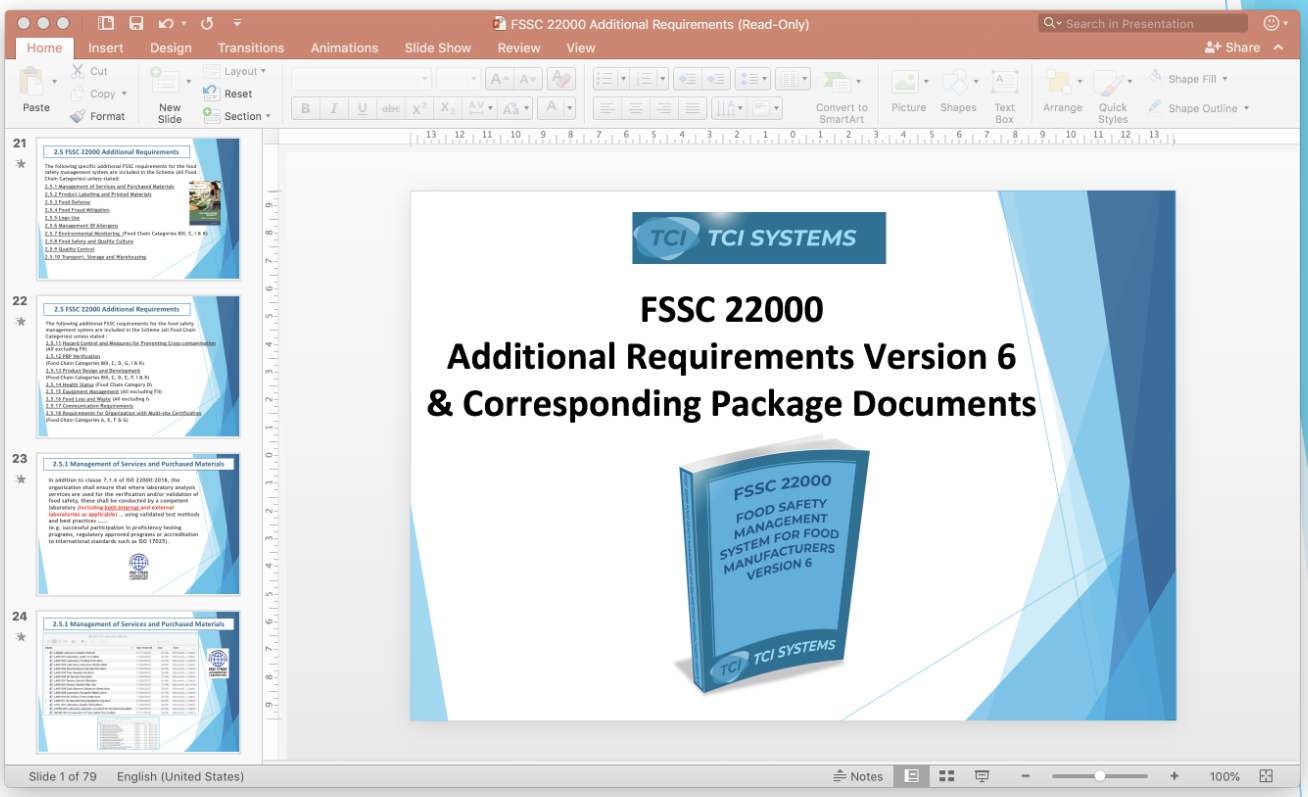


Good Hygienic Practices 2022 Update Training Presentation

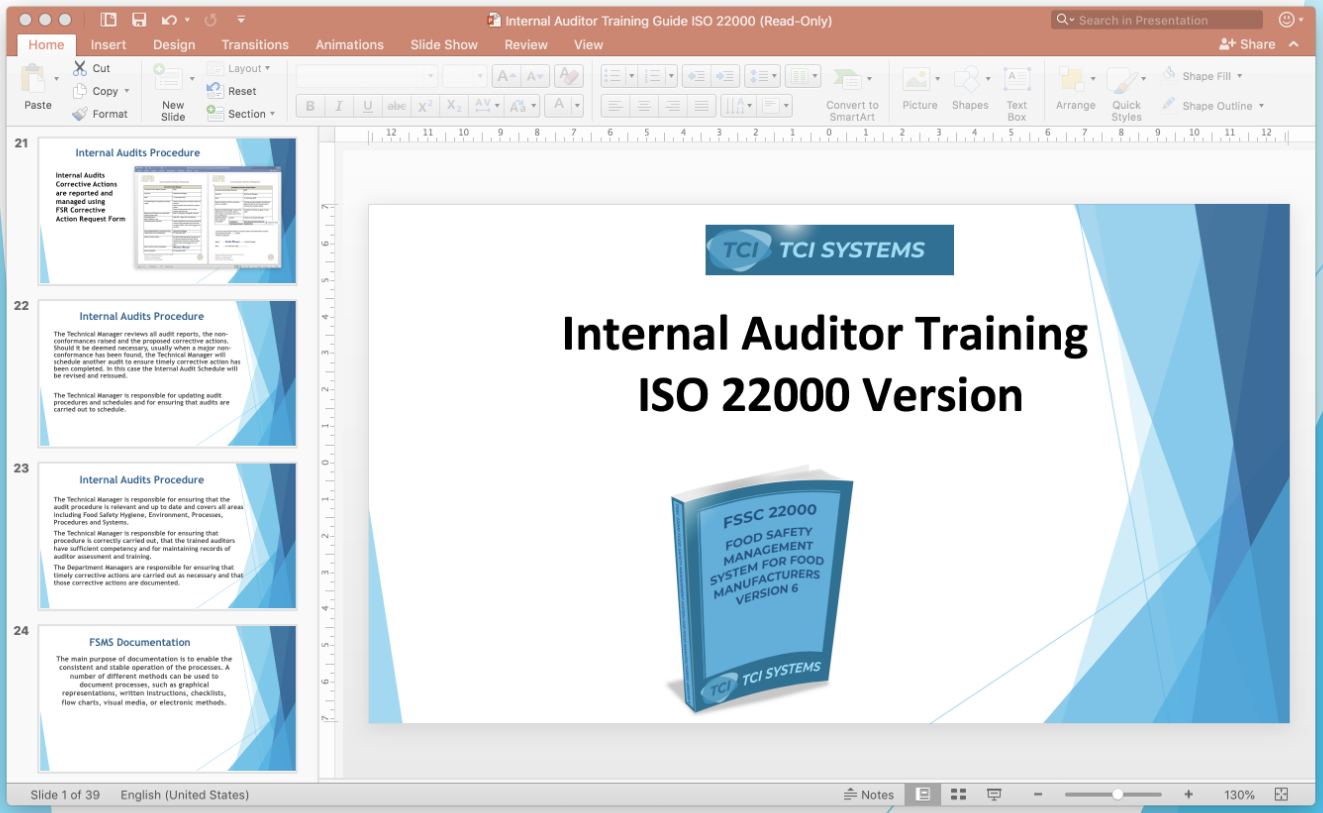


PowerPoint Training Presentations

FSSC 22000 Additional Requirements Training Presentation

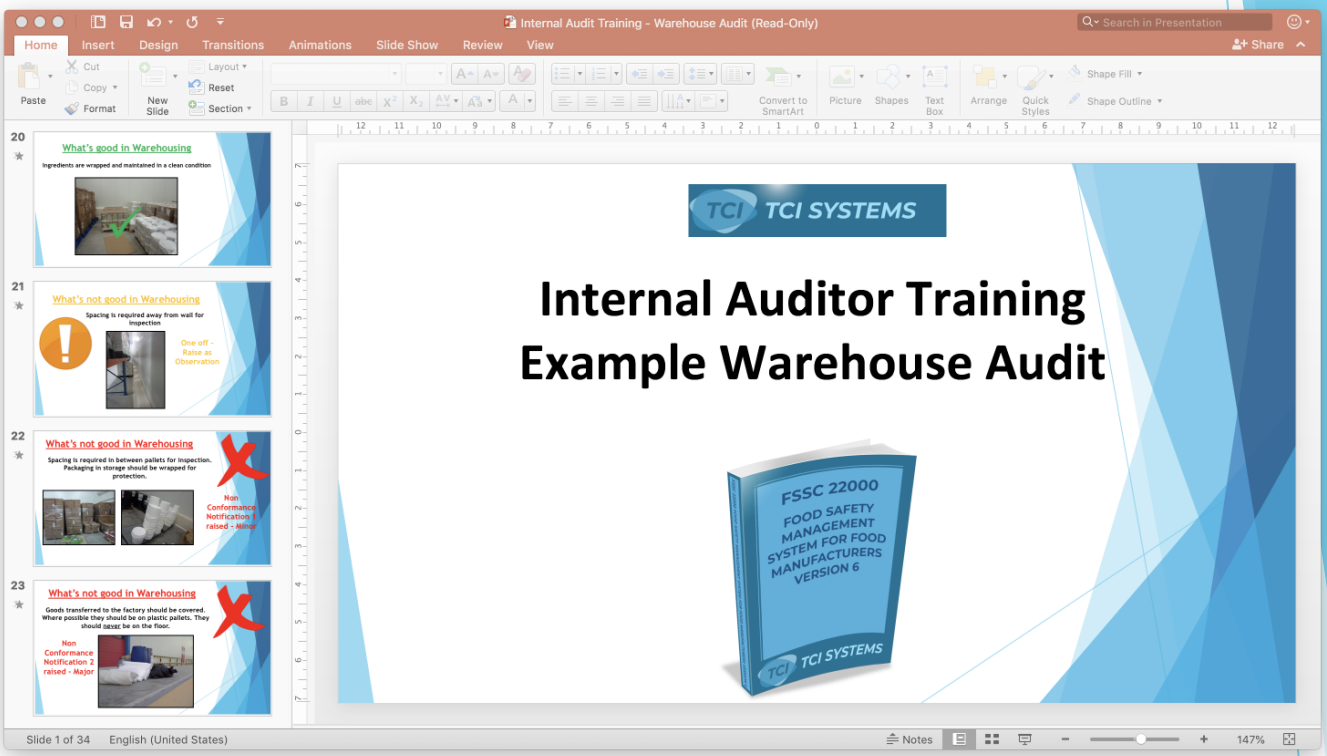


Internal Auditor Training Guide ISO 22000 Training Presentation

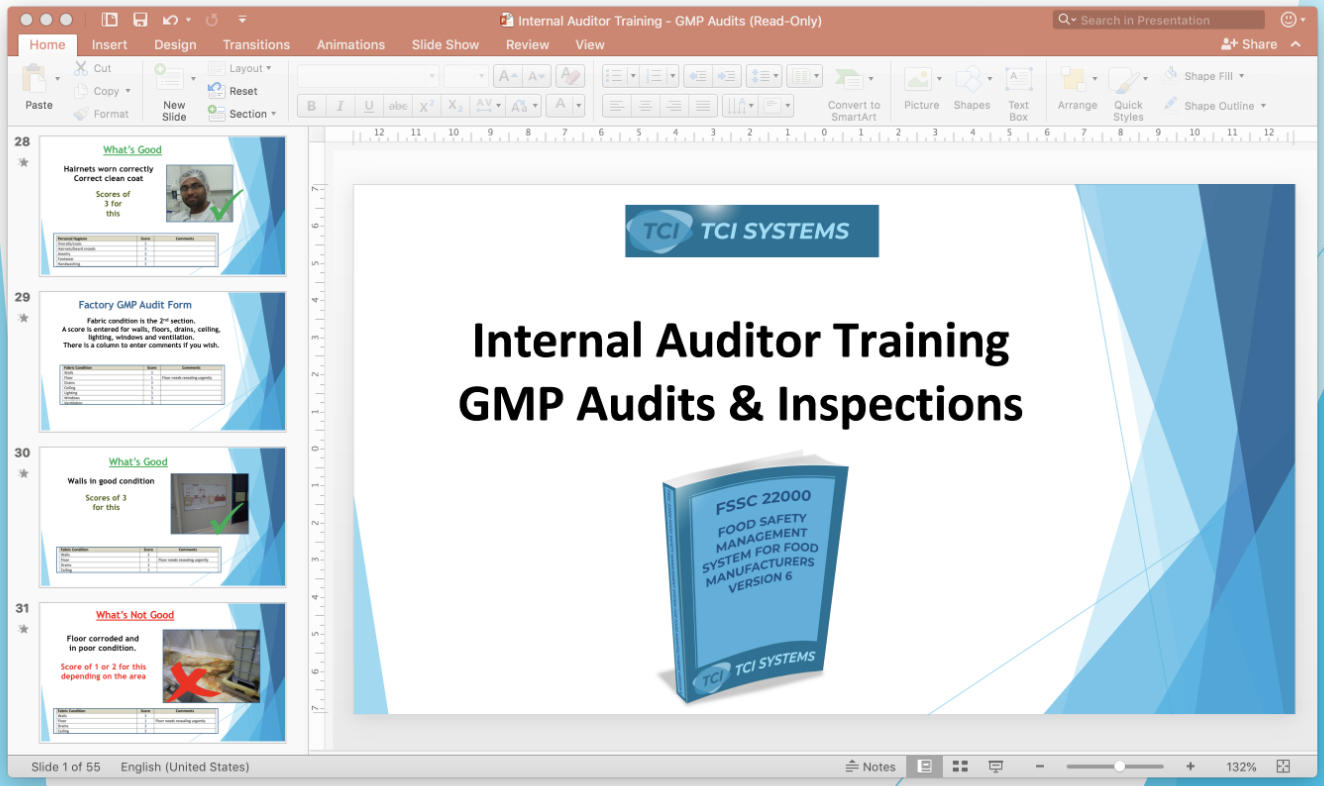


PowerPoint Training Presentations

Internal Audit Training - Warehouse Audit Training Presentation



Internal Auditor Training - GMP Audits Training Presentation



Food Safety Management System Record Templates

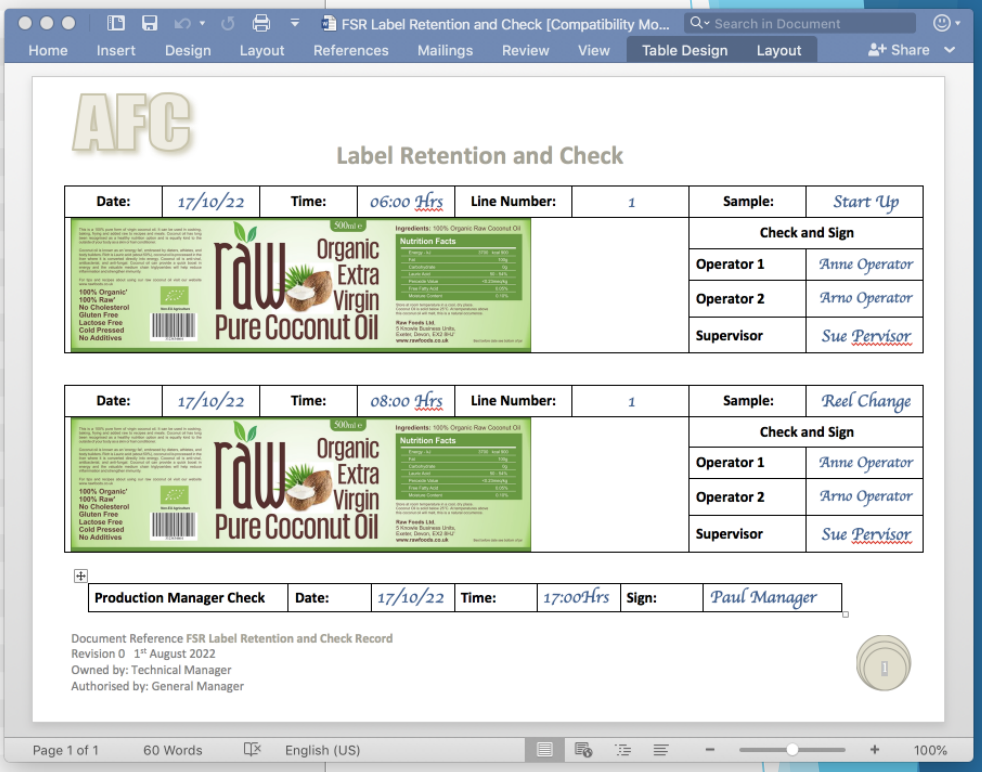
A range of Food Safety Management System Record Templates are provided

Sample FSMS Record Templates

Search

Name

- FSR 001 Management Review Record.docx
- FSR 002 Training Record.docx
- FSR CCP Validation - Metal Detection.docx
- FSR Chemical Register.docx
- FSR CIP Pipe Flow Rate Conversion Table.xlsx
- FSR CIP Programs Log.xlsx
- FSR Cleaning Schedule.docx
- FSR Complaint Investigation Form.docx
- FSR Corrective Action Request
- FSR Design and Development.docx
- FSR Dispatch and Distribution Verification Record.docx
- FSR Document Master List.docx
- FSR Drain Cleaning Procedure.docx
- FSR Engineering Hygiene Clearance Record.docx
- FSR Equipment Cleaning Procedure and Record.docx
