



ISO 22000:2018 Food Safety Management System Awareness

Overview



The purpose of any organization in the food sector should be to ensure that their products can be consumed without constituting a health risk. The variety of safety levels and requirements of national legislation have made it increasingly difficult to achieve this objective in a world where food products are traded around the globe and the food chain is increasingly complex. The failure of one organization in the supply chain can make the product unsafe and therefore constitute a risk to consumer health.

Resources; www.foodfocus.co.za (Author; Nuno Soares)

ISO has a number of International Standards aimed at ensuring food safety throughout the supply chain. The ISO 22000 family addresses food safety management by providing guidelines and best practice for managing risks in all areas of food production.

The World Health Organization estimates that one in ten people fall ill and 420,000 die because of contaminated food every year. ISO 22000:2018 works preventively to reduce this by helping food organizations implement food safety management systems that defend against the potential hazards and risks that lead to contamination. From listeria outbreaks to incorrect labelling, compromised food products can negatively impact customer and consumer confidence in your business and your brand.

Food safety hazards can occur at any stage in the food chain making adequate control throughout the food chain essential. By combining PDCA and risk-based thinking to manage business risk with HACCP to identify, prevent and control food safety hazards, ISO 22000 helps organizations to reduce exposure to risk and improve safety

Course Objective

The expectation to deliver safe, sustainable and socially responsible food has increased significantly for the food sector since the standard was first published in 2005. To help food sector organizations manage these challenges the standard has been updated to take them into account. Additionally, during the development process the standard also adopted Annex SL. The high-level structure (HLS) was introduced to align the implementation process of ISO management systems so that it was easier to adopt multiple management systems within individual organizations.





On training completion you will be able to:

- Understand the basics of the ISO 22000 Food Safety Management System
- Know and understand Annex SL as a framework for ISO management systems
- Know and understand the requirements of ISO 22000:2018 relating to Context, Leadership, Planning, Support and Operation
- Know a key concept such as risk-based thinking and process approach
- Be able to audit ISO 22000:2018 based FSMS requirements effectively

Course Outline

- Food Safety Management Systems (FSMS) introduction, principles and definitions
- Introduction to ISO 22000:2018:
 1. Scope
 2. Normative References
 3. Terms and Definitions
 4. Context of the Organization
 5. Leadership
 6. Planning
 7. Support
 8. Operation
 - Operational planning and control
 - Prerequisite programmes (PRPs)
 - Traceability
 - Emergency preparedness and response
 - Hazard control
 - PRP and hazard control maintenance
 - Control of monitoring and measuring
 - PRP and hazard control verification
 - Control of product and process nonconformances
 9. Performance Evaluation
 10. Improvement

Who should attend?

Anyone involved in the planning, implementing or supervising of an ISO 22000 FSMS includes Quality Assurance Manager, Management Representatives, Food Safety Team Member, FSMS Internal Auditor etc.



TRAINING PROGRAMMES

Time	Itinerary
0830 – 0845	Participant arrival/registration
0900 – 0930	Introduction / Learning Objectives
0930 – 1030	Structure of ISO 22000:2018 – Context of the Organization
1030 – 1045	Break
1045 – 1115	Structure of ISO 22000:2018 – Leadership
1115 – 1200	Structure of ISO 22000:2018 – Planning & Support
1200 – 1300	Workshop
1300 – 1400	Lunch Break
1400 – 1530	Structure of ISO 22000:2018 – Operation <ul style="list-style-type: none">▪ Operational planning and control▪ PRPs▪ Traceability▪ Emergency Preparedness and Response▪ Hazard Control
1530 – 1545	Break
1545 – 1645	Structure of ISO 22000:2018 – Operation (continue) <ul style="list-style-type: none">▪ PRP and Hazard Control Maintenance▪ Control of Monitoring and Measuring▪ PRP and hazard control verification▪ Control of product and process nonconformances
1645 – 1715	Structure of ISO 22000:2018 – Performance Evaluation & Improvement
1715 – 1730	Summary
	Q & A Session



REGISTRATION FORM

ISO 22000:2018 FSMS Awareness (1-day)

Date : **December 2018** (date to be advised)

Venue : **Klang / Shah Alam** (venue to be advised)

Fee : **RM500** per person

CONTACT PERSON DETAIL

Company Name & Address:

Tel. No. :

Fax No. :

Participant Name	Position	E-mail Address & Mobile Phone No.

Payment

- Cheques payment made payable to **Prinsip Mahir Sdn Bhd** OR Bank-in to our Hong Leong Bank A/C No. **067-000-59788**
- Wire transfer: **Hong Leong Bank Berhad, No. 1 & 3, Jalan Seri Sarawak 17, Taman Sri Andalas, 41200 Klang, Selangor**
- Swift Code : **HLBB MYKL**

- Any cancellation of registration upon confirmation will not be entertained.
- If the participant is unable to attend, a replacement is acceptable as the fees are non-refundable.
- PM reserves the right to change the course date, speaker(s) and venue if it deemed necessary.
- Course fee is **100% HRDF Claimable** under SBL Scheme



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