

FSSC 22000 VERSION 5.1 DOCUMENT TEMPLATES TOOLKIT

200+ documents

670+ pages

Complete Package Includes:

FOOD SAFETY MANUAL

POLICIES

PROCEDURES

RISK ASSESSMENTS

FORMS

VIEW THE COMPLETE LIST BELOW



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PART 1: ISO 22000: 2018

Food Safety Management System

| DOC NO | DOCUMENT NAME | TYPE OF DOCUMENT | PAGES |
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| PART 1.1: Food Safety Management System Manual | | | |
| FSSC001 | Food Safety Management Systems Manual | Manual | 47 |
| PART 1.2: Context of the Organisation (Clause 4) | | | |
| FSSC002 | Context of the Organisation Procedure | Procedure | 18 |
| FSSC003 | <i>Clause 4.2: Needs and Expectations of Interest Parties</i> | Form | 3 |
| FSSC004 | <i>Clause 4.2.1: Risk Assessment Matrix</i> | Form | 1 |
| PART 1.3 – Leadership (Clause 5) | | | |
| FSSC005 | Leadership Procedure | Procedure | 5 |
| FSSC006 | <i>Clause 5.3: Organisation Structure</i> | Form | 1 |
| PART 1.4: Planning (Clause 6) | | | |
| FSSC007 | Planning Procedure | Procedure | 9 |
| PART 1.5: Support (Clause 7) | | | |
| FSSC008 | Support Procedure | Procedure | 10 |
| FSSC009 | <i>Clause 7.2 & 7.3: Training Procedure</i> | Procedure | 5 |
| FSSC010 | <i>Clause 7.4: Communication Procedure</i> | Procedure | 8 |
| FSSC011 | <i>Clause 7.4.1: Communication Matrix</i> | Form | 2 |
| FSSC012 | <i>Clause 7.4.2: Document Codification</i> | Form | 1 |
| FSSC013 | <i>Clause 7.5: Form and Data Control Procedure</i> | Procedure | 8 |
| FSSC014 | <i>Clause 7.5.3: Control of Records Procedure</i> | Procedure | 4 |
| PART 1.6: Operation (Clause 8) | | | |
| FSSC014 | Operation Procedure | Procedure | 12 |
| FSSC015 | <i>Clause 8.2: Pre-requisite Programme Procedure</i> | Procedure | 7 |
| FSSC016 | <i>Clause 8.3: Identification and Traceability Procedure</i> | Procedure | 4 |

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| FSSC023 | <i>Clause 8.9.4:</i> Disposal of Non-conforming Products | Form | 1 |
| FSSC024 | <i>Clause 8.9.4:</i> Control of Nonconforming Products Procedure | Procedure | 4 |
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PART 1.7: Performance Evaluation (Clause 9)

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| FSSC026 | <i>Clause 9.2:</i> Internal Audit Procedure | Procedure | 5 |
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PART 1.8: Improvement (Clause 10)

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| FSSC028 | Improvement Procedure | Procedure | 4 |
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PART 1.9: Additional

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| FSSC030 | Hazard Identification Procedure | Procedure | 2 |
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Part 1.9.2: Process Approach

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| FSSC037 | Process Flow for Quality Control | Form | 4 |
| FSSC038 | Process Flow for Stores | Form | 5 |
| FSSC039 | Food Safety Team Leader Processes | Form | 3 |
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| FSSC042 | Food Safety Team | Form (Blank) | 1 |
| FSSC043 | Food Safety Team | Form (Completed Example) | 1 |
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| FSSC045 | Product Description | Form (Completed Example) | 1 |
| FSSC046 | Process Flow Chart | Form (Blank) | 1 |
| FSSC047 | Process Flow Chart | Form (Completed Example) | 1 |
| FSSC048 | Hazard Analysis Report | Form (Blank) | 2 |
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| FSSC050 | HACCP Plan | Form (Blank) | 1 |
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| FSSC052 | Corrective Action Plan for CCP | Form (Blank) | 1 |
| FSSC053 | Corrective Action Plan for CCP | Form (Completed Example) | 1 |
| FSSC054 | Environment Monitoring Plan | Form (Blank) | 1 |
| FSSC055 | Environment Monitoring Plan | Form (Completed Example) | 1 |
| FSSC056 | Operation Pre-requisite Programs | Form (Blank) | 1 |
| FSSC057 | Operation Pre-requisite Programs | Form (Completed Example) | 1 |
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| FSSC062 | Self-audit Checklist | Excel File | |
| <i>Part 1.9.5: Customer Complaints</i> | | | |
| FSSC063 | Customer Complaints Trends | Excel File | |
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| FSSC065 | Validation Procedure | Procedure | 6 |
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| FSSC069 | Raw Material Specifications | Form | 1 |
| FSSC070 | Security Assessment | Form | 1 |
| FSSC071 | Threat Assessment | Form | 1 |
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PART 2: ISO/TS 22002-1: 2009

