

D122: DEMO OF FSSC 22000 SCHEME VERSION – 7 FOOD SAFETY MANAGEMENT SYSTEM DOCUMENTATION KIT **Price 599 USD**

Totally editable documentation package for quick process improvement to implement the system
A completely editable food safety management system documentation package (food safety manual, procedures, SOPs, process approach, forms, HACCP documents, exhibits, audit checklists, etc.)

Buy at: www.certificationconsultancy.com

Chapter-1.0: Contents of FSSC 22000 Scheme Version 7 Food Safety Management System Documentation Kit (197 Document Files)

A. The totally editable documentation kit has 10 main directories as below:

Sr. No.	List of Directories	Details of Documents
1.	Food Safety Manual	15 files in MS Word
2.	Food Safety Procedures	18 procedures in MS Word
3.	Exhibits	19 exhibits in MS Word /Excel
4.	Standard Operating Procedures	35 Standard Operating Procedures in MS Word
5.	Process Approach	10 process approach in MS Word
6.	Blank Formats / Templates Name of departments	75 Blank formats in MS Word / Excel
	Dispatch (DES)	04 Formats in MS Word
	Engineering (ENG)	07 Formats in MS Word
	HACCP	01 Formats in MS Word
	Housekeeping (HKC)	14 Formats in MS Word / Excel
	HRD	02 Formats in MS Word
	Production (PRD)	02 Formats in MS Word
	Purchase (PUR)	07 Formats in MS Word
	Quality Control (QCD)	05 Formats in MS Word
	Sales	04 Formats in MS Word
	Stores (STR)	03 Formats in MS Word
	System (SYS)	16 Formats in MS Word
	Training (TRG)	07 Formats in MS Word
	Food safety culture (FSCP)	03 Formats in MS Word
7.	HACCP Documents	18 Files in MS Word
8.	Sample MRM Documents	02 files in MS word
9.	FSSC 22000 Version 7 Audit Checklists	4 Checklists (Total 750+ questions)
10.	FSSC 22000 Version 7 Compliance Matrix (Requirement wise reference of documented information)	01 File in MS Excel

For more information about FSSC 22000 (Version 7) Documentation kit [Click Here](http://www.certificationconsultancy.com)

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Total 197 files in editable form for Quick Download by e-delivery

B. Documented Information Package:

Our documentation kit comprises sample documents required for FSSC 22000 (Version 7) certification as listed below. **All documents are in MS Word / Excel format and you can edit them.** You can make changes as per your company's needs and **within few days your entire documents** with all necessary system requirements can become ready. In the FSSC 22000 (Version 7), at few places, documented information is required. But for making the system better, we have provided many editable templates from which a user can select and make some minor changes to make own documentation. Now, FSSC 22000 (Version 7) standard does not require manual, procedures, etc. It requires two types of documented information as listed below:

1. **Maintain documented information (Scope, Policy, Procedures, etc.)**
2. **Retain documented information (Records/Forms / Templates)**

Under the given directories, further files are provided in MS Word/Excel document as per the details given below. All the documents are related to food manufacturing / process industry.

1. Food Safety Manual (11 Chapters and 4 Annexure):

This is a sample copy of system manual which gives clause-wise details of how FSSC 22000 (Version 7) system is implemented. It covers the food safety management system, sample food safety policy, objectives, scope, organization structure as well as how each requirement from clause no. 4 to 11 of FSSC 22000 (Version 7) is implemented at macro level in the organization. The manual covers FSSC 22000 (Version 7) documents for tier-1 of documented information. It has total 11 chapters covering company profile, amendment sheet, index, and clause-wise details on how FSSC 22000 (Version 7) system is implemented in an organization.

