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| **Prepared By** | **Approved By** | **Date** |
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| Document No: **XXXXXXX** | Revision No: **XXXXX** | Update Date: **XXXXXX** |



**FSSC 22000 V6**

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**List of Documents**

**FSSC 22000 V6 Package - Included Documents**

This document outlines the comprehensive list of procedures, records, forms, manuals, policies, and SOPs included in the FSSC 22000 V6 Package. These resources are designed to ensure compliance with food safety management standards and facilitate the implementation of an effective Food Safety Management System (FSMS).

Package Features:
- Full lifetime access
- Access on a laptop, desktop, and mobile
- Certificate of completion

## Food Safety / FSMS Manual

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Scope of the FSMS |
| 2 | Exclusions with justifications (if applicable) |
| 3 | FSMS structure and interaction between processes |
| 4 | References to procedures, PRPs, and records |
| 5 | Organization chart |

## Policies

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Food Safety Policy |
| 2 | Quality Policy |
| 3 | Environmental Policy (if integrated) |
| 4 | Ethical Sourcing / Social Responsibility Policy (per V6) |
| 5 | Allergen Management Policy |
| 6 | Food Fraud and Food Defense Policy |
| 7 | Supplier Management Policy |
| 8 | Traceability & Recall Policy |
| 9 | Crisis and Emergency Response Policy |
| 10 | Communication Policy |

## Objectives and Planning

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Documented Food Safety Objectives |
| 2 | Risk and Opportunity Assessment |
| 3 | Food Safety Culture Plan |

## Standard Operating Procedures (SOPs)

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Management System SOPs |
| 2 | Document Control Procedure |
| 3 | Record Control Procedure |
| 4 | Internal Audit Procedure |
| 5 | Management Review Procedure |
| 6 | Nonconformity & Corrective Action Procedure |
| 7 | Control of Changes Procedure |
| 8 | Complaint Handling Procedure |
| 9 | Training and Competency Procedure |
| 10 | HACCP Study Procedure (Preliminary steps, hazard analysis, validation, revalidation) |
| 11 | PRP Implementation Procedures |
| 12 | Control of CCPs / OPRPs Monitoring SOPs |
| 13 | Control of Non-Conforming Product Procedure |
| 14 | Verification & Validation Procedures |
| 15 | Maintenance & Calibration Procedures |

## PRP Procedures & Records

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Facility Design and Layout SOP |
| 2 | Construction and Maintenance SOP |
| 3 | Utilities Management SOP (water, air, gas, lighting) |
| 4 | Waste Management SOP |
| 5 | Cleaning and Sanitation Program & SSOPs |
| 6 | Pest Control Program & Records |
| 7 | Equipment Maintenance Program |
| 8 | Supplier Approval & Monitoring Program |
| 9 | Purchasing Control Procedures |
| 10 | Product Handling, Storage, and Transportation SOPs |
| 11 | Temperature Control SOPs |
| 12 | Personal Hygiene and Employee Health SOPs |
| 13 | Allergens Management Program |
| 14 | Cross-Contamination Prevention SOP |
| 15 | Control of Rework SOP |
| 16 | Warehousing and Distribution SOP |
| 17 | Product Information & Consumer Awareness SOP |
| 18 | Food Defense Plan |
| 19 | Food Fraud Mitigation Plan |
| 20 | Security and Access Control Procedures |
| 21 | Environmental Monitoring Program |

## Training and Competency

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Training Matrix |
| 2 | Competency Assessment Forms |
| 3 | Employee Job Descriptions |
| 4 | Health & Medical Declaration Forms |
| 5 | Hygiene Rules Acknowledgment Forms |
| 6 | Training Attendance Records |

## Traceability & Recall

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Traceability Program Document |
| 2 | Product Coding Procedures |
| 3 | Supplier Lot Records |
| 4 | Recall and Withdrawal Procedure |
| 5 | Mock Recall Reports |
| 6 | Recall Test Records |

## Legal Register

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Applicable Food Safety Laws & Regulations |
| 2 | Applicable Customer Requirements |
| 3 | Certificates of Analysis / Conformity |
| 4 | Licensing and Regulatory Registrations |

## HACCP Documentation

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Product Descriptions and Intended Use |
| 2 | Flow Diagrams (verified onsite) |
| 3 | Hazard Identification Worksheets |
| 4 | Risk Assessment Documentation (likelihood x severity) |
| 5 | Identification of CCPs & OPRPs |
| 6 | Critical Limits & Validation Data |
| 7 | Monitoring Procedures |
| 8 | Corrective Action Procedures |
| 9 | Verification Procedures |
| 10 | HACCP Plan Summary Table |

## FSSC 22000 V6 Mandatory Documents

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Food Loss & Waste Reduction Plan |
| 2 | Ethical Sourcing Code of Conduct |
| 3 | Supplier Ethical Compliance Records |
| 4 | Quality Control Plan (NEW requirement in V6) |
| 5 | Equipment Management SOP (hygienic design, procurement, maintenance) |
| 6 | Communication with Certification Body Procedure |
| 7 | Product Development and Realization Procedure |
| 8 | Crisis and Emergency Preparedness Plan (including scenarios and roles) |
| 9 | Legal and Regulatory Compliance Register |

## Monitoring Forms and Records

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | CCP/OPRP Monitoring Records |
| 2 | PRP Monitoring Records |
| 3 | Calibration Records |
| 4 | Cleaning and Sanitation Records |
| 5 | Pest Control Monitoring Records |
| 6 | Traceability Testing Records |
| 7 | Recall Testing Records |
| 8 | Environmental Monitoring Results |
| 9 | Allergen Control Verification Records |
| 10 | Supplier Evaluation & Monitoring Records |
| 11 | Food Fraud and Food Defense Assessment Reviews |

## Validation & Verification Records

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | HACCP Plan Validation Reports |
| 2 | PRP Validation Reports |
| 3 | CCP/OPRP Validation Reports |
| 4 | Product Testing Records |
| 5 | Microbiological, Chemical, Physical Test Reports |
| 6 | Internal Audit Reports |
| 7 | Management Review Minutes |
| 8 | Corrective Action Reports |
| 9 | Continual Improvement Records |

## Internal Audit

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Internal Audit Program |
| 2 | Internal Audit Schedules |
| 3 | Internal Audit Checklists |
| 4 | Internal Audit Reports |
| 5 | Auditor Competency Records |

## Management Review

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Management Review Agenda |
| 2 | Inputs & Outputs Records |
| 3 | Management Review Reports & Minutes |
| 4 | Follow-up Actions and Monitoring |

## Supplier Documentation

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Supplier Qualification & Approval Procedure |
| 2 | Approved Supplier List |
| 3 | Supplier Self-Assessments |
| 4 | Supplier Audits and Monitoring Records |
| 5 | Supplier Performance Evaluations |
| 6 | Specifications and Contracts |

## Outsourced Processes

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Control of Outsourced Processes Procedure |
| 2 | Service Provider Agreements |
| 3 | Verification Records for Outsourced Activities |

## Crisis Management

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Crisis Management Plan |
| 2 | Emergency Contacts |
| 3 | Emergency Communication Plan |
| 4 | Emergency Scenario Drills and Records |

## Other Mandatory Records

|  |  |
| --- | --- |
| No. | Document Name |
| 1 | Confidentiality Agreements |
| 2 | Customer Complaint Files |
| 3 | Security Incident Logs |
| 4 | Food Safety Culture Assessment Records |
| 5 | Continual Improvement Projects |
| 6 | Risk Assessment Logs (non-HACCP related risks) |
| 7 | Communication Logs (internal/external communication) |