

**LMISO**  
2 days  
09–17 h

**SEMINAR ISO 22000 and FSSC 22000 –  
Basics and successful implementation  
of the requirements in practice**



The ISO 22000 specifies the requirements on a food safety management system and is a worldwide harmonized standard for companies in the entire food supply chain. In the course of this seminar the necessary measures to fulfil the requirements of the standard are conveyed in a practice oriented manner and individual focuses for a successful and efficient implementation are explained. Furthermore it will be shown how a food safety management system according to ISO 22000 or FSSC 22000 can be improved and kept alive.

#### PREREQUISITES

Fundamental knowledge of the requirements on the personnel and industrial hygiene as well as basic knowledge of HACCP are required. Attending the course series Hygiene Management (HM) and Quality Management for Food Safety (LM) is recommended but not required.

#### TARGET GROUP


ISO 22000/FSSC 22000 Representatives or members of a food safety team, quality representatives and all employees, who are responsible for product safety and legality, especially employees of the departments acquisition, quality assurance, engineering and production.

#### CONTENTS

- ISO 22000/FSSC 22000: background, development, objectives
- Basics of the food law
- ISO 22000 + ISO/TS 22002-1 requirements and their practical implementation
- Preparation of the certification audit, procedure and assessment
- Continual improvement of food safety management systems
- Practical exercises and experience exchange

**LHACCP**  
1 day  
09–17 h

**SEMINAR Critically examine and  
optimize HACCP systems**



The effective implementation of a self-monitoring system according to HACCP as well as a conscientious training of employees participating in the HACCP teams is not only required by law but also by numerous food safety standards. In the course of this seminar the necessary theoretical basic knowledge is conveyed and the participants are encouraged to critically scrutinize and optimize the already existing firm-specific system. Besides the latest scientific findings and changes in legislation all internal changes which may impact product safety have to be considered when further developing the HACCP system.

#### PREREQUISITES None

#### TARGET GROUP

Members of the HACCP team and all employees who are responsible for product safety and legality, particularly employees working in the fields of acquisition, quality assurance, engineering and production

#### CONTENTS

- HACCP acc. to the fundamentals of the Codex Alimentarius
- Critical examination of the internal HACCP concept and derivation of necessary improvement measures
- Requirements on the HACCP concept from the viewpoint of legislative authorities and respective food safety standards
- Verification of the HACCP concept – How effective is the system?
- Motivation of employees and awareness-raising – How to succeed in maintaining the system?