

FSSC 22000 VERSION 5.1 PACKAGING 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
PART 1.1: Food Safety Management System Manual			
FSSCP001	Food Safety Management Systems Manual	Manual	45
PART 1.2: Context of the Organisation (Clause 4)			
FSSCP002	Context of the Organisation Procedure	Procedure	18
FSSCP003	<i>Clause 4.2: Needs and Expectations of Interest Parties</i>	Form	3
FSSCP004	<i>Clause 4.2.1: Risk Assessment Matrix</i>	Form	1
PART 1.3 – Leadership (Clause 5)			
FSSCP005	Leadership Procedure	Procedure	5
FSSCP006	<i>Clause 5.3: Organisation Structure</i>	Form	1
PART 1.4: Planning (Clause 6)			
FSSCP007	Planning Procedure	Procedure	9
PART 1.5: Support (Clause 7)			
FSSCP008	Support Procedure	Procedure	10
FSSCP009	<i>Clause 7.2 & 7.3: Training Procedure</i>	Procedure	5
FSSCP010	<i>Clause 7.4: Communication Procedure</i>	Procedure	8
FSSCP011	<i>Clause 7.4.1: Communication Matrix</i>	Form	2
FSSCP012	<i>Clause 7.4.2: Document Codification</i>	Form	1
FSSCP013	<i>Clause 7.5: Form and Data Control Procedure</i>	Procedure	8
FSSCP202	<i>Clause 7.5.3: Control of Records Procedure</i>	Procedure	4
PART 1.6: Operation (Clause 8)			
FSSCP014	Operation Procedure	Procedure	12
FSSCP015	<i>Clause 8.2: Pre-requisite Programme Procedure</i>	Procedure	7
FSSCP016	<i>Clause 8.3: Identification and Traceability Procedure*</i>	Procedure	4

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FSSCP017	<i>Clause 8.4:</i> Emergency Preparedness and Response Procedure	Procedure	10
FSSCP018	<i>Clause 8.5:</i> HACCP Methodology Procedure	Procedure	13
FSSCP019	<i>Clause 8.6:</i> HACCP Analysis Report	Form	42
FSSCP020	<i>Clause 8.6:</i> HACCP Plan	Form	5
FSSCP021	<i>Clause 8.7:</i> Control of Monitoring and Measuring Equipment Procedure	Procedure	5
FSSCP022	<i>Clause 8.9.1:</i> Correction, Corrective and Preventive Action Procedure	Procedure	6
FSSCP023	<i>Clause 8.9.4:</i> Disposal of Non-conforming Products	Form	1
FSSCP024	<i>Clause 8.9.4:</i> Control of Nonconforming Products Procedure	Procedure	4
FSSCP203	<i>Clause 8.5.1.3:</i> Product Specification Procedure	Procedure	2
FSSCP204	<i>Clause 8.9.5:</i> Product Withdrawal & Recall Procedure	Procedure	3

PART 1.7: Performance Evaluation (Clause 9)

FSSCP025	Performance Evaluation Procedure	Procedure	4
FSSCP026	<i>Clause 9.2:</i> Internal Audit Procedure	Procedure	5
FSSCP027	<i>Clause 9.3:</i> Management Review Procedure	Procedure	4

PART 1.8: Improvement (Clause 10)

FSSCP028	Improvement Procedure	Procedure	4
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PART 1.9: Additional

Part 1.9.1: Procedures (Food Safety)

FSSCP029	Preliminary Analysis of Production Process Procedure	Procedure	3
FSSCP030	Hazard Identification Procedure	Procedure	2
FSSCP031	HACCP Plan Procedure	Procedure	7

Part 1.9.2: Process Approach

FSSCP032	Customer Service	Form	4
FSSCP033	Engineering (Maintenance)	Form	3
FSSCP034	Process Flow for Dispatch	Form	2

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FSSCP035	Marketing Process Flow	Form	3
FSSCP036	Process Flow for Externally Provided Purchase Activity	Form	6
FSSCP037	Process Flow for Quality Control	Form	4
FSSCP038	Process Flow for Stores	Form	5
FSSCP039	Food Safety Team Leader Processes	Form	3
FSSCP040	Process Flow for Training Activity	Form	3
FSSCP041	Process Flow for Production	Form	3

