MERCURY

ISO 22000:2005 Food Safety Management Systems (FSMS) Course

29 March – 2 April 2027
London (UK)



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Ref: 9470_1079789 **Date:** 29 March – 2 April 2027 **Location:** London (UK) **Fees:** 5800 Euro

Introduction:

This ISO 22000:2005 FSMS food safety management systems training program aims to raise awareness of the return and benefits of using the principles, requirements, and bases of the food safety management system in institutions following ISO 22000/2005. This training program aims to familiarize the trainee with the essential elements of the institution's food safety infrastructure.

Participants in this ISO 22000:2005 FSMS food safety management systems course are the cornerstone of all productive institutions participating in the food supply chain. They aim to build a food safety management system for their products or services and manage policies and methodologies that improve the efficiency of the institution's operations and reduce waste and expenses.

Targeted Groups:

- Senior Management Positions in Food Institutions.
- Managers of the Food Safety Department.
- Quality Control Personnel in Food Premises and Food Processing Facilities.
- Public Health Authorities.
- Food Safety Consultants.
- Potential Food Professionals who want to gain knowledge that will bring new job opportunities or career improvement.

Course Objectives:

At the end of this ISO 22000:2005 FSMS food safety management systems course, the participants will be able to:

- Understand the structural construction of ISO 22000/2005.
- Understand the principles of the food safety management system following ISO 22000/2005.
- Understand the ISO 22000/2005 requirements, including planning, support, implementation, measurement, and improvement.
- Set up the HACCP team with the knowledge and experience to develop and implement an effective HACCP system in his/her organization.
- Perform the hazard analysis to determine the preventive measures necessary to reduce the risk within acceptable levels.
- Perform the categorization into Operational Prerequisite Programs OPRPs and Critical Control Points CCPs.
- Design and implement monitoring systems to control and improve the food safety management system.

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- Evaluate and improve logistics following the requirements of legislation and international food safety standards.

Targeted Competencies:

By the end of this ISO 22000:2005 FSMS food safety management systems training, the participant's competencies will be able to improve:

- International guidelines and regulations regarding food safety and the need for an organization to demonstrate compliance with applicable statutory and regulatory food safety requirements.
- Evaluation of customer needs and how these relate to food safety.
- Human resources allocation and related requirements.
- Effectively communicate food safety issues to the different stakeholders in the food chain.
- The documentation to ensure that the organization conforms to its stated food safety policy.

The Importance of FSMS Certification:

Achieving an FSMS certification, such as the ISO 22000 2005 certification, displays an organization's commitment to food safety and regulatory compliance. This certification signifies that an organization has established a reliable food safety management system plan to protect consumers and ensure trust within the food supply chain. Food safety management system certification benefits include enhanced reputation, improved efficiency, and the potential to increase market access.

Course Content:

Unit 1: Introduction to and Basic Definitions of Food Safety Management Systems:

- Introduction to the ISO 22000:2005 Food Safety Management System.
- The evolution of ISO 22000:2005 through the HACCP and Codex Alimentarius correlation and principles.
- Guidelines and Regulations regarding food safety.
- Glossary used in Food Safety.
- Identification of CCPs Critical Control Points and CLs Control Limits.

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Unit 2: Review of ISO 22000 Main Chapters:

- Food safety management system.
- Management responsibility.
- Resource management.
- Planning and realization of safe products.
- Validation, verification, and improvement of the food safety management system.

Unit 3: Documentation Requirements for ISO 22000, Management Review, Human Resources:

- Detailed reference to documents with specific examples of the design and use of forms.
- The purpose of management reviews.
- Detailed reference to management review inputs and outputs.
- Human resources: Competence, awareness and training.
- Work environment.

Unit 4: Planning and Realization of Safe Products:

- PRPs prerequisite programs.
- Preliminary steps to enable hazard analysis: Food safety team, Flow diagrams, process steps, and control measures.
- Hazard analysis.
- Establishing the operational PRPs and the HACCP plan CCPs and CLs - Group exercise on developing an HACCP plan in the context of attendees' organizations.
- Verification planning/Traceability system.
- Control of nonconformity: Corrective actions, Withdrawals.

Unit 5: Validation, Verification, and Improvement of the Food Safety Management System:

- Validation of control measures.
- Control of monitoring and measuring.
- Food safety management system verification.
- Internal audits in the context of ISO 22000 - team exercise on an internal audit.
- Improvement: There is a need for continual improvement, such as updating the food safety management system.

Conclusion:

After completing this FSMS certification course, participants will not only receive a valuable FSMS certificate but also a practical understanding of how to apply the principles of a food safety management system to their organizations.

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Participants in this ISO 22000:2005 FSMS food safety management systems course will be equipped to conduct rigorous food safety management system audits and utilize their insights to continuously improve food safety practices.