



## FSSC 22000 v6 for the Packaging Material Manufacturer

**Course Level**  
**Implementation**

**Programme Coordinator**  
**Lulanie Swanepoel**

**Duration**  
**13 Modules**

Swift Silliker (Pty) Ltd t/a Mérieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



### Overview and Objectives

This course provides a comprehensive overview of the strategic advantages of implementing a Food Safety Management System (FSMS), and focuses on the FSSC 22000 Version 6 standard, a GFSI-benchmarked standard. Delegates will explore key topics such as leadership responsibilities, hazard analysis and other essential aspects of food safety management. Specifically tailored for packaging material manufacturers, the course integrates the SO 22000 food safety management standard with the relevant technical standards (ISO/TS 22002) and FSSC 22000 Version 6 additional requirements.

By attaining FSSC 22000 certification, organizations can improve consumer confidence, comply with regulations, optimize processes, foster stakeholder trust, and ensure product integrity and market competitiveness.

#### Course Objectives

- Obtain a thorough understanding of the FSSC 22000 V6 requirements before implementing it into practice.
- Practical application of the Standard in your environment.
- Improve the food safety management system's effectiveness.
- Gain knowledge of the requirements of ISO/TS 22002-1 and how they relate to the food safety management system.



### Entry Level Requirements

Delegates must be comfortable communicating in English and need suitable reading writing skills.



### Additional Training Recommended

- Internal Auditing training



### Who Should Attend

- Food Safety Team Members
- Anyone responsible for implementing or maintaining the FSSC 22000 system
- Internal Auditors
- Food Safety Team Leader(s)



### Outline

#### Module 1: Introduction To FSSC 22000

- Background
- Certification Process
- Additional Requirements

#### Module 2: PRP – ISO/TS 22002-4:2013 Introduction

- Scope
- Normative References
- Terms & Definitions

#### Module 3: PRP – ISO/TS 22002-4:2013 (A)

- Establishment
- Layout and workspace
- Utilities – air, water, energy
- Waste Disposal
- Equipment suitability, cleaning and maintenance

#### Module 4: ISO/TS 22002-4:2013 (B)

- Management of purchased materials
- Measurements for prevention of cross-contamination
- Cleaning and Sanitation
- Pest Control
- Personal hygiene and employee facilities

#### Module 5: PRP – ISO/TS 22002-4:2013 (C)

- Rework
- Product recall procedures
- Warehousing
- Product information/consumer awareness
- Food defence, biovigilance and bioterrorism

### Contact us:

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### ☰ Outline (continued)

#### **Module 6: ISO 22000:2018 (Introduction & Clauses 1 - 3)**

- Background
- Scope
- Normative References
- Terms & Definitions

#### **Module 7: ISO 22000:2018 (Clause 4 - Context Of Organisation)**

- Understanding the organisation and its context
- Understanding the needs and expectations of interested parties
- Determining the scope of the Food Safety Management System (FSMS)
- FSMS

#### **Module 8: ISO 22000:2018 (Clause 5 - Leadership)**

- Leadership and commitment
- Food safety policy
- Organisational roles, responsibilities and authorities

#### **Module 9: ISO 22000:2018 (Clause 6 - Planning)**

- Action risks and opportunities
- SMART Objectives
- Planning of changes

#### **Module 10: ISO 22000:2018 (Clause 7 - Support)**

- Resources
- Competence
- Awareness
- Communication (Internal and External)
- Documented information

#### **Module 11: ISO 22000:2018 (Clause 8 - Operation)**

- Operational planning and control
- Prerequisite programmes (PRPs)
- Traceability system
- Emergency preparedness and response
- Hazard Analysis and Control
- Updating information
- Monitoring and measuring control
- Verification (PRPs and hazard control plan)
- Control of product and process NCs

#### **Module 12: ISO 22000:2018**

##### **(Clause 9 - Performance Evaluation)**

- Monitoring, measurement, analysis and evaluation
- Internal Audit
- Management review

#### **Module 13: ISO 22000:2018 (Clause 10 - Improvement)**

- Nonconformity and corrective action
- Continual improvement
- Update FSMS
- Conclusion



### Benefits of MXNS Online Training

#### **Independence and Flexibility**

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

#### **Variety**

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstration, where required.

#### **Assessment Method**

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists, with one final summative assessment taking place at the conclusion of the course.

#### **Online Assistance**

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

#### **Learning Outcomes**

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resumé, LinkedIn profile, etc.

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