Part 1.9.3: HACCP Forms

FSSCP042	Food Safety Team	Form (Blank)	1
FSSCP043	Food Safety Team	Form (Completed Example)	1
FSSCP044	Product Description	Form (Blank)	1
FSSCP045	Product Description	Form (Completed Example)	1
FSSCP046	Process Flow Chart	Form (Blank)	1
FSSCP047	Process Flow Chart	Form (Completed Example)	1
FSSCP048	Hazard Analysis Report	Form (Blank)	2
FSSCP049	Hazard Analysis Report	Form (Completed Example)	42
FSSCP050	HACCP Plan	Form (Blank)	1
FSSCP051	HACCP Plan	Form (Completed Example)	5
FSSCP052	Corrective Action Plan for CCP	Form (Blank)	1
FSSCP053	Corrective Action Plan for CCP	Form (Completed Example)	1
FSSCP054	Environment Monitoring Plan	Form (Blank)	1
FSSCP055	Environment Monitoring Plan	Form (Completed Example)	1
FSSCP056	Operation Pre-requisite Programmes	Form (Blank)	1
FSSCP057	Operation Pre-requisite Programmes	Form (Completed Example)	1
FSSCP058	Pre-Requisite Programmes	Form (Blank)	13
FSSCP059	Pre-Requisite Programmes	Form (Completed Example)	15

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<i>Part 1.9.4: Auditing</i>			
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FSSCP061	ISO 22000: 2018 Clause-wise Audit Questionnaire	Form	14
FSSCP062	Self-audit Checklist	Excel File	
<i>Part 1.9.5: Customer Complaints</i>			
FSSCP063	Customer Complaints Trends	Excel File	
FSSCP064	Customer Complaints Procedure	Procedure	2
<i>Part 1.9.6: Verification</i>			
FSSCP065	Validation Procedure	Procedure	6
FSSCP066	Verification Log Template	Excel File	
<i>Part 1.9.7: Other</i>			
FSSCP067	Skills Requirements	Form	1
FSSCP068	Quality Plan	Form	1
FSSCP069	Raw Material Specifications	Form	1
FSSCP070	Security Assessment	Form	1
FSSCP071	Threat Assessment	Form	1
FSSCP072	Vulnerability Assessment	Form	1
FSSCP073	Risk Assessment Template	Form	3

PART 2: ISO/TS 22002-4: 2013

Prerequisite Programmes on Food Safety for Food Packaging

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PART 2.1: Establishment (Clause 4.1)			
FSSCP074	Establishment Procedure	Procedure	3
PART 2.2: Layout and Workspace (Clause 4.2)			
FSSCP075	Construction and Layout of Buildings	Procedure	2
FSSCP076	Layout and Workspace	Procedure	3
PART 2.3: Utilities (Clause 4.3)			
FSSCP077	Utilities Procedure	Procedure	2
PART 2.4: Waste Disposal (Clause 4.4)			
FSSCP078	Waste Disposal Procedure	Procedure	2
PART 2.5: Equipment Suitability, Cleaning and Maintenance (Clause 4.5)			
FSSCP079	Equipment Suitability Cleaning Maintenance Procedure	Procedure	2
FSSCP080	Calibration and Control of Measuring and Monitoring Devices Procedure	Procedure	5
FSSCP081	Hygiene Clearance Procedure	Procedure	1
PART 2.6: Management of Purchased Materials and Services (Clause 4.6)			
FSSCP082	Management of Purchased Material Procedure	Procedure	3
FSSCP083	Material Receipt Issue in Dispatch Procedure	Procedure	2
PART 2.7: Measures for Prevention of Contamination (Clause 4.7)			
FSSCP084	Prevention of Cross-Contamination Procedure	Procedure	5
FSSCP085	Material / Process / Product Mix-up Procedure	Procedure	1
FSSCP086	<i>Clause 10.3: Allergen Risk Assessment</i>	Form	3
FSSCP087	<i>Clause 10.3: Allergen Assessment</i>	Form	1
PART 2.8: Cleaning (Clause 4.8)			
FSSCP088	Cleaning Procedure	Procedure	3
PART 2.9: Pest Control (Clause 4.9)			
FSSCP089	Pest Control Procedure	Procedure	3

