

HEMC

Training · ISO 22000

ISO 22000 food safety

Duration : 3 days | Formats : On site · Tailored in-house | Languages : FR · AR

Three days to build a food safety management system where the hazard analysis holds, and where validation is not confused with verification.

What you will be able to do

- Carry out the hazard analysis and determine CCPs and OPRPs
- Tell validation, verification and monitoring apart
- Set up traceability that survives a recall test
- Prepare the evidence expected at the certification audit

Context

Confusing validation with verification is what costs most in an audit: showing temperature records does not prove that the scale controls the hazard. The standard requires both, and it is the only one that requires the flow diagram to be verified on site.

Who it is for

Food industry quality managers

Important

Session built on ISO 22000:2018 and on the HACCP principles of the Codex Alimentarius. The text of the standard is not supplied: it is purchased from ISO or IMANOR, and the session does not reproduce it. Bring a flow diagram for one of your products: the hazard analysis works on it.

Prerequisites

Knowledge of your processes and prerequisite programmes.

Course programme

01. Context and prerequisite programmes

- Issues, interested parties and system scope
- Food safety team: composition and competence
- Prerequisite programmes: what they cover and their limits

02. Flow diagram and on-site verification

- Building a complete diagram, including rework and recycling
- On-site verification, a requirement specific to ISO 22000
- Description of products and intended uses

03. Hazard analysis

- Identifying biological, chemical and physical hazards
- Allergens treated as a chemical hazard, not as a labelling matter
- Determining CCPs and OPRPs, decision tree

04. Validation, monitoring and corrections

- Validation: establishing that the control measure is sufficient
- Monitoring: demonstrating that it is applied
- Corrections, corrective actions and nonconforming product

05. Traceability and improvement

- Traceability system and reconciliation of quantities
- Withdrawal and recall: building a test that measures something
- System verification and management review

What you receive

An HEMC training attendance certificate, the course materials and the templates used during the session.

Where and how

On site in Morocco and Africa, virtual classroom live with the trainer, bespoke in-house sessions wherever you operate.

Request a programme and a quote : contact@hem-consulting.com | +212 660 125 242 | hem-consulting.com