ISO 22000: Awareness and implementation of a Food Safety Management System.

Overview

The World Health Organization estimates that as many as 2,2 million people die annually from foodborne and waterborne diseases. Food safety is a critical and high profile concern for global public health.

The ISO 22000 standard combines generally recognized key elements to ensure food safety. These key elements include interactive communication along the food chain, system management and food safety hazard control.

ISO 22000 further combines the HACCP principles developed by the Codex Alimentarius Commission and application steps with prerequisite programmes (PRPs) using the hazard analysis to determine the strategy to be used to ensure food safety hazard control. The standard also replaces the traditional concepts of dividing control measures in two groups with three clearly defined groups, i.e. PRPs, Operational PRPs and CCPs (HACCP plan).

The standard can be used by any organization in the food chain, regardless of its size or position in the food chain.

Module 1 – Introduction – covers:

- Food borne disease & the burden of food borne disease.

- Food safety hazards, the food chain and the food safety concept.

- HACCP principles.

- Food law and standards applied in the South African environment, relevant to food safety.

- Commitment, role and responsibilities of management towards food safety hazard control.

- Management system documentation requirements.

- Certification & certification schemes based on ISO 22000.

Module 2 – Overview of the prerequisite programmes – covers:

- ISO/TS 22002-1 as a basis for identifying and applying PRPs.
- Supplementary information to support the determination of your

Materials

The training course is an interactive interchange of information between the delegates and the facilitator using practical examples from the delegates' own experiences.

Each module has a number of self- assessment exercises and a knowledge assessment is conducted at the end of the programme.

Each delegate receives a course workbook containing course notes, handouts, exercises and assessments. The course material is supplemented by the ISO 22000 and ISO/TS 22002-1 standards.

Outcomes

Delegates will be able to describe the fundamental purpose of a food safety management system as well as the strategy required for its development, implementation, maintenance and continual improvement. Delegates will further be able to interpret the requirements of ISO 22000 and its supporting standards, legal requirements and required supplementary information in order to effectively manage its food safety risks through the food safety hazard risk identification, assessment, control and communication processes within the food safety management system.

relevant PRPs.

Module 3 – Overview of the hazard analysis and the application of the management system requirements – covers:

- Nomination, roles and responsibilities of the food safety team.

- Preliminary information required to conduct the hazard analysis.

- Place of the PRPs and the preliminaries within the hazard analysis

- Hazard analysis, risk assessment and selection of control measures

- Validation

- Verification planning and analysis of results

- Updating of the food safety management system

This training course is further supplemented by additional detailed training courses that will elaborate on:

- The methodologies applied during the hazard analysis in order to determine the level of food safety hazard control, i.e. PRPs, OPRPs and/or CCPs – presented over 2 days.

- Application, review and updating of the food safety management system – presented over 2 days.

Duration

This training course is presented over 3 days.

Evaluation

Modules are supported by a short knowledge assessment during the presentation of the programme, either as questionnaires or group exercises.

A post programme assessment is conducted where the delegate will complete and assessment paper based on the self-study of the training material, exercises and classroom discussions. A 2-week period is normally allowed for the completion of the post class room assessment.

Certificates

Certificates of successful completion of the programme are awarded to delegates who score greater than 70% in the post classroom assessment.