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| **Prepared By** | **Approved By** | **Date** |
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**ISO 22000:2018**

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**List of Documents**

**ISO 22000:2018 Complete Package - Included Documents**

This document outlines the comprehensive list of procedures, records, forms, manuals, policies, and prerequisite programs (PRPs) included in the ISO 22000:2018 Complete 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

## Food Safety Manual

|  |  |
| --- | --- |
| No. | Food Safety Manual Name |
| 1 | ISO 22000 Food Safety Manual |

## Procedures

|  |  |
| --- | --- |
| No. | Procedures Name |
| 1 | Procedure – Defining the Context of the Organization |
| 2 | Procedure – Leadership |
| 3 | Procedure – Planning |
| 4 | Procedure – Resources |
| 5 | Procedure – Competency Awareness and Communication |
| 6 | Procedure – Documented Information |
| 7 | Procedure – Operational Planning |
| 8 | Procedure – Prerequisite Programs |
| 9 | Procedure – Traceability |
| 10 | Procedure – Emergency Preparedness and Response |
| 11 | Procedure – Preliminary Steps-Hazard Analysis |
| 12 | Procedure – Hazard Analysis and HACCP Plan |
| 13 | Procedure – Control of Monitoring and Measuring |
| 14 | Procedure – Verification |
| 15 | Procedure – Control of Product and Process Nonconformities |
| 16 | Procedure – Handling of Potentially Unsafe Products |
| 17 | Procedure – Recall and Withdrawal |
| 18 | Procedure – Monitoring Measurement Analysis and Evaluation |
| 19 | Procedure – Internal Audits |
| 20 | Procedure – Management Review |
| 21 | Procedure – Corrective Action |

## Forms

|  |  |
| --- | --- |
| No. | Forms Name |
| 1 | Form – Context of the Organization |
| 2 | Form – FSMS Process List |
| 3 | Form – Process Planning Table |
| 4 | Form – FSMS Scorecard Table |
| 5 | Form – Food Safety Policy |
| 6 | Form – Risk Assessment Workbook |
| 7 | Form – Employee FSMS Training Checklist |
| 8 | Form – Training Action Plan |
| 9 | Form – Communication Planning Table |
| 10 | Form – Master List |
| 11 | Form – Emergency Response Plan |
| 12 | Form – Master HACCP Plan Workbook |
| 13 | Form – Equipment Calibration List |
| 14 | Form – Corrective Action Form |
| 15 | Form – Product Recall and Withdrawal Plan |
| 16 | Form – Monitoring and Measuring of FSMS Processes |
| 17 | Form – Audit Plan |
| 18 | Form – Audit Report |
| 19 | Form – Audit Checklist Form |
| 20 | Form – Management Review Agenda |
| 21 | Form – Management Review Minutes |

## Prerequisite Programs (PRPs)

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| --- | --- |
| No. | Prerequisite Programs (PRPs) Name |
| 1 | PRP - Construction and Layout of Buildings |
| 2 | PRP - Layout of Facilities |
| 3 | PRP - Utilities |
| 4 | PRP - Waste Disposal |
| 5 | PRP - Equipment Suitability, Cleaning, and Maintenance |
| 6 | PRP - Management of Purchased Materials |
| 7 | PRP - Measures for Prevention of Cross-Contamination |
| 8 | PRP - Food Defense |
| 9 | PRP - Cleaning and Sanitizing |
| 10 | PRP - Pest Control |
| 11 | PRP - Personnel Hygiene and Employee Facilities |
| 12 | PRP - Rework |
| 13 | PRP - Product Recall Procedures |
| 14 | PRP - Warehousing |
| 15 | PRP - Product Information and Product Awareness |