## ISO-22000 (ISO22)

Food reaches consumers via supply chains that may link many different processes, companies and may stretch across multiple borders. One weak link may result in unsafe food that is dangerous to health and if this happens, the hazards to consumers maybe serious. The consumers must therefore be protected from potential food safety and health hazards from start to end of the supply chain which may include feed producers, primary producers, food manufacturers, transport and storage operators and sub contractors, retail service outlets, producers of equipment, packaging materials, cleaning agents, additives and ingredients.

This seminar on ISO-22000:2005 allows the company to appreciate the elements of the internationally accepted standard on Food Safety Management System, how to comply with it and eventually get certified. It ensures that every segment in the food supply chain is food safety compliant.

**Objectives:** At the end of this training, the participants should be able to:

- 1. Appreciate the elements and requirements of ISO 22000;
- Articulate the process of certification to the Standard: 2.
- 3. Gain an idea on how to integrate ISO 22000 with existing quality management system in his/her company.

## Agenda:

- Principles of Food Safety
- Basic understanding of Food Safety Management System (FSMS)
- ➤ Requirements of ISO 22000:2005
- Standards & Requirements of ISO 22000
- Food Safety Management System Certification.



Seminar Fee: P15.904 (VAT-inclusive) Webinar Sessions: 4

Dates: TBA - Recommended for face-Facilitator: Elizabeth A. Aurin

company should have at least three participants for a truly total system application

to-face in-house/exclusive run, please email isv@kaizenmqtsvs.com)