

# FSSC 22000: PRINCIPLES AND APPLICATIONS

## COURSE SUMMARY

### OVERVIEW

FSSC 22000 is an internationally accepted approach to manage food safety that describes the requirements of a food safety management system. This course introduces the value of developing to effectively manage food safety 'from farm to table' by establishing the importance of implementing a GFSI – recognized FSSC 22000 food safety management system.

### DURATION

Two (2) days In-person training running from 9:00 am to 5:00 pm

### OBJECTIVES

- To be aware about clauses and requirements of FSSC 22000
- To be able to describe the benefits of FSSC 22000 to the organization elements
- To understand on respective roles to play to support the implementation of FSSC 22000 in the organization
- To provide awareness as well as refreshment FSMS training for all levels of participants

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Appreciate the importance of producing safe food for the public
- Be aware of what constitute a standard and its requirements
- Understand the FSSC 22000 standard via ISO 22000:2018 and a sector specific PRP
- Apply review and update FSSC 22000 standard in the organization

### TARGET GROUP

- Food Safety team members
- Anyone who is directly involved with the implementation of FSSC 22000

### TARGET INDUSTRY

Food, Manufacturing etc.

### PROGRAM METHODOLOGY

- Classroom Activities
- Discussion
- Quiz

### HRD CORP SCHEME

This course is HRD Corp claimable

### PROGRAM FEE

RM 954 per pax (inclusive of 6% SST)

### CERTIFICATION

Certificate of Attendance from UKM UNIPEQ (*full payment required*)

### PROGRAM CONTENT

- Analysis on clauses of ISO 22000
- Requirements of ISO/TS 22002-1
- Review on additional requirements of FSSC 22000 & Malaysian Food Laws
- Case study on ISO /TS 22002-1
- Effective Implementation of FSSC 22000

## COURSE OUTLINE

### Day 1

Time	Content
8:30 am – 9:00 am	<i>Registration</i>
9:00 am – 10:30 am	Introduction to FSSC 22000, ISO 22000, GMP and HACCP
10:30 am – 11:00 am	<i>Morning Break</i>
11:00 am – 1:00 pm	ISO 22000 – Analysis on Clauses of ISO 22000 <ul style="list-style-type: none"> <li>- Context of Organization</li> <li>- Leadership</li> <li>- Planning</li> <li>- Support</li> <li>- Operation</li> <li>- Performance Evaluation</li> <li>- Improvement</li> </ul>
1:00 pm – 2:00 pm	<i>Lunch Break</i>
2:00 pm – 4:30 pm	WORKSHOP 1 <ul style="list-style-type: none"> <li>- Case Study on HACCP and ISO 22000</li> <li>- Group Presentation</li> </ul>
4:30 pm – 5:00 pm	<i>Tea Break &amp; End of Day 1</i>

### Day 2

Time	Content
9:00 am – 10:30 am	Requirements of ISO/TS 22002-1 <ul style="list-style-type: none"> <li>- Clause 4 – Construction &amp; layout of buildings</li> <li>- Clause 5 – Layout of premise &amp; workplace</li> <li>- Clause 6 – Utilities: air, water, and energy</li> <li>- Clause 7 – Waste disposal</li> <li>- Clause 8 – Equipment suitability, cleaning, and maintenance</li> <li>- Clause 9 – Management of purchase</li> <li>- Clause 10 – Measures- prevention of cross contamination</li> <li>- Clause 11 – Cleaning and sanitizing</li> <li>- Clause 12 – Pest control</li> <li>- Clause 13 – Personnel hygiene &amp; employee facilities and toilets</li> <li>- Clause 14 – Rework</li> <li>- Clause 15 – Product recall</li> <li>- Clause 16 – Warehousing</li> <li>- Clause 17 – Product information and consumer awareness</li> <li>- Clause 18 – Food defense, bio vigilance and bioterrorism</li> </ul>
10:30 am – 11:00 am	<i>Morning Break</i>
11:00 am – 1:00 pm	Review on Additional Requirement of FSSC 22000 & Malaysia Food Laws
1:00 pm – 2:00 pm	<i>Lunch Break</i>
2:00 pm – 4:30 pm	WORKSHOP 2 <ul style="list-style-type: none"> <li>- Case Study on ISO/TS 22002-1</li> <li>- Group Presentation</li> </ul>
4:30 pm – 5:00 pm	<i>Summary &amp; Conclusion, Tea Break &amp; End</i>