(A) Table of Contents

Chapter No.	Subject	Page No.	ISO 22000:2018 Clause Reference
Section – 1			
1.	Company profile	1 – 3	-----
2.	Table of contents	1 – 2	-----
3.	Control and distribution	1 – 3	-----
Section – 2			
4.	Context of the Organization	1 – 7	4.0
	Understanding the organization and its context		4.1
	Understanding the needs and expectations of interested parties		

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	Determining the scope of the quality management system		4.2
	Food safety management system		4.3
			4.4
5.	Leadership	1 – 4	5.0
	Leadership & Commitment		5.1
	Policy		5.2
	Organizational roles, responsibilities and authorities		5.3
6.	Planning	1 – 2	6.0
	Action to address risks and opportunities		6.1
	Objectives of the food safety management system and planning to achieve them		6.2
	Planning of changes		6.3
7.	Support	1 – 9	7.0
	Resources		7.1
	Competence		7.2
	Awareness		7.3
	Communication		7.4
	Documented information		7.5
8.	Operation	1 – 11	8.0
	Operational planning and control		8.1
	Pre-requisite programs (PRPs)		8.2
	Traceability system		8.3
	Emergency preparedness and response		8.4
	Hazard control		8.5
	Updating the information specifying the PRPs and the hazard control plan		8.6
	Control of monitoring and measuring		8.7
	Verification related to PRPs and the hazard control plan		8.8
	Control of product and process nonconformities		8.9
9.	Performance evaluation	1 – 4	9.0
	Monitoring, measurement, analysis and evaluation		9.1
	Internal audit		9.2
	Management review		9.3
10.	Improvement	1 – 3	10.0

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	Nonconformity and corrective action		10.1
	Continual improvement		10.2
	Update of the food safety management system		10.3
11.	FSSC 22000 V7 Additional Requirements		FSSC 22000, V-7 Clause Reference
	Management of services and purchased materials	1 – 10	2.5.1
	Product labeling and printed materials		2.5.2
	Food defense		2.5.3
	Food fraud mitigation		2.5.4
	Logo use		2.5.5
	Management of allergens		2.5.6
	Environmental monitoring (food chain (sub)categories BIII, C, I & K)		2.5.7
	Food safety and quality culture		2.5.8
	Quality control		2.5.9
	Transport, storage and warehousing		2.5.10
	Hazard control and measures for preventing cross-contamination (all food chain categories, excluding FII)		2.5.11
	PRP verification (food chain (sub)categories BIII, C, D,E,FI, G, I & K)		2.5.12
	Product design and development (food chain (sub)categories BIII, C, D, E, F, I & K)		2.5.13
	Traceability (food chain category C0)		2.5.14
	Equipment management (all food chain categories, excluding FII)		2.5.15
	Food loss and waste (all food chain categories, excluding I)		2.5.16
	Communication requirements		2.5.17
	Requirements for organization with multi-site certification (food chain (sub)categories BIII,E, F & G)		2.5.18
	Annexures		
ANX–I	List of documented information	1 – 1	=====
ANX–II	Glossary of terms	1 – 1	=====
ANX–III	Company activity process flow chart	1 – 2	=====
ANX–IV	Organization structure	1 – 1	=====

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2. Procedures (18 procedures):

Sample copies of mandatory procedures as per FSSC 22000 (Version 7) are provided, which cover all the details like purpose, scope, responsibility, how procedure is followed as well as the list of reference documents, exhibits, and formats. The list of sample procedures provided in the kit is as below.

List of Procedures

1. Procedure for Management Review
2. Procedure for Document and Data Control
3. Procedure for Correction, Corrective and Preventive Action
4. Procedure for Control of Records
5. Procedure for Internal Audit
6. Procedure for Control of Monitoring and Measuring Equipment
7. Procedure for Communication
8. Procedure for Control of Non-conforming Products
9. Procedure for Purchasing
10. Procedure for Environment Monitoring and Measurement
11. Procedure for Assessment of Food Safety Culture
12. Procedure for Preliminary Analysis of Production Process.
13. Procedure for Pre-requisite Program
14. Procedure for Hazard Identification.
15. Procedure for HACCP Plan
16. Procedure for Emergency Preparedness and Response
17. Procedure for Product Withdrawal & Recall
18. Procedure for Reliability of Test Results

3. Exhibits (19 exhibits)

Sample copies of exhibits as per FSSC 22000 (Version 7) are provided. The list of sample exhibits provided in the kit is as below.

