

FSSC 22000:2013 FOOD SAFETY SYSTEM CERTIFICATION UNDERSTANDING & IMPLEMENTING

Duration: 2 Days



PROGRAM OVERVIEW

This course has been designed to provide guidance to the requirements of Food Safety Management (FSM) standard, FSSC 22000 and describe the steps needed for the implementation by the organization.

This course provides an understanding of the FSSC 22000 and ISO 22000 requirements for organization in food chain and provides awareness on the key elements to ensure food safety along the food chain up to the point of final consumption.

FSSC 22000 is fully recognized by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards. It demonstrates whether an organization has a robust Food Safety Management System in place that meets the requirements of customers and consumers with more comprehensive approach which covering the pre-requisite programs

OBJECTIVES

- Upon completion of this training, you should be able to: Understand the implementation of Food Safety Management System in accordance with FSSC 22000.
- Understand the importance of food safety and the advantage of its implementation and certification.
- Assist and understand to develop documents related to organizations.

COURSE CONTENTS

- Introduction to FSSC 22000 certification.
- Background and benefits of FSSC scheme.
- ISO 22000, PAS 220 & ISO 22003 Food Safety Hazards.
- PAS 220:2008 Pre-requisite in food manufacturing requirements.
- FSSC certification process and protocols.

WHO SHOULD ATTEND?

Managers, Food Safety Team Leaders and Team Members: and those involve in development, implementation and maintenance of Food Safety Management Systems

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