- FSR Equipment Commissioning Checklist.docx
- FSR First Aid Dressing Issue Record.docx
- FSR Food Safety Quality System Audit Form.docx
- FSR General Cleaning Procedure.docx
- FSR GHP Audit Checklist.docx
- FSR Glass & Brittle Material Breakage Log.docx
- FSR Glass and Brittle Plastic Register.docx
- FSR Goods In Inspection Record.docx
- FSR Goods In QA Clearance Label.docx
- FSR Hygiene Policy Staff Training Record.docx
- FSR Internal Audit Corrective Action Summary.docx
- FSR Knife Breakage Report.docx
- FSR Knife Control Record.docx
- FSR Label Retention and Check
- FSR Maintenance Work Hygiene Clearance Form.docx
- FSR Metal Detection Record.docx
- FSR Non Approved Supplier Sample Plan.docx
- FSR Non Conformance Notification.docx
- FSR Non-Conformance Record.docx
- FSR Outgoing Vehicle Inspection Record.docx
- FSR Packing Traceability Record.docx
- FSR Pre Employment Medical Questionnaire.docx
- FSR Preventative Action Request
- FSR Process Change Approval Record
- FSR Process Change Minor Approval Record.docx
- FSR Process Validation Record.docx
- FSR Product Hold Label.docx
- FSR Product Recall Record.docx
- FSR Product Recall Test Record.docx
- FSR Product Recall Trace.docx
- FSR Product Release Record.docx
- FSR PRP Cleaning Verification Record.docx
- FSR QA Online Check Sheet.docx
