



Converting Your HACCP Plan to ISO 22000:2005 Food Safety Management System

#SQAc008

2 day (9:00 am – 4:30 pm)

Course Overview:

This course will show you how to convert your existing HACCP plan into the ISO22000:2005 food safety management system (FSMS).

ISO 22000 is a truly international standard for any business involved in food production, processing, packaging and distribution. ISO 22000 is a valuable tool to control processes that ensure food quality and safety for consumers, which increases customer satisfaction. HACCP manages the critical points where food safety can be compromised, but ISO 22000 manages the food safety aspect as well as the entire scope of the business.

ISO 22000 is for any business in the entire food chain from “farm to fork” and includes inter-related organizations such as suppliers of equipment, packaging, etc. ISO22000:2005 is also for companies seeking to integrate their quality management system, for example the widely known and used ISO 9001:2000, and their FSMS.

ISO 22000 specifies the requirements for a FSMS that combines the following generally recognized key elements to ensure food safety along the food chain, up to the point of final consumption:

- Interactive Communication
- System Management
- Prerequisite Programmes
- HACCP Principles

Who Will Benefit:

- Organizations within the food chain:
 - Feed producers, primary producers, food manufacturers, transport & storage operators, subcontractors, retail & food service outlets, inter-related organizations (equipment, packaging material, cleaning agents, additives & ingredient suppliers).
- Individuals that have a strong background in HACCP
- Individuals that have a background in ISO 9001:2000 QMS
- Ideal for those starting a quality management system
- Individuals with little or no knowledge ISO22000 and want to improve their understanding of the requirements & responsibilities

Course Materials:

- An ISO22000:2005 FSMS matrix summarizing the requirements
- A listing of typical documentation and record keeping



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What is covered?

Converting your HACCP plan to ISO22000:2005 Food Safety Management System covers:

- Why convert HACCP to ISO 22000?
- ISO22000:2005 FSMS overview
- Pre-requisite Programs overview
- Examples: Product Characteristics, Process Description, Flow Charts
- Hazard Analysis overview & Your HACCP plan
- What are Operational Pre-requisites?
- What policies, procedures, and record keeping are required?

Course Fee:

\$600.00 + 6% GST