

**Webinar Title: MANUALS PREPARATION TO DOCUMENT FOOD SAFETY MANAGEMENT SYSTEM AS PER ISO 22000:2018 STANDARD**

**Registration Fee (including GST):- Rs 599/- (Rupees Five Hundred Ninety Nine Only) per participant inclusive of GST**

**Expert Speaker (Name/ Designation) – Shri Ankur Dhir, National level Consultant cum Trainer for Management System standards**

**Webinar Date: 04.07.2021 Duration: 11.00 hours to 12.30 hours ( one hour thirty minutes)**

**About Webinar (Brief One para):**

ISO 22000:2018 is a globally accepted international standard, which specifies the requirements for food safety management system(FSMS). ISO 22000:2018 standard provides a framework for organizations to develop, implement, monitor and continually improve a food safety management system, or FSMS, within the context of their overall business risks.

ISO 22000:2018 is applicable to all organizations involved in the food chain, whose main objective is to ensure food safety. It defines what an organization must do to demonstrate its ability to control food safety hazards and ensure that food is safe for consumption.

Unsafe food can have severe health consequences, so it's crucial for organizations in the food supply chain to take steps to ensure their processes and products are safe.

ISO 22000:2018 covers organizations across the whole food chain, from the farm to the table .These organizations may be food, ingredient and additive manufacturers, feed producers, organizations involved in the transport or storage of food or those that subcontract to food-related companies.

Organizations that are related to the food industry but aren't directly part of it can also use it, such as those that produce equipment, packaging materials or cleaning agents the food industry uses.

The standard incorporates and complements the main elements of ISO 9001, the standard for quality management systems, as well as hazard analysis and critical control points (HACCP), a preventive approach to food safety.

To comply with the standard, businesses must meet all applicable food safety-related statutory and regulatory requirements. It helps organizations with aspects of their operations such as food safety, hazard controls, their supply chain, HACCP, their business strategy and food traceability.

**Implementation of Food Safety Management System as per ISO 22000:2018 Standard and subsequent certification will result in following benefits:**

- **Control and elimination of food safety risks**
- **Continually improve the processes needed to provide safe food**
- **Compliance with legal and Codex HACCP principle.**
- **Reduction in food safety incidents and cost.**
- **Lower risk of liability.**
- **Fewer errors and customer complaints.**
- **Resource optimization – internally and along the food chain.**
- **Build customer’s confidence on ability to control any food safety hazards**
- **Sustainable food safety and food safety performance.**
- **Promote international trade**
- **Increase the business profits**

**ISO 22000:2018 is based on the principles for food hygiene outlined in Codex Alimentarius, an internationally recognized set of guidelines and standards developed by the Codex Alimentarius Commission, an intergovernmental body established by the World Health Organization and the Food and Agriculture Organization of the United Nations. Codex Alimentarius, also called the Food Code, is referenced in many national food safety laws. Since ISO 22000 is based on principles of Codex Alimentarius, Government authorities can refer to ISO 22000:2018 in national requirements and inspections. Compliance with ISO 22000:2018 will also help companies to meet requirements of national laws.**

**There are two phrases that indicate what kind of document is required by the standard. The phrase “retain documented information as evidence of ...” means the record needs to be produced, while the phrase “maintain as documented information” means that the document needs to be developed, including the procedures.**

**Generally following four types of manuals are prepared to comply with the requirements of ISO 22000:2018 Standards:**

- **Food Safety Apex Manual,**
- **Procedure Manual,**
- **Work Instruction Manuals and**
- **Format Manuals**

**The webinar will cover preparation of manuals as per requirements of ISO 22000:2018 standard so the documentation, implementation and certification of Food Safety Management System as per ISO 22000:2018 standard can be effectively done and organizations can take maximum benefits from ISO 22000:2018.**

## **Webinar Coverage:-**

- **Background and Introduction to ISO 22000:2018 Standard**
- **Benefits of implementing Food Safety Management System(FSMS) as per ISO 22000:2018 Standard**
- **Prerequisite programmes to ensure a clean, sanitary environment**
- **HACCP principles to identify, prevent and remove food safety hazards**
- **ISO 22000:2018 Standard Clause wise Requirements**
- **Key changes in ISO 22000:2018 vs ISO 22000:2005**
- **Preparation of Food Safety Apex Manual, Procedure Manual, Work Instruction Manuals and Format Manuals per ISO 22000:2018 standard**
- **Mandatory documents required as per ISO 22000:2018 standard,**
- **Mandatory records required as per ISO 22000:2018 standard,**
- **Non-mandatory documents that are most commonly used for ISO 22000:2018 implementation**
- **Steps for implementation of a Food Safety Management System based on ISO 22000:2018 standard**
- **ISO 22000:2018 Certification process,**
- **Case study and examples**

**Speaker Profile (Brief One Para & Photograph):-** Mr. Ankur Dhir is a Graduate Engineer and MBA in Total Quality Management. He is a national level Consultant cum Trainer for ISO Management Systems and lean manufacturing. He is a Lead Assessor for ISO-9001, ISO 14001,ISO-22000, ISO 27001 and ISO-45001 management system. He is having more than 18 years of work experiences as consultant cum trainer. He has implemented FSMS in several Organizations as consultant



**Register to learn (Key Learning's' in bullet points):**

- **Benefits of implementing Food Safety Management System(FSMS) as per ISO 22000:2018 Standard**
- **Prerequisite programmes to ensure a clean, sanitary environment**
- **HACCP principles to identify, prevent and remove food safety hazards**
- **ISO 22000:2018 Standard Clause wise Requirements**
- **Preparation of Food Safety Apex Manual, Procedure Manual, Work Instruction Manuals and Format Manuals per ISO 22000:2018 standard**
- **Mandatory documents required as per ISO 22000:2018 standard,**
- **Mandatory records required as per ISO 22000:2018 standard,**
- **Steps for implementation of a Food Safety Management System based on ISO 22000:2018 standard**
- **ISO 22000:2018 Certification process,**
- **Case study and examples**

**Date: - 04.07.2021**

**Time Slot: - From 11:00 hrs to 12:30 hrs (Forenoon)**

**Thanks and regards**

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