List of Exhibits

1. Exhibits for Skill Requirements
2. Exhibits for Disposal of Non-Conforming Products
3. Exhibits for Quality Plan – Incoming Inspection and Testing
4. Exhibits for Raw Material Specifications
5. Exhibits for Codification System
6. Exhibits for Needs and Expectation of the interested parties
7. Exhibits for Communication Matrix
8. D&D – Process Approach

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9. Risk Analysis Sheet
10. Exhibits for Cleaning and sanitization schedule
11. Exhibits for Environment Monitoring Program
12. Exhibits for Allergen control
13. Exhibits for Allergen assessment
14. Exhibits for Security assessment
15. Exhibits for Threat assessment
16. Exhibits for Threat assessment plan
17. Exhibits for Vulnerability assessment
18. Exhibits for Vulnerability assessment plan
19. Food Fraud Defense plan

4. Standard Operating Procedures (35 SOPs):

The SOPs given in this kit are sample copies of standard operating procedure as per FSSC 22000 Version-7. The list of sample standard operating procedures provided is as below.

List of Standard Operating Procedures

- | | |
|--|--|
| 1. SOP for Glass breakage management | 19. SOP for Personnel health and hygiene |
| 2. SOP for Installation of new glass | 20. SOP for Product information, consumer awareness and food defense |
| 3. SOP for Self-care laundering | 21. SOP for Prevention of cross contamination |
| 4. SOP for Hygiene clearance | 22. SOP for Product recall |
| 5. SOP for Incident reporting | 23. SOP for Safety |
| 6. SOP for Entry / Exit procedure -- Personal hygiene | 24. SOP for Building maintenance and general facilities |
| 7. SOP for Wooden materials | 25. SOP for Material / process / product mix-up |
| 8. SOP for Material receipt / issue in dispatch | 26. SOP for Protection of food adulteration |
| 9. SOP for RM / PM / general material receipt / issue / storage | 27. SOP for General housekeeping |
| 10. SOP for Purchase of packing materials | 28. SOP for Equipment layout |
| 11. SOP for Construction and layout of the building | 29. SOP for Food defense |
| 12. SOP for Layout of premises and work space | 30. SOP for Food fraud prevention |
| 13. SOP for Air, water, energy, gas and boiler chemical | 31. SOP for Preservation & Discard Process of Printing Plates |
| 14. SOP for Waste disposal | 32. SOP for Checking of Printing Plates at Receipt |
| 15. SOP for Cleaning and sanitation of food contact surface | 33. SOP for Plates Management |
| 16. SOP for Artwork approval | 34. SOP for Material Receipt / Issue in Dispatch |
| 17. SOP for Metal, wood & glass, brittle plastics management procedure | 35. SOP For RM / PM / General Material Receipt / Issue / Storage |
| 18. SOP for Pest control | |

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5. Process approach (10 process templates)

The templates given under this directory cover guidelines for processes, process flow charts and process models useful for process mapping. They cover activities of all the main and critical processes as listed below with input-output matrix for organization. The process templates help any organization in process mapping as well as preparing process documents. In Input-output matrix input and output documents as well as their inter-linkage with other departments are given.

List of Process Flow Chart

1. Process Flow Chart of Customer Service
2. Process Flow Chart of Dispatch
3. Process Flow Chart of Engineering
4. Process Flow Chart of Marketing
5. Process Flow Chart of Production
6. Process Flow Chart of Purchase
7. Process Flow Chart of Quality Control
8. Process Flow Chart of Stores
9. Process Flow for Food Safety Team Leader processes
10. Process Flow for Training Activity

6. Blank sample formats for all the departments (75 sample formats)

This directory includes sample copy of blank forms that are required to maintain records as well as establish control and create system in the organization. The samples are given for the users as a guide to follow. The organization is free to change the same to suit their own requirements. The blank formats can be used as templates. A total of 75 blank formats are provided as per the list given below.

