

FOOD SAFETY MANAGEMENT SYSTEM ISO22000:2005

Mã số: FM.22000.M1

Introduction:

September 2005, the Organization for International Standardization (ISO) has officially issued the food safety management system ISO 22000:2005 based on requirements of the system of hazard analysis and critical control points (HACCP) for food processing enterprise and business.

This standard is gradually being replaced for the application of principles of food safety according to HACCP ago, is applicable to all organizations participating in supply chains, food processing to safety of food hygiene for products to be processed and supplied. With the requirements described clearly and comprehensively about: Program prerequisite (PRPs), including Good Manufacturing Practices (GMP) and the Good Hygiene Practices, Sanitation Standard Operating Procedures (GHP, SSOP) method of determining the critical control points (CCPs), establishing a control plan and the requirements management system ... this standard will certainly support and promote the establishment of an effective Food safety management system (FSMS) in the enterprise food supply and processing.

Benefit of apply ISO 22000:2005:

- Create opportunities to integrate with international markets;
- Meeting the legal requirements and the relevant parties;
- Ensuring food safety - to create confidence for consumers;
- Enhance business image;
- Reducing costs in all stages of production and business.

Course Content:

- 1) Key concepts in a modern FSMS and in ISO22000;
- 2) Understanding and interpreting the requirements of ISO22000:
 - 2.1. General requirements
 - 2.2. Management responsibility and resource management
 - 2.3. Planning and realization of safe products
 - 2.4. Validation, verification, and improvement of FSMS;
- 3) Comparison of the requirements of HACCP, ISO9001:2008, and ISO22000:2005;
- 4) Implementation of ISO22000;
- 5) Certification for ISO22000; and
- 6) Common nonconformities detected in FSMS.

Participants

- Leaders, quality manager, technical organizations/ enterprise operating in the fields: Food manufacturing and processing, fisheries, manufacturing Wine - Beer - Beverages; Production and agricultural processing, food, pharmaceutical manufacturing.

- Experts and officers of agencies and organizations responsible for the safety of food.

Trainer: Expert from Asian Productivity Organization (APO)

Duration: From 13 to 24 May 2010 (from 8:30 to 17:00)

Venue: 2nd Floor, E Building, La Thanh Hotel - 218 Doi Can, Ba Dinh, Hanoi

Training Fee: 525.000 VND/ 01 person/ 2 days (included 5% VAT)

(Includes: Training materials, certificate, tea breaks, lunches and other organization fee).

Note: Organization has two participants will be free one.

• **Chất lượng/Quality**

ISO 9001:2008

Lead Auditor ISO 9001:2008

ISO/TS 16949

ISO/IEC 13485

• **Môi trường/Environment**

ISO 14001

Lead Auditor ISO 14001

• **An toàn và sức khỏe/ Health and Safety**

OHSAS 18001

SA 8000

• **An toàn thực phẩm/ Food Safety**

GMP

HACCP

ISO 22000

• **Phòng thử nghiệm/ Laboratories**

ISO/IEC 17025

ISO 15189

• **An ninh thông tin/ Information Security**

ISO/IEC 27001

ISO 15189

• **Công cụ cải tiến/ Improvement tool**

KPIs

Balanced Scorecard

HRM

TPM

Lean-Six Sigma

Đo lường, đánh giá năng suất

TQM

QCC

Kaizen

5S

SPC/ FMEA

CRM/CSM

Knowledge Management