

ISO 22000 Food Safety Management System Implementation Training Course

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Overview

Food contamination and supply chain breakdowns expose organisations to regulatory sanctions, costly recalls, and consumer harm. This programme equips technical specialists and plant managers to implement, maintain, and audit an ISO 22000 food safety management system across complex processing and distribution operations. Participants examine prerequisite programmes, hazard analysis critical control point principles, operational prerequisite programmes, and verification methodologies that safeguard consumable goods. Practitioners leave with practical audit protocols, control matrices, and validation templates. This course is delivered by Agile Leaders Training Center.

Who Should Attend

- Professionals responsible for food hygiene governance, sanitation verification, and facility compliance auditing.
- Specialists responsible for hazard evaluation, critical control point determination, and operational prerequisite programmes.
- Managers responsible for food processing operations, raw material receipt, and cold chain integrity assurance.
- Auditors responsible for internal management system reviews, corrective action reporting, and supplier verification.
- Quality team members responsible for allergen management programmes, traceability exercises, and product withdrawal testing.

Departments and Industries

This course serves operations, safety, and compliance teams across industrial food processing and international logistics networks.

- Quality Assurance and Technical Services in Dairy and Beverage Processing Plants
- Food Safety and Hygiene Departments in Commercial Bakery and Cereal Manufacturing
- Cold Chain Operations and Distribution Units in Temperature-Controlled Warehousing
- Packaging and Processing Divisions in Ready-to-Eat Food Production Facilities
- Purchasing and Vendor Assurance Teams in Hospitality and Industrial Catering Groups

Learning Objectives

By the end of this course, participants will be able to:

- Apply ISO 22000:2018 structural requirements using Plan-Do-Check-Act and risk-based thinking frameworks.
- Analyse biological, chemical, physical, and allergen hazards using Codex Alimentarius hazard identification matrices.
- Build operational prerequisite programmes and critical control point monitoring sheets with measurable critical limits.
- Evaluate supply chain traceability systems using mock recall audit protocols and mass balance calculations.
- Prioritise nonconformities and root-cause remedies using Ishikawa diagrams and corrective action registries.
- Construct internal audit work programmes aligned with ISO 19011:2018 management system audit protocols.

Course Agenda

Day 1: Context, Leadership, and Prerequisite Programmes

- High-Level Structure Alignment using ISO 22000:2018 Clause Mapping Worksheets
- Context of the Organisation Analysis using PESTLE Scoping and Stakeholder Matrices
- Leadership Commitment and Policy Formulation using Food Safety Policy Templates
- Prerequisite Programme Design under ISO/TS 22002-1 Technical Specifications
- Site Layout and Zoning Architecture using Physical Hygiene Barrier Schematics

Day 2: Hazard Analysis and Control Measure Categorisation

- Process Flow Chart Preparation and On-Site Verification using Codex Methodology
- Hazard Identification and Risk Severity Scoring via Codex CXC 1-1969 Risk Matrices
- Control Measure Categorisation using Decision Trees for OPRPs and CCPs
- Critical Limit Establishment using Validated Scientific and Empirical Data Tables
- Monitoring and Calibration Systems using Calibrated Instrument Schedules

Day 3: Operational Control, Traceability, and Emergency Preparedness

- Operational Prerequisite Programme Implementation via Documented Work Instructions
- Critical Control Point Management using Daily Batch Monitoring Logs
- Two-Way Traceability Testing using Mass Balance Audit Worksheets
- Allergen Management Workflows using Cross-Contact Control Checklists
- Emergency Response and Product Recall Procedures using Incident Notification Flowcharts

Day 4: Performance Evaluation and Internal Auditing

- Verification Activity Scheduling using Environmental Swab and Pathogen Testing Plans
- Internal Audit Programme Planning under ISO 19011:2018 Auditing Guidelines
- Audit Evidence Collection using Triangulation Interview and Document Sampling Plans
- Nonconformity Categorisation and Reporting using Standardised Corrective Action Registers
- Management Review Preparation using Key Performance Indicator Dashboards

Day 5: Continual Improvement and Audit Simulation

- Root-Cause Analysis Methodologies using Five-Why Trees and Fishbone Diagrams
- Corrective Action Effectiveness Verification using Statistical Trend Analysis
- Food Safety Culture Assessment using Employee Behaviour Observation Protocols
- Audit Opening and Closing Meeting Execution using Formal Audit Script Templates
- Capstone Food Safety Management System Implementation Scenario and Portfolio Review

Practical Exercises

Participants complete applied scenarios to develop functional food safety assurance tools.

- Suggested activity: Construct a hazard analysis matrix for a high-care refrigerated food packaging line.
- Suggested activity: Design an operational prerequisite programme monitoring register for allergen sanitation.
- Suggested activity: Execute a mock recall traceability calculation using supplier delivery and distribution batch logs.
- Suggested activity: Draft an internal audit nonconformity finding based on a pasteurisation temperature deviation case.

FAQs

Which food safety standard editions are covered in this course?

The syllabus references current industry benchmarks, including ISO 22000:2018, ISO/TS 22002-1 prerequisite specifications, Codex Alimentarius CXC 1-1969 guidelines, and ISO 19011:2018 audit standards.

How does this programme differentiate between OPRPs and CCPs?

Participants apply formal logical decision trees to distinguish between operational prerequisite programmes that prevent contamination and critical control points that eliminate or reduce hazards to acceptable limits.

Does the curriculum address allergen and environmental monitoring controls?

Yes. The course examines cross-contact prevention, validated cleaning protocols, sanitation verification, and environmental monitoring plans including microbiological surface swabbing and zone mapping.

What documentation will participants produce during the sessions?

Learners create actionable artefacts including hazard assessment sheets, critical limit verification tables, mock recall balance sheets, and formal internal audit nonconformity reports.

Conclusion

Participants return to their facilities equipped to align operational hygiene, hazard control, and compliance verification with global standards. By applying rigorous hazard analyses, measurable control points, and structured audit frameworks, professionals eliminate operational contamination vulnerabilities, reinforce consumer confidence, and protect their organisations against catastrophic safety incidents across all stages of food manufacture and handling.

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