List of blank formats

- | | |
|---|--|
| 1. Packing report / Slip | 39. Ph meter calibration report |
| 2. Bag/other packing material inspection report | 40. Normality record sheet |
| 3. Screen checking report | 41. Validation report |
| 4. Loading vehicle checking report | 42. Order form confirmation |
| 5. Breakdown history card | 43. Feedback for customer |
| 6. Preventive maintenance schedule | 44. Customer complaint report |
| 7. Preventive maintenance checkpoints | 45. Design and development records |
| 8. Daily Preventive Maintenance checkpoints | 46. Daily stock Statement |
| 9. Preventive Maintenance checkpoints for building and civil work | 47. Gate pass |
| 10. Incident reporting record | 48. Unloading vehicle checking report |
| 11. Temporary maintenance work report | 49. Master list cum distribution list of documents |
| 12. Cleaning and sanitation report | 50. Change note |
| 13. Housekeeping records–area wise | 51. Corrective action report |
| 14. Visitor entry report | 52. Master list of records |
| 15. Pest control report | 53. Objectives |
| 16. Fumigation report | 54. Audit plan/ schedule |
| 17. Daily sanitation audit report | 55. Internal audit non-conformity report |
| 18. Pest Control log book–Daily Sheet | 56. Clause wise document wise audit review report |
| 19. Glass inventory records | 57. Magnet control |

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- | | |
|--|---|
| 20. Visual inspection report–Monthly | 58. Continual improvement plan |
| 21. Wooden checking | 59. Calibration status of instrument |
| 22. Rodent trapping record | 60. Communication report |
| 23. Operation pre-requisite programs | 61. List of chemicals on site |
| 24. Water tank cleaning report | 62. Food defense check list |
| 25. Water line cleaning report | 63. Monthly food safety inspection report |
| 26. Medical checkup report | 64. Mock drill report |
| 27. Daily Personnel Hygiene Checklist | 65. Training calendar |
| 28. Production planning | 66. Training report |
| 29. Disposal of non-conforming products | 67. Induction training Report |
| 30. Purchase order | 68. Job description and specification |
| 31. Indent cum Incoming Inspection | 69. Skill matrix |
| 32. Approved vendor list cum open purchase order | 70. Health questionnaire |
| 33. Supplier registration form | 71. Evaluation of Trainer |
| 34. Open purchase order | 72. Pre-requisite program (PRP) |
| 35. Supplier audit schedule | 73. Food Safety Culture Plan |
| 36. Supplier audit checklist | 74. FSCP Monitoring Report |
| 37. Sample test request | 75. Food Safety Culture Survey Report |
| 38. Positive recall report | |

7. HACCP Documents

This directory of the kit includes 9 blank and 9 filled HACCP documents on Product Description, Process flow chart, Hazard Analysis Report, HACCP Plan, Corrective Action Plan, Environment Monitoring Plan, Operation Pre-requisite Programs (OPRP), Pre-requisite Programs (PRP), etc.

8. Sample MRM

It covers sample copy of management review meeting, agenda of management review meeting and objective review documents.

9. FSSC 22000 Version 7 Audit Checklists (More than 750 Questions)

This directory includes following four checklists comprising total more than 750 audit questions:

1. FSSC 22000 V7 Additional Requirements Clause Wise Audit Checklist
2. ISO 22002-100:2025 Clause Wise Audit Checklist
3. ISO 22000:2018 Clause Wise Audit Questionnaire
4. FSSC 22000 V7 Food Safety Management System Department Wise Audit Questionnaire

These checklists will be a very good tool for the auditors to make audit questions for effectiveness in auditing. The checklists can be logically used for FSSC 22000 (Version 7) internal audit of a food safety management system and to establish proper audit trail.

