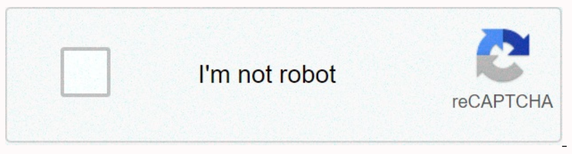

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Iso 22000 version 2018 training ppt

Thank you for your interest in DNV GL - Business Assurance events.FSSC 22000 is a food safety management system certification based on the ISO 22000 family of standards. In May of this year, the Foundation FSSC 22000 published its newly developed Version 5 of the FSSC 22000 certification program. Now available on the FSSC 22000 website, this new edition incorporates all the revisions of the ISO 22000 standard, which was published in June 2018.The revision of ISO 22000, therefore, has a major impact on the certification program. These changes, and how they might help companies to better focus on their operational and organizational risks, introduce efficiencies into their food safety management system and work towards compliance, will be explained in this webinar. In conjunction with these updates to the standard, DNV GL is offering a FSMS Lead Auditor training course in September in Kansas City, MO and in November in Oxnard, CA. Please get more information and register for the training. Page 2 Thank you for your interest in DNV GL - Business Assurance events.FSSC 22000 is a food safety management system certification based on the ISO 22000 family of standards. In May of this year, the Foundation FSSC 22000 published its newly developed Version 5 of the FSSC 22000 certification program. Now available on the FSSC 22000 website, this new edition incorporates all the revisions of the ISO 22000 standard, which was published in June 2018.The revision of ISO 22000, therefore, has a major impact on the certification program. These changes, and how they might help companies to better focus on their operational and organizational risks, introduce efficiencies into their food safety management system and work towards compliance, will be explained in this webinar. In conjunction with these updates to the standard, DNV GL is offering a FSMS Lead Auditor training course in September in Kansas City, MO and in November in Oxnard, CA. Please get more information and register for the training. Managing Food Safety: The Importance of Document Control Simon | 18,444 Views Global Consultancy & training company for certification documents, system training, and management training. Quality, Environmental, OH&S, ISMS, HSE certification, Hospital accreditation, Laboratory accreditation... Implementation of a proper Food Safety Management System (FSMS) and ISO 22000:2018 Certification improve systematic and proactive approach to identification of food safety hazards and development of control measures. We provide ISO 22000 consultancy for system implementation, certification, training and documentation. We help food organizations to develop a comprehensive model for food management system that can make any company competitive. Many organizations have implemented food system effectively and achieved ISO 22000 certification to have an edge over their competitors. Among the wide advantages of the FSMS certification, some are as follows: Advantages of ISO 22000:2018 Certification Systematic approach to food safety and proactive approach to identification of food safety hazards. Proactive preventative management system that complies with the Codex HACCP principles. Complements and strengthens quality management systems (QMS) and meets HACCP codex guidelines. Can be integrated with QMS. Internationally recognized approach. Fewer rejections. Cost effectiveness. Increased confidence / customer satisfaction. Risk management tool. Brand protection. Provides potential for harmonization of national standards. Provides communication of HACCP concepts internationally. C105 - ISO 22000:2018 Auditor Training PPT Presentation Kit - $ 450 We offer ISO 22000:2018 Awareness and Auditor Training presentation kit, which is prepared by a team of highly-qualified management professionals and experienced food safety consultants. This food system auditor training presentation slides are very useful while conducting corporate training within the organization or any work area. Our many clients have used it to train their employees during ISO 22000 certification. Our custom-designed PowerPoint presentation meets the requirements of effective food safety management system. What Does ISO 22000 Auditor Training Presentation Kit offers? The food safety management system auditor training kit contains more than 260 ppt slides. This ISO 22000 awareness training kit comprises two parts as mentioned below: Part A: Presentation Topic-wise ISO 22000 Auditor Training presentation kit contains following 7 modules: Overview of Food safety management standard ISO 22000:2018 requirements Documented information Internal Management System Audit. ISO 22000:2018 Internal Audit Records Introduction to HACCP Workshop and casestudy to evaluate internal auditor training. Part B: Literature (Handouts) This part of the kit includes write-up in MS Word documents for ready-reference to the trainer and for participants' understanding and reading. A question bank of over 800 audit questions based on FSMS requirements is also provided, which can be customized to make your