Programmes on Food Safety for Food Manufacturing

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| PART 2.2: Layout of Premises and Workspace (Clause 5) | | | |
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| FSSC077 | Equipment Layout Procedure | Procedure | 1 |
| PART 2.3: Utilities – Air, Water, Energy (Clause 6) | | | |
| FSSC078 | Air, Waste, Energy, Gas and Boiler Chemicals Procedure | Procedure | 1 |
| PART 2.4: Waste Control (Clause 7) | | | |
| FSSC079 | Waste Disposal Procedure | Procedure | 3 |
| PART 2.5: Equipment Sustainability Cleaning & Maintenance (Clause 8) | | | |
| FSSC080 | Hygiene Clearance Procedure | Procedure | 1 |
| PART 2.6: Management of Purchased Material (Clause 9) | | | |
| FSSC081 | Material Receipt / Issue in Dispatch Procedure | Procedure | 2 |
| FSSC082 | Purchase of Packing Materials Procedure | Procedure | 3 |
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| PART 2.7: Measures of Prevention of Cross-contamination (Clause 10) | | | |
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| FSSC085 | Product Protection Procedure | Procedure | 3 |
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| FSSC088 | Clause 10.3: Allergen Procedure | Procedure | 8 |
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PART 2.8: Cleaning and Sanitising (Clause 11)

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PART 2.9: Pest Control (Clause 12)

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PART 2.10: Personnel Hygiene and Employee Facilities (Clause 13)

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| FSSC098 | Entry & Exit – Personal Hygiene Procedure | Procedure | 1 |
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| FSSC100 | Safety Procedure | Procedure | 1 |

PART 2.11: Rework (Clause 14)

| | | | |
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PART 2.12: Product Recall (Clause 15)

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PART 2.13: Warehousing (Clause 16)

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| FSSC103 | Storage, Distribution & Transport Procedure | Procedure | 3 |
| FSSC104 | Product Release Procedure | Procedure | 5 |
| FSSC105 | Material Receipt / Issue in Dispatch Procedure | Procedure | 2 |
| FSSC106 | RM / PM / General Material Receipt / Issue / Storage Procedure | Procedure | 2 |

PART 2.14: Product Information or Consumer Awareness (Clause 17)

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PART 2.15: Food Defense, Biovigilance and Bioterrorism (Clause 18)

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PART 3: FSSC 22000 V5.1

Additional Requirements for Food Manufacturing

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| FSSC112 | Emergency Procurement Procedure | Procedure | 5 |
| FSSC113 | Supplier Performance Monitoring | Form | 2 |
| PART 3.2: Product Labelling (CLAUSE 2.5.2) | | | |
| FSSC114 | Product Information and Consumer Awareness Procedure | Procedure | 4 |
| PART 3.3: Food Defense (CLAUSE 2.5.3) | | | |
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| FSSC115 | Food Defence Risk Assessment | Excel | |
| PART 3.4: Food Fraud (CLAUSE 2.5.4) | | | |
| FSSC116 | Food Fraud Prevention Procedure | Procedure | 5 |
| FSSC117 | Protection from Food Adulteration Procedure | Procedure | 1 |
| FSSC118 | User Instructions – Food Fraud Tool | Instructions | 2 |
| FSSC119 | Food Fraud Tool Password VACCP | Excel | |
| PART 3.5: Logo Use (CLAUSE 2.5.5) | | | |
| FSSC207 | FSSC 22000 Logo Usage Procedure | Procedure | 2 |
| PART 3.6: Allergen Management (CLAUSE 2.5.6) | | | |
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| PART 3.7: Environmental Monitoring (Clause 2.5.7) | | | |
| FSSC121 | Environmental Monitoring Procedure | Procedure | 3 |
| FSSC122 | Environmental Monitoring Risk Assessment | Form | 5 |
| FSSC123 | Micro Trends | Excel | |
| FSSC124 | Testing Schedule and Plan | Form | 3 |
| PART 3.8: Transport and Delivery (Clause 2.5.9) | | | |
| FSSC125 | Product Loading Inspection | Form | 1 |
| PART 3.9: Storage and Warehousing (Clause 2.5.10) | | | |
| FSSC126 | Storage and Distribution & Transport of Final Product | Procedure | 2 |
| FSSC127 | Finished Goods Stock Control Sheet | Form | 1 |
| PART 3.10: Hazard Control Measures (Clause 2.5.11) | | | |
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| PART 3.11: PRP Verification (Clause 2.5.12) | | | |
| FSSC128 | PRP Verification | Form | 3 |
| PART 3.12: Product Development (Clause 2.5.13) | | | |
| FSSC129 | New Product Development Procedure | Procedure | 3 |
| FSSC130 | New Product Proposal | Form | 7 |
| PART 3.13: Food Safety Culture | | | |
| FSSC131 | Food Safety Culture Procedure | Procedure | 2 |
| FSSC132 | Food Safety Culture Questionnaire | Form | 4 |
| FSSC133 | Food Safety Culture Planning (1) | Excel File | |
| FSSC134 | Food Safety Culture Planning (2) | Excel File | |
| FSSC135 | Food Safety Culture Questionnaire Results and Action Plan | Excel File | |