DOC NO	DOCUMENT NAME	TYPE OF DOCUMENT	PAGES
PART 2.10: Personnel Hygiene and Facilities (Clause 4.10)			
FSSCP090	Personnel Health and Hygiene Procedure	Procedure	3
FSSCP091	Safety Procedure	Procedure	1
PART 2.11: Rework (Clause 4.11)			
FSSCP092	Rework Procedure	Procedure	3
PART 2.12: Withdrawal Procedures (Clause 4.12)			
FSSCP093	Recall Withdraw Procedure	Procedure	2
PART 2.13: Storage and Transport (Clause 4.13)			
FSSCP094	Storage, Distribution & Transport Procedure	Procedure	2
FSSCP099	Vehicles Procedure	Procedure	2
PART 2.14: Food Packaging Information and Consumer Communication (Clause 4.14)			
FSSCP096	Product Testing Procedure	Procedure	5
FSSCP100	Food Packaging Information Procedure	Procedure	3
FSSCP104	Packaging Print Control Procedure	Procedure	1
FSSCP105	Graphic Design and Artwork Control Procedure	Procedure	1
PART 2.15: Food Defence and Bioterrorism (Clause 4.15)			
FSSCP097	Fraud Prevention Procedure	Procedure	3
FSSCP098	Threat Assessment	Form	1
PART 2.16: Additional			
FSSCP095	Product Control Procedure	Procedure	3
FSSCP101	Repacking and Relabelling of Finished Goods Procedure	Procedure	6
FSSCP102	Process Control Procedure	Procedure	2
FSSCP103	Product Release Procedure	Procedure	2

PART 3: FSSC 22000 V5.1

Additional Requirements for Food Packaging Manufacturing

DOC NO	DOCUMENT NAME	TYPE OF DOCUMENT	PAGES
PART 3.3: Food Defence (CLAUSE 2.5.3)			
FSSCP106	Food Defence Procedure	Procedure	4
FSSCP107	Food Defence Site Risk Assessment Procedure	Excel	1
PART 3.4: Food Fraud (CLAUSE 2.5.4)			
FSSCP108	Food Fraud Prevention Procedure	Procedure	5
FSSCP109	User Instructions – Food Fraud Tool	Instructions	2
PART 3.5: Logo Use (CLAUSE 2.5.5)			
FSSCP110	FSSC 22000 Logo Usage Procedure	Procedure	2
PART 3.6: Allergen Management (CLAUSE 2.5.6)			
FSSCP111	Allergen Management	Form	2
PART 3.7: Environmental Monitoring (CLAUSE 2.5.7)			
FSSCP112	Environmental Monitoring Procedure	Procedure	3
FSSCP113	Testing Schedule and Plan	Form	3
PART 3.11: PRP Verification (Clause 2.5.12)			
FSSCP114	PRP Verification	Form	3
PART 3.12: Product Development (Clause 2.5.13)			
FSSCP115	New Product Development Procedure	Procedure	3
FSSCP116	New Product Proposal	Form	7

PART 4: FORMS

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FSSCP117	Food Safety Management Process List	Form	4
FSSCP118	Process Planning Table	Form	3
FSSCP119	FSMS Score Card	Form	1
FSSCP120	Food Safety Policy	Form	1
FSSCP121	Risk Assessment Workbook	Excel	1
FSSCP122	Contract Service Register	Form	1
FSSCP123	Approved Supplier Register	Form	1
FSSCP124	Employee FSMS Training Checklist	Excel	1
FSSCP125	Training Action Plan	Form	1
FSSCP126	Communication Planning Table	Form	1
FSSCP127	Master List	Excel	1
FSSCP128	Emergency Response Plan	Form	3
FSSCP129	Master HACCP Plan Workbook	Excel	1
FSSCP130	Corrective Action Report	Form	1
FSSCP131	Product Recall	Form	3
FSSCP132	Daily Sanitation Audit Report	Form	2
FSSCP133	Monitoring and Measuring of FSMS Process	Form	1
FSSCP134	Packing Report Slip	Form	1
FSSCP135	Magnet Control	Form	1
FSSCP136	Audit Checklist Form	Form	1
FSSCP137	Screen Checking Report	Form	1
FSSCP138	Equipment Calibration List	Excel	1
FSSCP139	Management Review Agenda	Form	1
FSSCP140	Loading Vehicle Inspection Report	Form	1