- FSR Return to Work Form.docx
- FSR Root Cause Analysis.docx
- FSR Sample Cleaning Record.docx
- FSR Sample Equipment Cleaning Record.docx
- FSR Sample Filler Cleaning Record.docx
- FSR Shelf Life Confirmation Record.docx
- FSR Site Audit Checklist.docx
- FSR Supplier Evaluation Form.docx
- FSR Supplier Register.xlsx
- FSR Supplier Self Assessment Form.docx
- FSR Traceability Record.docx
- FSR Vehicle Hygiene Inspection Record.docx
- FSR Visitor Questionnaire.docx
- FSR Warehouse Cleaning Record.docx
- Validation Records
- Verification Records



FSR Label Retention and Check [Compatibility Mo...

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Label Retention and Check

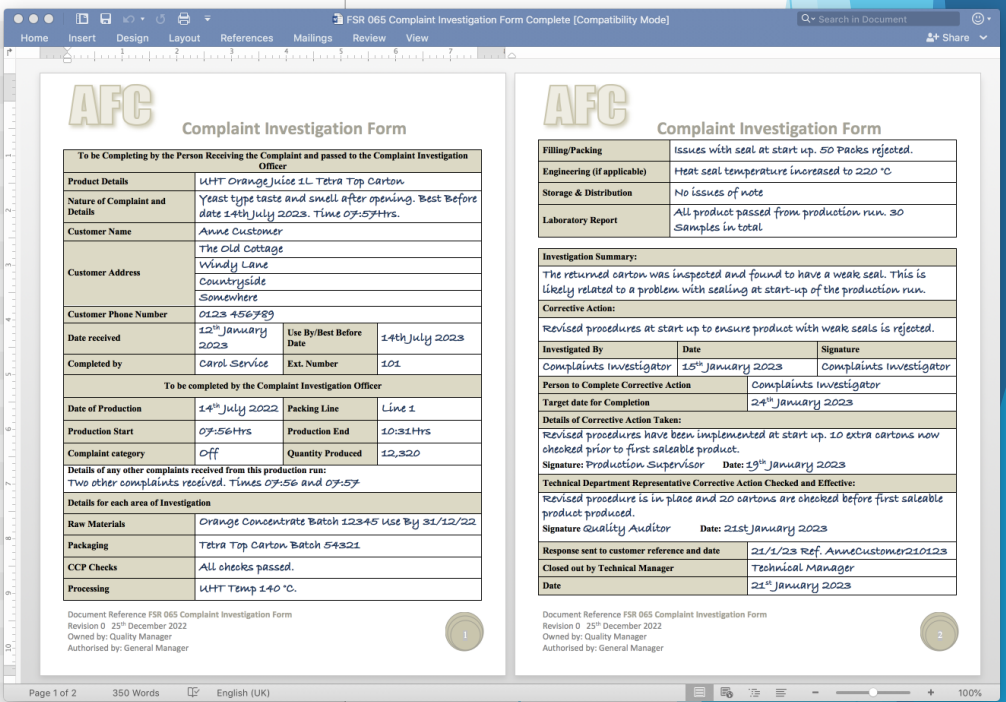
Date:	17/10/22	Time:	06:00 Hrs	Line Number:	1	Sample:	Start Up
						Check and Sign	
						Operator 1	Anne Operator
						Operator 2	Arno Operator
						Supervisor	Sue Pervisor

Date:	17/10/22	Time:	08:00 Hrs	Line Number:	1	Sample:	Reel Change
						Check and Sign	
						Operator 1	Anne Operator
						Operator 2	Arno Operator
						Supervisor	Sue Pervisor

Production Manager Check	Date:	17/10/22	Time:	17:00Hrs	Sign:	Paul Manager

Document Reference FSR Label Retention and Check Record
Revision 0 1st August 2022
Owned by: Technical Manager
Authorised by: General Manager

