

SHEQSA CONSULTING

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM IMPLEMENTATION TRAINING

1. COURSE SUMMARY:

This course will introduce students to Microorganisms and the role they play in food spoilage and food poisoning, potential contamination from the environment and other sources within the food operational areas. The implementation course provides the participant with an in-depth level of knowledge on the requirements of ISO 22000:2018 standard. Our course is designed for personnel who are responsible for the development and implementation of the Food Safety Management Systems.

A practical application of the standard requirements provides the participant with in-depth knowledge regarding the development, implementation and maintenance of the Food Safety Management Systems requirements.

The implementation course prepares the participant to understand the requirements for auditing preparation as well as importance of Food Safety Management as a tool to ensure compliance with customer and legal requirements and continual improvement.

It demonstrates how Food Safety and Quality Management contributes to the day-to-day business operations through the effective application and management of resources.

2. WHO SHOULD ATTEND:

This course is suitable for all levels of management and technical staff. Any of the following would benefit:

- Food handlers
- Any food safety/HACCP Team members
- Food Technologists
- R & D Department
- Quality Managers and Controllers
- Production Managers and Supervisors
- Operations Managers
- Maintenance Managers & Supervisors •
- Managing Directors/General Managers/
- Owners
- Auditors

3. OUTCOME:

The course will address the following:

- ✓ How to develop an ISO 22000 Management system based on the ISO 22000:2018 standard for implementation, maintenance and auditing purposes.
- ✓ Detailed breakdown of the principles of food safety as defined and covered by ISO 22000
- ✓ How to conduct an effective review of the food hazard system
- ✓ How to apply verification and validation
- ✓ How to identify OPRPs / CCPs
- ✓ Extensive practical examples
- ✓ The purpose, content and – interrelationship of ISO 22000 and the legislative framework relevant to food safety

4. HOW WILL I BENEFIT?

- Suppliers meeting customer and retailer requirements
- Restaurant or catering owners and employees
- Food industry companies want to go for certification
- Food industry companies that want to export products
- Food industry that must indicate legal compliant

DURATION: 2 DAYS

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