PART 4: FORMS

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| FSSC137 | Bag / Other Packing Material Inspection Report | Form | 1 |
| FSSC138 | Screen Checking Report | Form | 1 |
| FSSC139 | Loading Vehicle Inspection Report | Form | 1 |
| FSSC140 | Breakdown History | Form | 1 |
| FSSC141 | Preventive Maintenance Schedule | Form | 1 |
| FSSC142 | Preventive Maintenance Check Points | Form | 6 |
| FSSC143 | Daily Preventive Maintenance Check Points | Form | 2 |
| FSSC144 | Preventive Maintenance Check Points for Building & Civil Work | Form | 2 |
| FSSC145 | Incident Report | Form | 1 |
| FSSC146 | Temporary Maintenance Work Report | Form | 1 |
| FSSC147 | Cleaning And Sanitation Report | Form | 1 |
| FSSC148 | Housekeeping Records | Form | 2 |
| FSSC149 | Visitor's Entry Report | Form | 1 |
| FSSC150 | Fumigation Report | Form | 1 |
| FSSC151 | Daily Sanitation Audit Report | Form | 2 |
| FSSC152 | Pest Control Logbook | Excel | |
| FSSC153 | List Of Glass Items Inventory | Excel | |
| FSSC154 | Visual Inspection Report | Excel | |
| FSSC155 | Wooden Checking | Form | 1 |
| FSSC156 | Rodent Trapping Record | Form | 1 |
| FSSC157 | Operation Pre-Requisite Programs | Form | 1 |
| FSSC158 | Water Tank Cleaning Report | Form | 1 |
| FSSC159 | Water Line Cleaning Report | Form | 1 |

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| FSSC160 | Medical Check-Up Report | Form | 2 |
| FSSC161 | Production Plan | Form | 1 |
| FSSC162 | Disposal Of Non-Conforming Products | Form | 1 |
| FSSC163 | Purchase Order | Form | 2 |
| FSSC164 | Indent And Incoming Inspection Record | Form | 1 |
| FSSC165 | Approved Vendor List Cum Open Purchase Order | Form | 1 |
| FSSC166 | Supplier Registration Form | Form | 1 |
| FSSC167 | Open Purchase Order | Form | 2 |
| FSSC168 | Supplier Audit Schedule | Form | 1 |
| FSSC169 | Supplier Audit Check List | Form | 4 |
| FSSC170 | Positive Recall Report | Form | 1 |
| FSSC171 | pH Meter Calibration Report | Form | 2 |
| FSSC172 | Normality Record Sheet | Form | 1 |
| FSSC173 | Validation Report | Form | 1 |
| FSSC174 | Order Form/Order Confirmation | Form | 1 |
| FSSC175 | Customer Feedback | Form | 1 |
| FSSC176 | Customer Complaint Report | Form | 1 |
| FSSC177 | Daily Stock Statement | Form | 1 |
| FSSC178 | Design And Development Records | Form | 1 |
| FSSC179 | Gate Pass | Form | 1 |
| FSSC180 | Change Note | form | 1 |
| FSSC181 | Corrective Actions Report | Form | 1 |
| FSSC182 | Master List Cum Distribution List of Forms | Form | 1 |
| FSSC183 | Master List of Records | Form | 1 |
| FSSC184 | Audit Plan | Form | 1 |
| FSSC185 | Internal Audit Non-Conformity Report | Form | 1 |

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| FSSC187 | Magnet Control | Form | 1 |
| FSSC188 | Continual Improvement Plan | Form | 1 |
| FSSC189 | Calibration Status of Instruments | Form | 1 |
| FSSC190 | Communication Report | Form | 1 |
| FSSC191 | List Of Chemicals Onsite | Form | 1 |
| FSSC192 | Food Defence Checklist | Form | 1 |
| FSSC193 | Monthly Food Safety Inspection Report | Form | 3 |
| FSSC194 | Training Report | Form | 1 |
| FSSC195 | Induction Training Report | Form | 1 |
| FSSC196 | Job Description and Specification | Form | 1 |
| FSSC197 | Skill Matrix | Form | 1 |
| FSSC198 | Health Questionnaire | Form | 1 |
| FSSC199 | Pre-Requisite Program | Form | 4 |
| FSSC200 | List Of Formats | Form | 4 |
| FSSC201 | Risk Assessment Sheet | Excel | |
| FSSC202 | Objectives | Form | 1 |
| FSSC203 | Unloading Vehicle Checking Report | Form | 1 |
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PART 5: REFERENCE DOCUMENTS

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| FSSC205 | External Documents (Regulations) | Form | 2 |
| FSSC206 | FSSC 22000 V5.1 Compliance Matrix | Excel | |
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