Page 1 of 1 60 Words English (US) 100%



FSR 065 Complaint Investigation Form Complete [Compatibility Mode]

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Complaint Investigation Form

To be Completing by the Person Receiving the Complaint and passed to the Complaint Investigation Officer			
Product Details	UHT Orange Juice 1L Tetra Top Carton		
Nature of Complaint and Details	Yeast type taste and smell after opening. Best Before date 14th July 2023. Time 07:57Hrs.		
Customer Name	Anne Customer		
Customer Address	The Old Cottage Windy Lane Countryside Somewhere		
Customer Phone Number	0123 456789		
Date received	12th January 2023	Use By/Best Before Date	14th July 2023
Completed by	Carol Service	Ext. Number	101
To be completed by the Complaint Investigation Officer			
Date of Production	14th July 2022	Packing Line	Line 1
Production Start	07:56Hrs	Production End	10:31Hrs
Complaint category	Off	Quantity Produced	12,320
Details of any other complaints received from this production run: Two other complaints received. Times 07:56 and 07:57			
Details for each area of Investigation			
Raw Materials	Orange Concentrate Batch 12345 Use By 31/12/22		
Packaging	Tetra Top Carton Batch 54321		
CCP Checks	All checks passed.		
Processing	UHT Temp 140 °C.		

Document Reference FSR 065 Complaint Investigation Form
Revision 0 25th December 2022
Owned by: Quality Manager
Authorised by: General Manager

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Complaint Investigation Form

Filling/Packing	Issues with seal at start up. 50 Packs rejected.
Engineering (if applicable)	Heat seal temperature increased to 220 °C
Storage & Distribution	No issues of note
Laboratory Report	All product passed from production run. 30 Samples in total

Investigation Summary:		
The returned carton was inspected and found to have a weak seal. This is likely related to a problem with sealing at start-up of the production run.		
Corrective Action:		
Revised procedures at start up to ensure product with weak seals is rejected.		
Investigated By	Date	Signature
Complaints Investigator	15th January 2023	Complaints Investigator
Person to Complete Corrective Action	Complaints Investigator	
Target date for Completion	24th January 2023	
Details of Corrective Action Taken:		
Revised procedures have been implemented at start up. 10 extra cartons now checked prior to first saleable product. Signature: Production Supervisor Date: 19th January 2023		
Technical Department Representative Corrective Action Checked and Effective:		
Revised procedure is in place and 20 cartons are checked before first saleable product produced. Signature Quality Auditor Date: 21st January 2023		
Response sent to customer reference and date	21/1/23 Ref. AnneCustomer210123	
Closed out by Technical Manager	Technical Manager	
Date	21st January 2023	

Document Reference FSR 065 Complaint Investigation Form
Revision 0 25th December 2022
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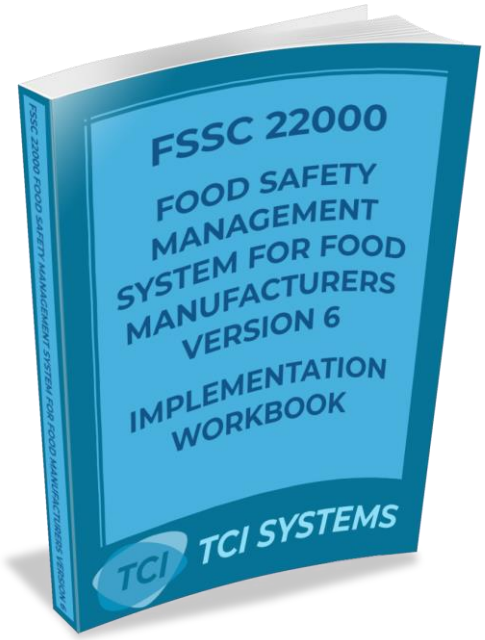
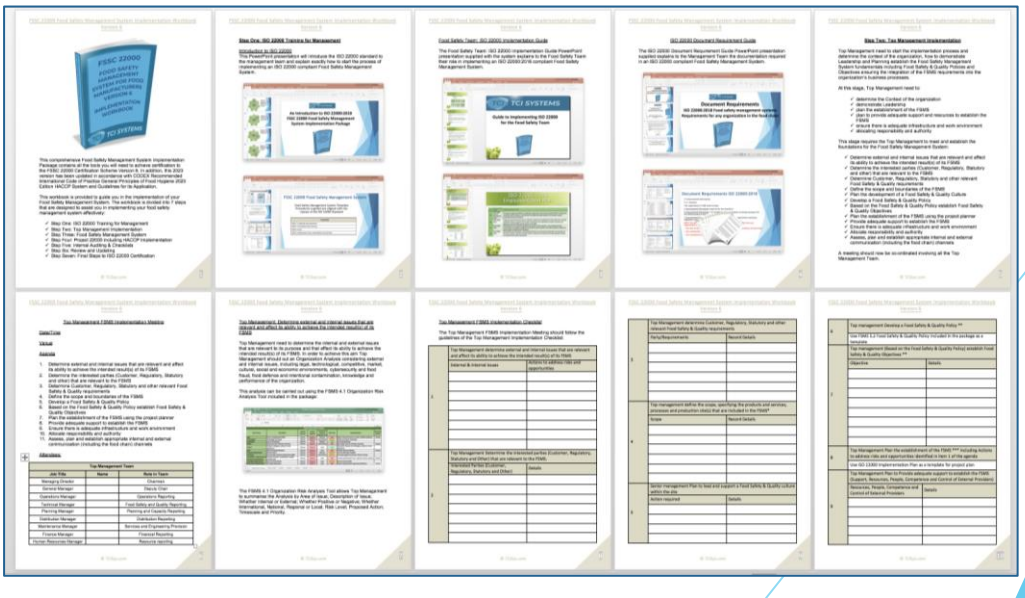
Page 1 of 2 350 Words English (UK) 100%