own ISO 22000 audit checklist. The handouts are provided on the followings: Overview of ISO 22000:2018 Terms and definitions as per ISO 22000:2018 Clause wise requirements of ISO 22000:2018 HACCP Steps to a ISO 22000:2018 FSMS certification ISO 22000:2018 Internal Audit ISO 22000:2018 audit records Workshop 1 & 2 Case Study –1 Features of our ISO 22000:2018 Auditor Training Presentation Kit Written in plain English. The soft copy of presentation and handouts are given and one can edit it as per their own requirements. Handouts are written in MS Word and Presentation is made in Powerpoint. Developed under the guidance of experts and globally proven consultants having rich experience of more than 25 years in consultancy and training. User-friendly and easy-to-learn materials; one can add company logo as well as voiceover for the training of staff. Completely editable presentation, hence, time-saving and cost-saving to create new presentation for own use. Used by many companies for ISO 22000 implementation. Our kit gives total customer satisfaction as well as value for money. Method of Online Delivery of ISO 22000:2018 Training Kit On successful completion of payment process at paypal.com, we provide username and password to download the product from our FTP server. Delivery of our products will be within 12 hours of payment confirmation by secure third-party payment gateway. 1 FSSC 22000 HARMONISATION TRAINING 2017TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 2 Agenda Introduction to Version 4.1, Auditor RequirementsClient Requirements for Version 4.1 Case Studies: A - Unannounced Audits B – Nonconformity Grading C – Food Fraud & Food Defence D – Off-site Activities E – Audit Time Calculation F – Scope Statements. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 3 Introduction to Version 4.1released July 2017 meets GFSI Benchmarking requirements all FSSC audits from must be against Version 4.1 from January 2018 TQCSI achieved accreditation against Version 4.1 in January 2018. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 4 Scope of FSSC CertificationTQCSI accredited for: Food manufacturing (ISO) Food packaging manufacturing (ISO) TQCSI not yet accredited for: Catering (ISO) Farming of animals (ISO) Food & feed for animals (ISO) Retail and supermarkets (PAS 221) Logistics (NTA being developed as ISO). TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 5 TQCSI Documents for FSSC 22000WI 54 (FSSC 22000) WI 54, Annex A (FSSC Audit Duration) TQCSIF-142 (FSSC Checklist) TQCSIF–142A (ISO , Food Manufacturing PRP Checklist) TQCSIF–142B (ISO , Food Packaging Manufacturing PRP Checklist) available at auditor area of TQCSI website. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 6 FSSC 22000 Version 4.1 Scheme DocumentsScheme consists of 6 Parts: Part 0 - Definitions Part 1 - Scheme Overview Part 2 - Requirements for Certification Part 3 - Requirements for Certification Process Part 4 – Requirements for Certification Bodies Part 5 - Requirements for Accreditation Bodies available at TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 7 Additional RequirementsManagement of services Product labelling Food defence Food fraud prevention Logo use Management of allergens (Categories C, I & K only) Environmental monitoring (Categories C, I & K only) Formulation of products (Category DII only) Management of natural resources (Category A only). TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 8 1. Management of servicesall services that have an impact on food safety: have specified requirements (documented) are hazard analysed conform with TS for sector PRP monitored and reviewed must include: utilities, transport and storage, maintenance, cleaning and outsourced services any laboratory testing must be by competent laboratory. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 9 2. Product labelling labelling of finished product must comply with food regulations of country of intended sale. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 10 3. Food Defence must documented and implement threat assessment procedure: identifying potential threats develop controls prioritise controls assess products' susceptibility implement controls to reduce or eliminate threat FSMS to include a documented Food Defence Plan for all products. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 11 4. Food Fraud Prevention documented and implement vulnerability assessment procedure: identifying potential vulnerabilities develop controls prioritise controls assess products' susceptibility implement controls to reduce or eliminate threat FSMS to include a documented Food Fraud Prevention Plan (or Food Fraud Mitigation Plan) for all products. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 12 5. Logo use allowed on printed matter, website and other promotional material subject not on product, labelling or packaging green PMS 348U, grey 60% black & white allowed if all others are also black & white. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 13 6. Management of allergensCategories C, K & I only documented allergen management plan is required, including: risk assessment controls validation and verification intentional or potential allergens to be labelled accordingly. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 14 7. Management of environmentCategories C, K & I only environment management plan is required to verify effectiveness of cleaning and sanitation iaw ISO TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 15 8. Formulation of productsSub-categories DII and pet foods for cats & dogs only compounded pet food consistent with intended use procedure required to manage ingredients with nutrients that could have adverse impact. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 16 9. Management of natural resourcesanimal farms are to identify risks to animal and public health assess hazards from use of natural resources (eg soil and water) implement controls. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 17 Audit Findings (Part 4 Annex 3)different to TQCSI audit findings no observations! minor nonconformity major nonconformity critical nonconformity. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 18 Minor Nonconformity issue which does not affect the capability of the management system to achieve the intended result action plan required within 3 months of audit action required within 12 months of audit reviewed next audit. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 19 Major Nonconformity issue which does affect the capability of the management system to achieve the intended result if minor nonconformity for 'management responsibility' or 'resource allocation' not closed action plan required within 14 days of audit action required within 14 days of audit and closed within a month of audit (may not require on-site visit to close out) additional time may be given to close out but requires on-site visit. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 20 Critical Nonconformitydirect food safety impact without appropriate action by the client or when legality and/or certification integrity are jeopardised if major nonconformity is not closed immediate suspension for up to six months action plan required within 14 days of audit action required and closed within six months of audit (always requires on-site visit to close out) certification cancelled if not closed out in six months if issued during Stage 2 Audit, another full Stage 2 Audit is required. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 21 Audit Report (Part 4 Annex 4)FSSC Audit Reports (TQCSIF-20E) must include: separate report and separate certificate for each site – note very rare for TQCSI to conduct multiple site sampling at this stage completed checklists for ISO 22000, the PRP and the Additional Requirements checklists must be provided and attached to form part of the report for every audit result and conditions must be reported per clause of ISO 22000, additional requirement & technical specification on the checklists. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 22 FSSC Checklists must indicate conformance or nonconformity for each clause details must be provided of the nonconformity conformance to be supported for each section in the summary area only, not required for each element. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 23 FSSC Checklists…cont. FSSC audits require, for each audit of each site: ISO Checklist and specific sector PRP Checklist and Additional Requirements Checklist however: TQCSI combines the specific ISO Checklist and the Additional Requirements Checklist combined Checklist for Stages 1 & 2 Audits. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 24 Auditor Transition to Version 4.1Auditors: all new FC auditors must have completed the FSMS (ISO & FSSC (Version 4.1)) Lead Auditor Course all FC auditors approved as at 31/12/17 must complete Modules SC (4.1) & TL (SC-4.1) and on-line exam at TQCSI Training before 31 March 2018 all FC auditors must complete TACCP/VACCP training and on-line exam at TQCSI Training before auditing against Version 4.1. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 25 Clients' Transition to Version 4.1all FSSC audits in 2018 must be an Upgrade Audit to Version 4.1 (Upgrade Audits are always announced audits) therefore, every audit in 2018 must be an announced Upgrade Audit audit duration – Upgrade CA = CA + 25% Upgrade TA = TA. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 26 Case Study Review review the following case studies (A to F)refer to information presented or referenced or other TQCSI documentation to assist in answering the questions each RO can work together as a group join the TQCSI FSSC telecon (GoToMeeting) on Wednesday 7th Feb 18 when HO will go through the PP Presentation and answer each case study all FSSC auditors, each RO & all HO Staff must then complete the 2017 Harmonisation Exam at TQCSI Training no later than 15th Feb 18. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 27 Case Study A – Unannounced AuditsRequirements for unannounced audits are described at: FSSC Scheme Part 4, Section 7 Guidance Document on 'Unannounced Audits' both available on the FSSC website. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 28 Unannounced Audits Programunannounced audits must be part of the FSSC three year certification cycle the unannounced audit program is mandatory at least one unannounced audit is to be undertaken during each FSSC three year certification cycle FSSC certified organizations are expected to be ready for an audit at any time. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 29 Absentees During Unannounced Auditsclients must have arrangements in place to cover absence of any particular person and a shared responsibility within the management team for food safety and compliance with all Scheme requirements relevant deputies replacing any absentees must be available to assist in providing information required to facilitate the audit. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 30 Consequences If the following functions are not present during an unannounced audit, a Follow-Up Audit is required (can be conducted off-site): • top management • human resources • outsourced supporting services • procurement research & development however, ideally deputies for these and other functions are to be interviewed by the Audit Team to gather evidence of compliance since food safety management is everybody's responsibility. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 31 All Production Lines if production lines are not being operated during an announced audit, they are to be audited during an announced Follow-Up Audit clients should be advised to start-up those production lines in order to avoiding a Follow-Up Audit. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 32 Audit Team TQCSI auditors need to be trained to conduct unannounced audits Audit Team Leaders should have audited the clients before Audit Team Leaders must identify themselves and the Audit Team who will conduct the unannounced audit clients may contact TQCSI to verify the unannounced audit. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 33 Case Study A – Unannounced AuditsSituation #1 During the unannounced audit the following two functions are not available to be interviewed: the Human Resources Department – it is manned by two persons who both work part-time - one person does not work on the audit day and the other person has called-in sick that morning Question 1. How does the auditor deal with this situation? a representative of the company contracted to provides pest control services Question 2. How does the auditor deal with this situation? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 34 Case Study A – Unannounced AuditsSituation #2 Audits are to cover all processes of the scope of the certification - where possible, the widest range of should be in production the company produces fruit juices from oranges, apples and pineapples, and milk products with fruit - on the day of the audit, the product lines for pineapple juice and milk products with fruit were not in production - the pineapple juice is a product that is only produced on demand of the client - the milk products with fruit production line is being cleaned during the day shift and would be started again for the night shift later that day Question 3. How does the auditor deal with this situation? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 35 Case Study A – Unannounced AuditsSituation #3 the auditor assigned to conduct the unannounced audit has not audited the company before - the auditor contacts the company a month before the planned date of the unannounced audit to introduce herself to the Company's QA Manager. Question 4. Is this allowed? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 36 Case Study B – Nonconformity GradingThe criteria for nonconformity grading is described in Part 4, Annex 3. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 37 Case Study B – Nonconformity GradingSituation #4 an organization based in the Ibaraki area, some distance from Tokyo, is producing really nice sushi and sashimi products for Aeon, one of the major Japanese food retailers while the auditor is doing the walk around the manufacturing facility, she has been told by one of the workers that one of the production lines just underwent maintenance the weekend before as a result, she observes that there is fluid dripping into open product on one of the production lines during the staff break when the fish filleting machine has stopped running. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 38 Situation #4…cont. after a short investigation, the auditor finds out that this fluid is coming from a part of the machine that does not drain properly after cleaning the operators estimated that this fluid could have been there for a few days before dripping onto the product Question 5. Does this situation constitute a nonconformity and, if yes, what grade? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 39 Case Study B – Nonconformity GradingSituation #5 an organization is undergoing an Upgrade Audit while producing 'gluten free' products in a European country called 'The Lowlands' the organization has previously been audited and certified for its allergen management program by the SimplyOK Scheme however, during the audit, the dispatch area is visited to understand the process of packing and shipping of products and it is observed by the auditor that the product labelling of allergens is not in bold letters which is required by the country's law Question 6: Does this situation constitute a nonconformity, and if yes, what grade? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 40 Case Study C – Food Defence & Food FraudFood fraud prevention and food defence is described at Part 2 of FSSC (Version 4.1), Section 2. Food defence Food fraud prevention. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 41 Case Study C – Food Defence & Fraud FraudSituation #6 client X is an organization that transports and stores various bulk liquids a risk assessment to determine both FD and FF risks has been carried out using their self-built vulnerability assessment tool client X has changed its food safety policy to include senior management commitment to food fraud prevention but other FSMS policies, procedures and activities are yet to be updated to include food defence and food fraud prevention TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 42 Situation #6…cont. as part of the client's activities, bulk loads brought in by their own truck fleet are checked for seals upon arrival and sealed prior to delivery to customers. Question 7 - What evidence does the auditor need to verify in order to audit full compliance? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 43 Case Study D – Off-Site ActivitiesThe criteria for certification of off-site activities are described in Part 4 of FSSC (Version 4.1), Section 7. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 44 Case Study D – Off-Site ActivitiesSituation #7 client X is a producer of different flavours of soft drinks some of the soft drinks are sent in cans to another site, a co-packer, where the cans are sorted and packed as a ´variety pack´ with cans of various flavours - these variety packs are brought back to the plant warehouses, and then dispatched as any other finished product the co-packer is also contracted to other producers, but client X is one of their major customers. Question 8. Would it be allowed to certify the external packaging as off-site activities, under client X's FSSC certification scope? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 45 Case Study E – Audit Time Calculation Applicable to Regional Offices only The criteria for calculating audit duration is described in Part 4 of FSSC (Version 4.1), Annex 2. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 46 Case Study E – Audit Time CalculationSituation #8 (ROs only) company 'Spicy Herb' has a production plant with 5 employees (5 FTE) the only process is thermal treatment and packaging of berries, spices, herbs, nuts and tea leaves the company does not yet have a certified FSMS the company was informed that the on-site audit time for the initial certification audit will be more than 2 days the company wants to know whether is it possible to reduce this on- site audit time, because they are a small organization with only 1 HACCP study. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 47 Situation #8 (ROs only)…cont.Question 9. Calculate the minimal on-site audit time for the FSSC initial certification audit of the company (refer to TQCSI WI 54 & WI 54 Annex E). Question 10. Is it possible to reduce the on-site audit time for the company, and if yes, what would be the reduced on-site audit time (refer WI 54)? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 48 Case Study F – Scope StatementsThe criteria for scope statements are described in Part 4 of FSSC (Version 4.1), Annex 1. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 49 Case Study F – Scope Statements…cont.Question 11. Determine for each of the below scope statements whether these would be approved or not, and why: A). Manufacturing of fruit yoghurt. Manufacturing of strawberry yoghurt. Manufacturing of peach yoghurt. B). The manufacturing of disposable chopsticks and paper trays for the serving of food. C). The Manufacturing and Warehousing of Peracetic Acid grades for use as: (1) Antimicrobial agent for processing Meat, Poultry, Seafood, Fruit, and Vegetables and (2) Disinfectant/Anti-Microbial agent for use on beverage packaging materials. D). Production of organic mint tea. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 50 Case Study F – Scope StatementsSituation #9 a warehouse receives frozen pastry, these products are stored at -18 degrees C and thawed one day before transported to retail Question 12. Which PRP(s) applies/apply to this organization? Refer to the table on the next slide Question 13. Is it possible to certify this organization with one audit? TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 51 Case Study F – Scope StatementsTQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 52 Summary Version 4.1 Auditor RequirementsClient Requirements for Version 4.1 Case Studies: A - Unannounced Audits B – Nonconformity Grading C – Food Fraud & Food Defence D – Off-site Activities E – Audit Time Calculation F – Scope Statements. TQCSI FSSC Harmonisation Training – 2017 TQCSI FSSC Harmonisation Training – 2017 53 Thanks QUESTIONS? TQCSI FSSC 22000 Harmonisation Training – 2017

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