SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY

ISO 9001 to ISO 22000 Conversion (FSSC)

FS026

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It is generally accepted that ISO9001 has passed its 'sell by' date for the food industry. A number of companies who have been certified to ISO9001 for the past number of years, are converting their certification to FSSC as Food Safety System Certification, (FSSC = ISO22000:2005 and ISO22002:2009), is now seen as more appropriate and more desirable by their customers.

Both ISO9001 and ISO22000 standards have a lot in common however clause 7 of ISO22000, Planning and realisation of safe products, which demands the seven CODEX principles to be addressed, is where FBOs, (Food Business Operators), need to focus their resource to achieve FSSC certification.

The fifteen pre-requisites as defined in ISO22002 are now viewed as the essential food safety foundation which will control the majority of hazards that exist in any food business.

As per FSSC, all control measures which exist in the food business are either:

- Prerequisites which prevent hazards from getting onto products
- Operational Prerequisites which by and large remove hazards from products, or
- CCPs, (Critical Control Points) which control the hazard in the product.

It is the combination of these three control measures which essentially makes up a company's FSMS, (Food Safety Management System.) This training course is designed to take delegates through the change of focus from 9000 to 22000 so that their Food Safety Management System / HACCP System will become the cornerstone of their corporate compliance strategy.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- Structure of ISO 9000 and ISO 22000
- Structure of a FSMS
- Food Safety Definitions – ISO 22000
- Risk Assessment Process
- PRPs Vs OPRPs Vs CCPs
- Clause 7 – Realisation of Safe Product
- 12 steps of HACCP – Annex B ISO22000
- Validation Vs Verification

Who should participate?

Technical Managers, Food Safety Team Leaders, Members of Food Safety Team, Quality Managers.

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the similarities and differences between ISO 9000 & ISO 22000
- Understand the 8 Clauses of ISO 22000
- Understand the three levels of control in a FSMS – PRPs, OPRPs & CCPs
- Know how to undertake a Risk Assessment as per clause 7.4 of ISO 22000
- Understand Validation vs Verification

Tutors

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What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

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SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

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