Comprehensive Implementation Workbook

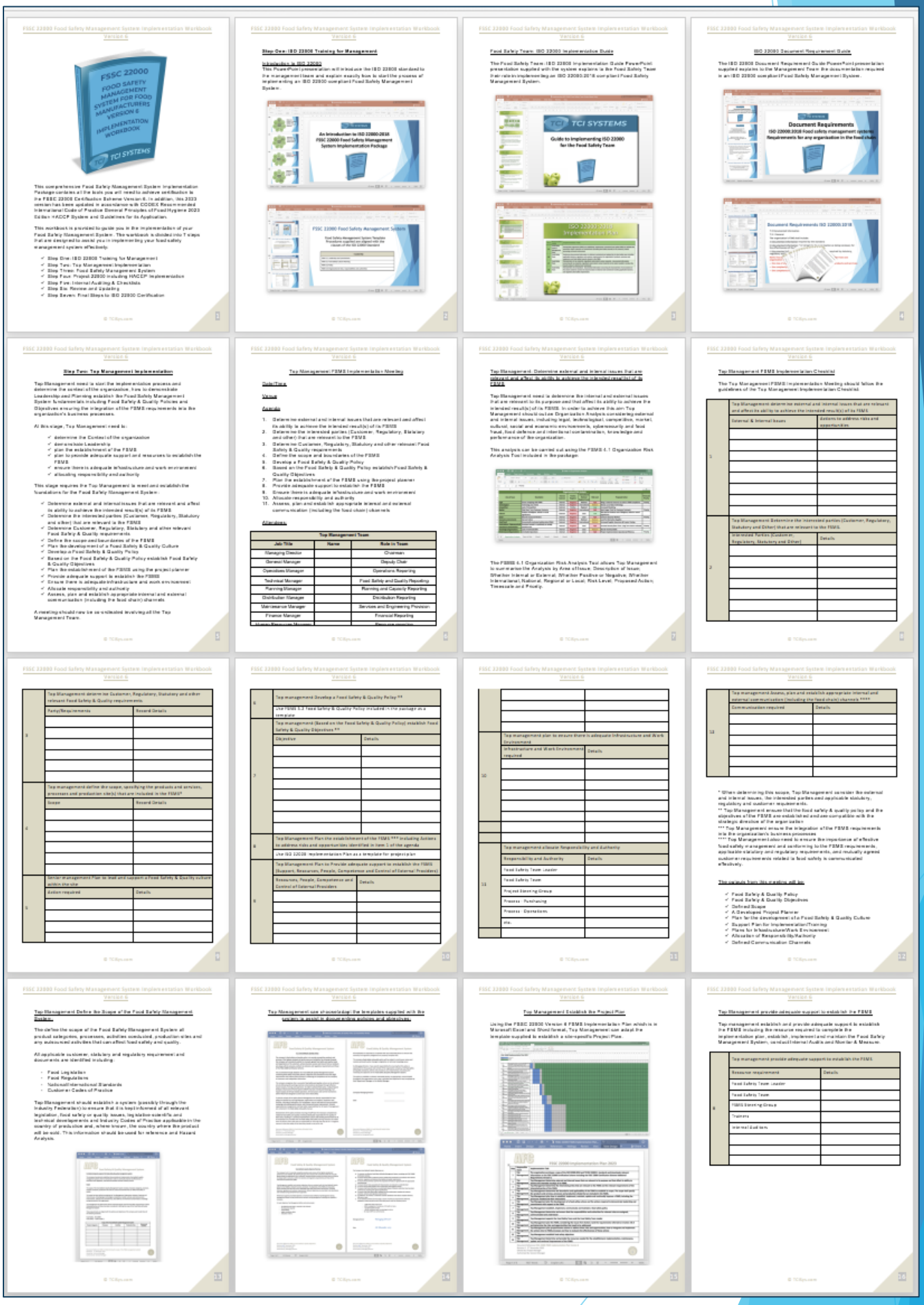


The workbook is divided into 7 steps that are designed to assist you in implementing your food safety management system effectively:

- ✓ **Step One: ISO 22000 Training for Management**
- ✓ **Step Two: Top Management Implementation**
- ✓ **Step Three: Food Safety Management System**
- ✓ **Step Four: Project 22000 including HACCP Implementation**
- ✓ **Step Five: Internal Auditing & Checklists**
- ✓ **Step Six: Review and Updating**
- ✓ **Step Seven: Final Steps to ISO 22000 Certification**



Comprehensive 173 Page Implementation Workbook



The Workbook includes a Final Gap Analysis Checklist for checking your final Food Safety Management System against the requirements of ISO 22000, ISO 22002-1 and FSSC 22000 Additional Requirements

Assess the Food Safety Management System

The Steering Group need to allocate responsibility to assess if the established Food Safety Management System meets the requirements of the ISO 22000 standard, TS ISO 22002-1 and FSSC 22000 Certification Scheme Additional Requirements Version 6 using the checklists provided.

ISO 22000 Food Safety Management System Requirements Internal Audit	
ISO 22000 Clause	**Audit Findings**
4 Context of the organization	
4.1 Understanding the organization and its context	
Has the organization determined external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its Food Safety Management System?	
Has the organization identified, reviewed and updated information related to these external and internal issues (legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge and performance of the organization)? *See notes from the standard.*	
4.2 Understanding the needs and expectations of interested parties	
To ensure that the organization has the ability to consistently provide products and services that meet applicable statutory, regulatory and customer requirements with regard to food safety, has the organization determined:	
- the interested parties that are relevant to the Food Safety Management System?	
- the relevant requirements of the interested parties of the Food Safety Management System?	
Does the organization identify, review and update information related to the interested parties and their requirements?	
4.3 Determining the scope of the food safety management system	

Review ISO 22002 prerequisite programs (PRPs) to control food safety hazards

The Steering Group now need to allocate responsibility to determine how far established prerequisite programmes meet the requirements of ISO 22002-1. Using the checklist below and a copy of Technical Specification ISO 22002-1 the delegated person should read the requirements in the relevant section of ISO 22002 and complete the form.

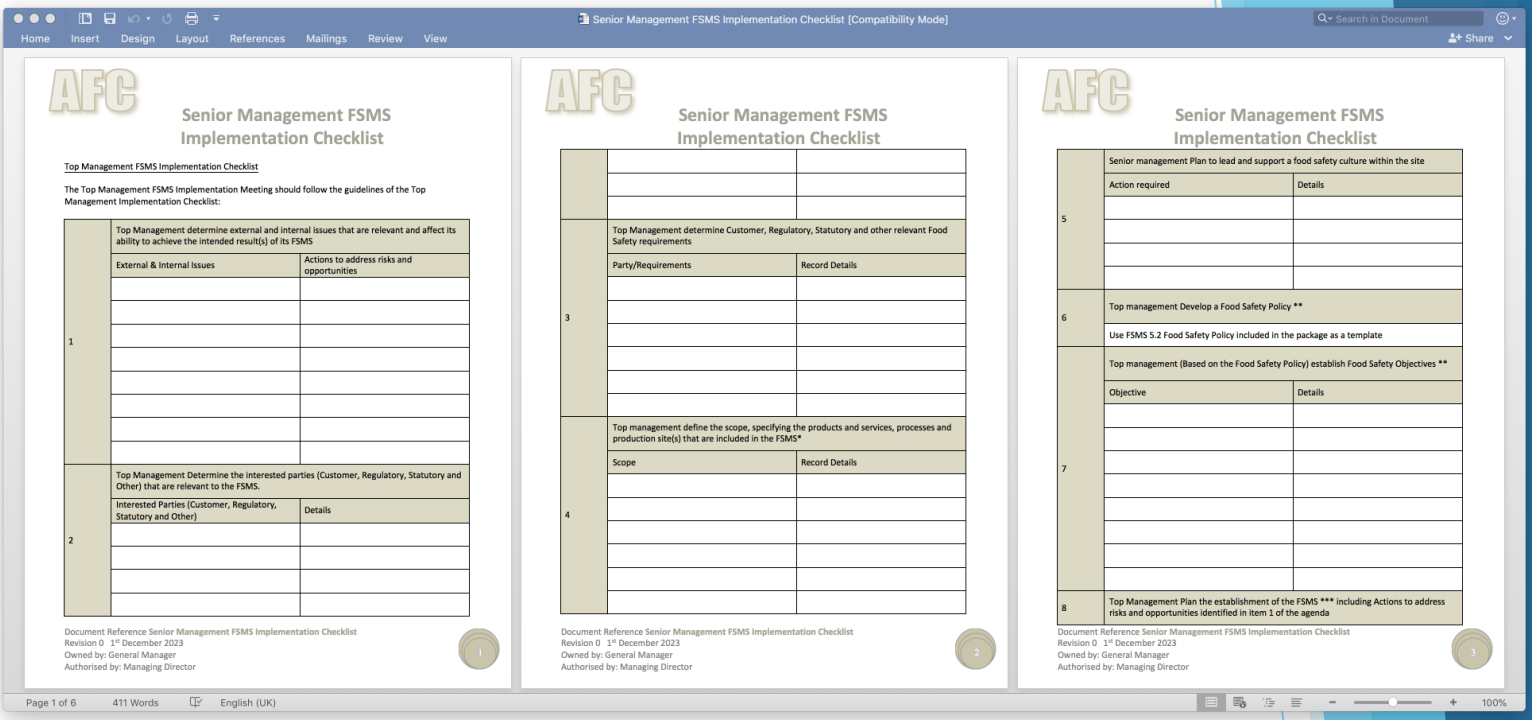
ISO 22002 CONFORMANCE ANALYSIS			
4. Construction and Layout of Buildings			
ISO 22002 Requirements	Compliant		Comments
	Yes	No	

Review compliance with FSSC 22000 Certification Scheme Additional Requirements

The Steering Group now need to allocate responsibility to determine how far established procedures meet the Additional Requirements of the FSSC 22000 Certification Scheme and complete the form.