10. FSSC 22000 Version 7 compliance matrix

This compliance matrix contains FSSC 22000 Version 7 requirement wise list of documented information for easy reference of users and to understand how this system is made.

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Chapter-2.0 ABOUT COMPANY

Certification Consultancy is a progressive EdTech startup company promoted by a group of qualified engineers and management graduates having rich experience of over 25 years in consultancy in ISO and management areas. The company serves the domestic as well as international customers through on-site and off-site modes of service delivery system. We offer a full range of consulting services geared towards helping all types of organizations to achieve competitiveness, certification and compliance to international standards and regulations. So far, we have **more than 4500 clients in more than 101 countries. Our readymade training kit and editable documentation kit help the clients in making their documents with ease and complying with the related ISO standard faster.**

1. Our promoters and consultants have rich experience of providing management training and ISO series consultancy for **more than 4500 companies** globally. We have clients **in more than 101 countries.**
2. We are a highly qualified team of 80 team members (including MBAs and Degree Engineers) and the Managing Director is having rich professional experience of more than 30 years (since 1991).
3. With a branded image and leading name in the market, our team has 100% success rate for ISO series and other international certification from reputed certification bodies.
4. We suggest continual improvement and cost reduction measures as well as provide highly informative training documents and other products which give fast payback against the cost of our products/services.
5. So far, we have trained more than 50000 employees in ISO series certification.
6. We have spent more than 60000 man-days (170 man-years) in the preparation of ISO documents and training slides.

Certification Consultancy is committed for:

1. Personal involvement and commitment from the day one
2. Optimum charges
3. Professional approach
4. Hard work and updating the knowledge of team members
5. Strengthening clients by system establishment and providing best training materials in any areas of management to make their house in proper manner
6. Establishing strong internal control with the help of system and use of the latest management techniques.

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Chapter-3.0 USER FUNCTION

3.1 Hardware and Software Requirements

A. Hardware

- Our documentation kit can better perform with P4 and higher computers with a minimum of 10 GB hard disk space.
- For better visual impact, you may keep the setting at high color.

B. Software

- Documents are written in MS-Office 2007 and Windows XP programs. You are, therefore, required to have MS-Office 2007 or higher versions with Windows XP.

3.2 Features of Documentation kit

- The kit contains all necessary documents as listed and complies with the requirements of system standards.
- The documents are written in easy to understand English language.
- This kit will save much time in typing and preparing your documents at your own.
- The kit is user-friendly to adopt and easy to learn.
- The contents of this kit are developed under the guidance of experienced experts.
- The kit provides a model of the management system that is simple and free from excessive paperwork.

For more information about FSSC 22000 (Version 7) Documentation kit [Click Here](#)

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Chapter-4.0 BENEFITS OF USING OUR DOCUMENTATION KIT

1. By using these documents, you can save a lot of your precious time while preparing the FSSC 22000 V7 documents.
2. The kit takes care of all the sections and sub-sections of FSSC 22000 (Version 7) standards and helps you to establish better system.
3. This documentation kit enables you to change the contents and print as many copies as you need. The users can modify the documents as per their industry requirements and create their own FSSC 22000 (Version 7) documents for their organization.
4. It will save much cost in document preparation.
5. You will get a better control in your system due to our proven formats.
6. You will also get a better control in your system as our proven documents and templates are developed under the guidance of experts and globally proven consultants. The team has a rich experience of more than 25 years in the ISO and FSSC consultancy.
7. Our documentation and training products are highly sold across the globe and are used by many multinational companies. They have got total satisfaction as well as experienced value for money.
8. In the preparation of documentation kit, our team has verified and evaluated the entire content at various levels. More than 1000 hours have been spent in the preparation of this documentation kit.
9. The entire kit is prepared by a globally proven team of leading ISO/FSSC consultants.

Chapter-5.0 METHOD OF ONLINE DELIVERY

On completion of the secured purchase, we provide a username and password to download the product from our FTP server. We provide instant online delivery of the kit to the users by sending an e-mail of username and password.

For purchase, Click Here ➡



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