FSSCP141	Bag and Other Packing Material List	Form	2
FSSCP142	Preventive Maintenance Check Points	Form	3
FSSCP143	Preventive Maintenance Schedule	Form	1
FSSCP144	Breakdown History	Form	1
FSSCP145	Daily Preventative Maintenance Checkpoints	Form	2
FSSCP146	Incident Report	Form	1
FSSCP147	Temporary Maintenance Work	Form	1
FSSCP148	Cleaning and Sanitation Report	Form	1
FSSCP149	House Keeping Records	Form	1
FSSCP150	Visitor's Entry Report	Form	1
FSSCP151	Fumigation Report	Form	1
FSSCP152	Daily Sanitation Audit Report	Form	2
FSSCP153	Pest Control Logbook	Excel	1
FSSCP154	List Of Glass Items Inventory	Excel	1
FSSCP155	Visual Inspection Report	Excel	1
FSSCP156	Wooden Checking	Form	1
FSSCP157	Rodent Trapping Record	Form	1
FSSCP158	Water Tank Cleaning Report	Form	1
FSSCP159	Water Line Cleaning Report	Form	1
FSSCP160	Medical Check-Up Report	Form	2
FSSCP161	Production Plan	Form	1
FSSCP162	Disposal Of Non-Conforming Products	Form	1
FSSCP163	Purchase Order	Form	2
FSSCP164	Indent and Incoming Inspection Record	Form	1
FSSCP165	Operation Pre-Requisite Programme	Form	1
FSSCP166	Approved Vendor List Cum Open Purchase Order	Form	1
FSSCP167	Supplier Registration Form	Form	1

FSSCP168	Open Purchase Order	Form	2
FSSCP169	Supplier Audit Schedule	Form	1
FSSCP170	Supplier Audit Check List	Form	4
FSSCP171	Positive Recall Report	Form	1
FSSCP172	Validation Report	Form	1
FSSCP173	Order Form / Order Confirmation	Form	1
FSSCP174	Customer Feedback	Form	1
FSSCP175	Customer Complaint Report	Form	1
FSSCP176	Daily Stock Statement	Form	1
FSSCP177	Design And Development Records	Form	1
FSSCP178	Corrective Actions Report	Form	1
FSSCP179	Master List Cum Distribution List of Forms	form	1
FSSCP180	Master List of Records	Form	1
FSSCP181	Audit Plan	Form	1
FSSCP182	Internal Audit Non-Conformity Report	Form	1
FSSCP183	Clause Wise Form Wise Audit Review Report	Form	3
FSSCP184	Continual Improvement Plan	Form	1
FSSCP185	Calibration Status of Instruments	Form	1
FSSCP186	Communication Report	Form	1
FSSCP187	List Of Chemicals Onsite	Form	1
FSSCP188	Food Defence Checklist	Form	1
FSSCP189	Monthly Food Safety Inspection Report	Form	3
FSSCP190	Training Report	Form	1
FSSCP191	Induction Training Report	Form	2
FSSCP192	Job Description and Specification	Form	1
FSSCP193	Skill Matrix	Form	1

FSSCP194	Health Questionnaire	Form	1
FSSCP195	Pre-Requisite Programme	Form	4
FSSCP196	List Of Formats	Form	4
FSSCP197	Risk Assessment Sheet	Excel	1
FSSCP198	Objectives	Form	1
FSSCP199	Unloading Vehicle Checking Report	Form	1
FSSCP200	Cleaning and Sanitisation Schedule	Form	1

PART 5: REFERENCE DOCUMENTS

DOC NO	DOCUMENT NAME	TYPE OF DOCUMENT	PAGES
FSSCP201	FSSC 22000 V5.1 Compliance Matrix	Excel	1