FSSC 22000 Certification Scheme Additional Requirements Version 6			
FSSC 22000 Certification Scheme Additional Requirements	**Compliant**		**Comments**
	Yes	**No**	
2.5.1 Management of Services and Purchased Materials – in addition to 7.1.6 Control of externally provided processes, products or services			
Is any analysis critical to the verification and/or validation of food safety conducted by a competent laboratory (including both internal and external laboratories as applicable) that has the capability to produce precise and repeatable test results using validated test methods and best practices. (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025)?			
Is there a documented procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated?			
Is there a policy for the procurement of animals, fish and seafood that are subject to control of prohibited substances?			
Is there a review process for product specifications to ensure continued compliance with food safety, legal and customer requirements?			
2.5.2 Product Labelling and Printed Materials – in addition to 8.5.1.3 Characteristics of end products			

Senior Management Implementation Checklists



Senior Management FSMS Implementation Checklist [Compatibility Mode]

Senior Management FSMS Implementation Checklist

Top Management FSMS Implementation Checklist

The Top Management FSMS Implementation Meeting should follow the guidelines of the Top Management Implementation Checklist:

1	Top Management determine external and internal issues that are relevant and affect its ability to achieve the intended result(s) of its FSMS	
	External & Internal Issues	Actions to address risks and opportunities
2	Top Management Determine the interested parties (Customer, Regulatory, Statutory and Other) that are relevant to the FSMS.	
	Interested Parties (Customer, Regulatory, Statutory and Other)	Details

Document Reference Senior Management FSMS Implementation Checklist
Revision 0 1st December 2023
Owned by: General Manager
Authorised by: Managing Director

Senior Management FSMS Implementation Checklist

3	Top Management determine Customer, Regulatory, Statutory and other relevant Food Safety requirements	
	Party/Requirements	Record Details
4	Top management define the scope, specifying the products and services, processes and production site(s) that are included in the FSMS*	
	Scope	Record Details

Document Reference Senior Management FSMS Implementation Checklist
Revision 0 1st December 2023
Owned by: General Manager
Authorised by: Managing Director

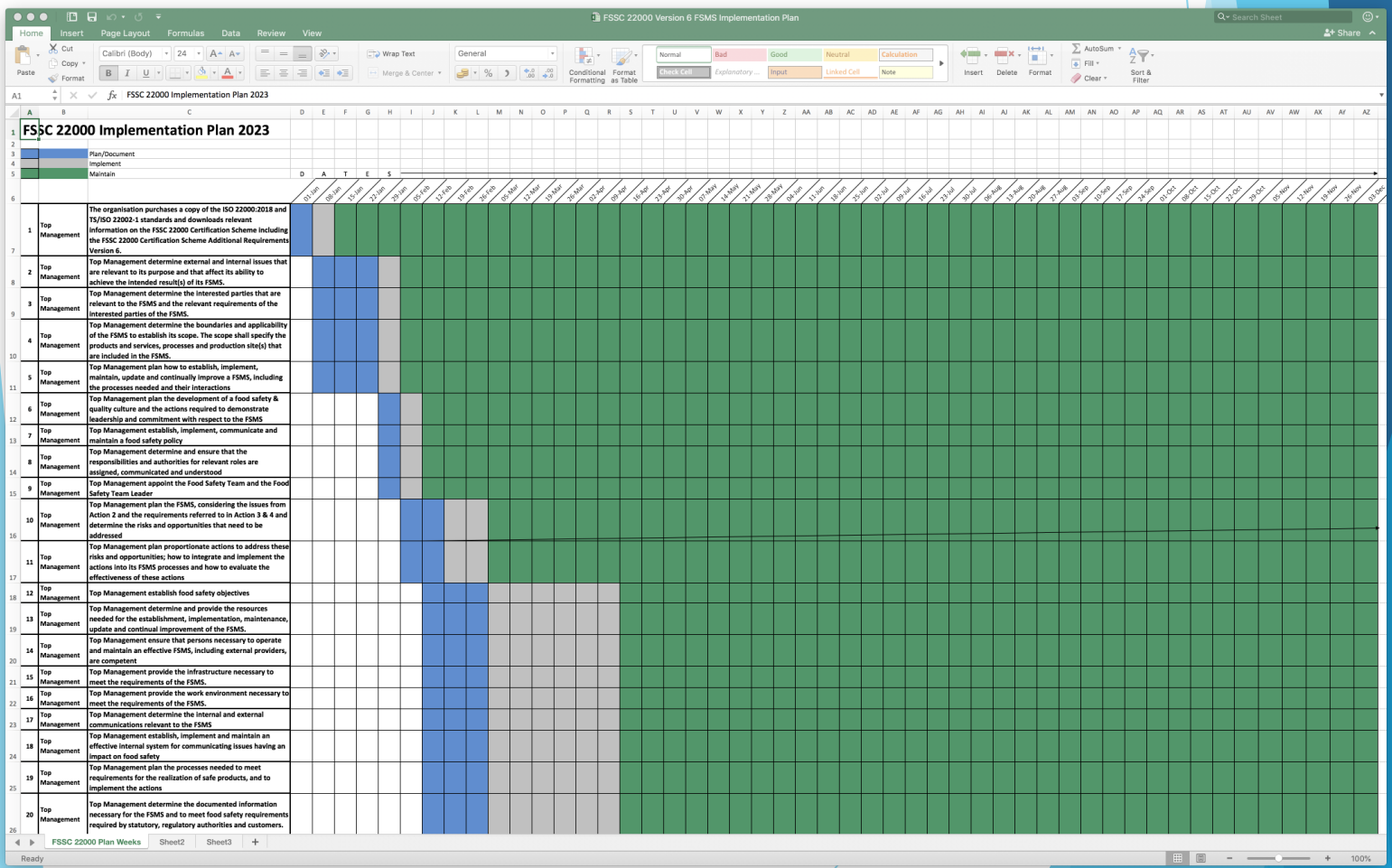
Senior Management FSMS Implementation Checklist

5	Senior management Plan to lead and support a food safety culture within the site	
	Action required	Details
6	Top management Develop a Food Safety Policy **	
	Use FSMS 5.2 Food Safety Policy included in the package as a template	
7	Top management (Based on the Food Safety Policy) establish Food Safety Objectives **	
	Objective	Details
8	Top Management Plan the establishment of the FSMS *** including Actions to address risks and opportunities identified in item 1 of the agenda	

Document Reference Senior Management FSMS Implementation Checklist
Revision 0 1st December 2023
Owned by: General Manager
Authorised by: Managing Director

Page 1 of 6 411 Words English (UK)

FSSC 22000 Implementation Plan to use to plan the development of your Food Safety Management System



FSSC 22000 Version 6 FSMS Implementation Plan

FSSC 22000 Implementation Plan 2023

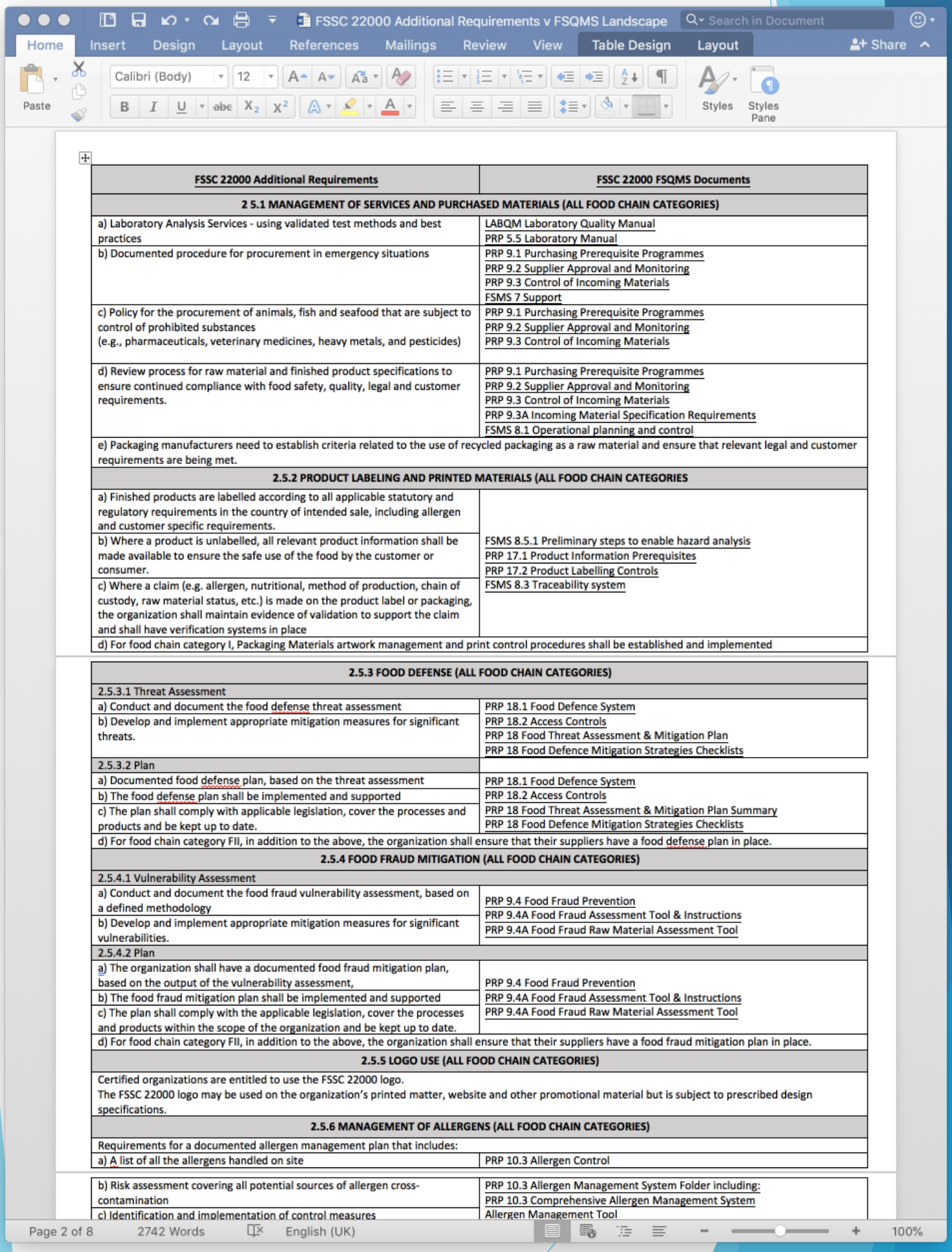
Plan/Document
Implement
Maintain

1	Top Management	The organisation purchases a copy of the ISO 22000:2018 and TS/ISO 22002-1 standards and downloads relevant information on the FSSC 22000 Certification Scheme including the FSSC 22000 Certification Scheme Additional Requirements Version 6.
2	Top Management	Top Management determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.
3	Top Management	Top Management determine the interested parties that are relevant to the FSMS and the relevant requirements of the interested parties of the FSMS.
4	Top Management	Top Management determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS.
5	Top Management	Top Management plan how to establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions
6	Top Management	Top Management plan the development of a food safety & quality culture and the actions required to demonstrate leadership and commitment with respect to the FSMS
7	Top Management	Top Management establish, implement, communicate and maintain a food safety policy
8	Top Management	Top Management determine and ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood
9	Top Management	Top Management appoint the Food Safety Team and the Food Safety Team Leader
10	Top Management	Top Management plan the FSMS, considering the issues from Action 2 and the requirements referred to in Action 3 & 4 and determine the risks and opportunities that need to be addressed
11	Top Management	Top Management plan proportionate actions to address these risks and opportunities; how to integrate and implement the actions into its FSMS processes and how to evaluate the effectiveness of these actions
12	Top Management	Top Management establish food safety objectives
13	Top Management	Top Management determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.
14	Top Management	Top Management ensure that persons necessary to operate and maintain an effective FSMS, including external providers, are competent
15	Top Management	Top Management provide the infrastructure necessary to meet the requirements of the FSMS.
16	Top Management	Top Management provide the work environment necessary to meet the requirements of the FSMS.
17	Top Management	Top Management determine the internal and external communications relevant to the FSMS
18	Top Management	Top Management establish, implement and maintain an effective internal system for communicating issues having an impact on food safety
19	Top Management	Top Management plan the processes needed to meet requirements for the realization of safe products, and to implement the actions
20	Top Management	Top Management determine the documented information necessary for the FSMS and to meet food safety requirements required by statutory, regulatory authorities and customers.

FSSC 22000 Plan Weeks Sheet2 Sheet3

Ready

Summary of Food Safety Management System Document Compliance with FSSC 22000 Additional Requirements Version 6

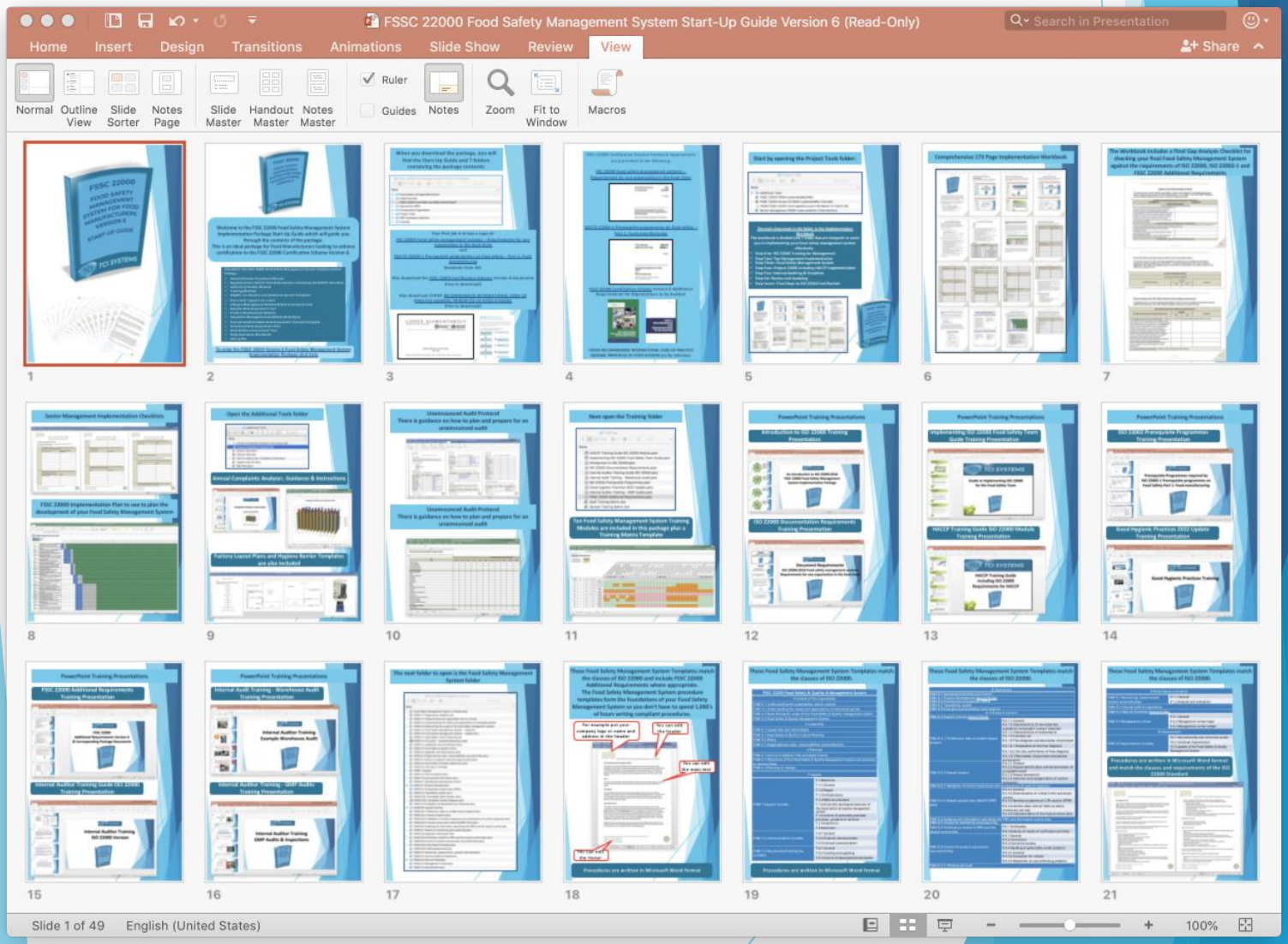


FSSC 22000 Additional Requirements	FSSC 22000 FSQMS Documents
2 5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS (ALL FOOD CHAIN CATEGORIES)	
a) Laboratory Analysis Services - using validated test methods and best practices	LABQM Laboratory Quality Manual PRP 5.5 Laboratory Manual
b) Documented procedure for procurement in emergency situations	PRP 9.1 Purchasing Prerequisite Programmes PRP 9.2 Supplier Approval and Monitoring PRP 9.3 Control of Incoming Materials FSMS 7 Support
c) Policy for the procurement of animals, fish and seafood that are subject to control of prohibited substances (e.g., pharmaceuticals, veterinary medicines, heavy metals, and pesticides)	PRP 9.1 Purchasing Prerequisite Programmes PRP 9.2 Supplier Approval and Monitoring PRP 9.3 Control of Incoming Materials
d) Review process for raw material and finished product specifications to ensure continued compliance with food safety, quality, legal and customer requirements.	PRP 9.1 Purchasing Prerequisite Programmes PRP 9.2 Supplier Approval and Monitoring PRP 9.3 Control of Incoming Materials PRP 9.3A Incoming Material Specification Requirements FSMS 8.1 Operational planning and control
e) Packaging manufacturers need to establish criteria related to the use of recycled packaging as a raw material and ensure that relevant legal and customer requirements are being met.	
2.5.2 PRODUCT LABELING AND PRINTED MATERIALS (ALL FOOD CHAIN CATEGORIES	
a) Finished products are labelled according to all applicable statutory and regulatory requirements in the country of intended sale, including allergen and customer specific requirements.	
b) Where a product is unlabelled, all relevant product information shall be made available to ensure the safe use of the food by the customer or consumer.	FSMS 8.5.1 Preliminary steps to enable hazard analysis PRP 17.1 Product Information Prerequisites PRP 17.2 Product Labelling Controls FSMS 8.3 Traceability system
c) Where a claim (e.g. allergen, nutritional, method of production, chain of custody, raw material status, etc.) is made on the product label or packaging, the organization shall maintain evidence of validation to support the claim and shall have verification systems in place	
d) For food chain category I, Packaging Materials artwork management and print control procedures shall be established and implemented	

2.5.3 FOOD DEFENSE (ALL FOOD CHAIN CATEGORIES)	
2.5.3.1 Threat Assessment	
a) Conduct and document the food defense threat assessment	PRP 18.1 Food Defence System PRP 18.2 Access Controls PRP 18 Food Threat Assessment & Mitigation Plan PRP 18 Food Defence Mitigation Strategies Checklists
b) Develop and implement appropriate mitigation measures for significant threats.	
2.5.3.2 Plan	
a) Documented food defense plan, based on the threat assessment	PRP 18.1 Food Defence System PRP 18.2 Access Controls PRP 18 Food Threat Assessment & Mitigation Plan Summary PRP 18 Food Defence Mitigation Strategies Checklists
b) The food defense plan shall be implemented and supported	
c) The plan shall comply with applicable legislation, cover the processes and products and be kept up to date.	
d) For food chain category FII, in addition to the above, the organization shall ensure that their suppliers have a food defense plan in place.	
2.5.4 FOOD FRAUD MITIGATION (ALL FOOD CHAIN CATEGORIES)	
2.5.4.1 Vulnerability Assessment	
a) Conduct and document the food fraud vulnerability assessment, based on a defined methodology	PRP 9.4 Food Fraud Prevention PRP 9.4A Food Fraud Assessment Tool & Instructions PRP 9.4A Food Fraud Raw Material Assessment Tool
b) Develop and implement appropriate mitigation measures for significant vulnerabilities.	
2.5.4.2 Plan	
a) The organization shall have a documented food fraud mitigation plan, based on the output of the vulnerability assessment,	PRP 9.4 Food Fraud Prevention PRP 9.4A Food Fraud Assessment Tool & Instructions PRP 9.4A Food Fraud Raw Material Assessment Tool
b) The food fraud mitigation plan shall be implemented and supported	
c) The plan shall comply with the applicable legislation, cover the processes and products within the scope of the organization and be kept up to date.	
d) For food chain category FII, in addition to the above, the organization shall ensure that their suppliers have a food fraud mitigation plan in place.	
2.5.5 LOGO USE (ALL FOOD CHAIN CATEGORIES)	
Certified organizations are entitled to use the FSSC 22000 logo. The FSSC 22000 logo may be used on the organization's printed matter, website and other promotional material but is subject to prescribed design specifications.	
2.5.6 MANAGEMENT OF ALLERGENS (ALL FOOD CHAIN CATEGORIES)	
Requirements for a documented allergen management plan that includes:	
a) A list of all the allergens handled on site	PRP 10.3 Allergen Control
b) Risk assessment covering all potential sources of allergen cross-contamination	PRP 10.3 Allergen Management System Folder including: PRP 10.3 Comprehensive Allergen Management System Allergen Management Tool
c) Identification and implementation of control measures	

Start-Up Guide

A Start-Up Guide is provided to assist you in navigating the contents of the package.



Technical Support

Free Online Technical Support

One of the unique features of our packages is that we provide technical support.
This package includes online technical support and expertise to answer your questions and assist you in developing your FSSC 22000 Food Safety Management System until you achieve certification.

Click here to order the FSSC 22000 Version 6 Food Safety Management System for Food Manufacturers Implementation Package now