CERTIFIED FSMS IMPLEMENTATION MANAGER (GLOBAL STANDARDS EDITION)

ISO 22000 • FSSC 22000 • BRCGS • IFS • SQF

Advanced 1-on-1 Instructor-Led Program
Format: 6-8 live sessions + assignments + full FSMS project
Audience: FSMS managers, QA supervisors, auditors, compliance officers, consultants, and food industry leaders.
Outcome: Student can fully plan, implement, maintain, and audit a Food Safety Management System based on any major standard.

MODULE 1 - FOUNDATIONS OF MODERN FOOD SAFETY MANAGEMENT

1.1 Global Food Safety Legal Framework (EU, USA, UK, Canada, AUS/NZ)

EU Hygiene Package (852/2004, 178/2002, 2073/2005)
UK FSA rules post-Brexit
US FDA, FSMA Preventive Controls, GMPs (21 CFR 117)
Canada SFCR requirements
Australia/New Zealand FSANZ Code
Regulatory obligations for FSMS managers

1.2 Understanding GFSI & Certification Ecosystems

What GFSI is and why certifications matter
Difference between ISO 22000, FSSC 22000, BRCGS, IFS, SQF
Roles of certification bodies & auditors

1.3 Professional Responsibilities of an FSMS Manager

Oversight and decision-making
Risk-based thinking
Preparing for certification
Managing documentation
Leading internal audits and inspections
Food safety culture responsibilities, communication, staff engagement, leadership behavior

MODULE 2 - ISO 22000 & FSSC 22000: CORE STRUCTURE & REQUIREMENTS

2.1 ISO 22000:2018 High-Level Structure

Context of the organization
Leadership & commitment

Planning (risk, objectives)
Support (competence, communication, resources)
Operation
Performance evaluation
Improvement

2.2 The PDCA Cycle in Detail (Two PDCA Loops)

Organizational PDCA
Operational PDCA
Integration with HACCP plans

2.3 PRPs & OPRPs in ISO 22000

PRPs per ISO/TS 22002-1 (food manufacturing)
OPRP identification
Differences between OPRPs and CCPs
Monitoring, limits & validation requirements
Potable water quality monitoring and control
Glass, brittle plastic & foreign body control
Maintenance, calibration, and equipment hygiene controls

2.4 FSSC 22000 Additional Requirements

Food fraud / vulnerability assessment
Food defense / TACCP
Allergen management
Environmental monitoring
Product labeling control
Management of services & outsourced processes
Management of change (MOC) within FSMS processes

MODULE 3 - BRCGS, IFS & SQF REQUIREMENTS (DEEP COMPARATIVE ANALYSIS)

3.1 BRCGS Food Standard

Senior management commitment
HACCP & food safety plan
Food safety and quality management system
Site standards
Product control
Process control
Personnel requirements
Risk-based approach

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3.2 IFS Food Standard

Scoring system
KO requirements
HACCP alignment
Specifications & traceability
Internal audits & site inspections

3.3 SQF Scheme

Module 2 + Module 11 requirements
SQF practitioner role
Food quality plan vs food safety plan
Verification & validation under SQF

3.4 Crosswalk Between Standards

ISO → BRCGS conversion
ISO → IFS conversion
ISO → SQF conversion
How to meet ALL standards strategically

MODULE 4 - BUILDING THE FSMS DOCUMENTATION SYSTEM

4.1 Mandatory vs Optional Documents

Management manuals
Policies (food safety, quality, allergen, hygiene)
Procedures
PRP documents
Monitoring and verification logs

4.2 Document Control (Global Requirements)

ISO documentation rules
Version control
Approval workflows
Digital documentation systems

4.3 Record-Keeping & Data Integrity

Legal retention requirements by region
FDA electronic record rules
Audit-ready documentation practices
Complaint handling, complaint categorization, and complaint trending requirements

MODULE 5 - OPERATIONAL CONTROL: HACCP PLAN + FSMA PREVENTIVE CONTROLS

5.1 HACCP Expansions Required by the Standards

PRP integration
CCP & OPRP management
Detailed documentation control
Auditor expectations

5.2 Preventive Controls (FSMA)

Process controls
Allergen controls
Sanitation controls
Supply chain controls
Verification, validation, reanalysis

5.3 Environmental Monitoring Programs

Zoning
Listeria monocytogenes & Salmonella management
Swabbing strategies
Trending & analysis

5.4 Allergen Management

Dedicated vs shared equipment
Cleaning validation
Label controls
Allergen changeover systems

MODULE 6 - SUPPLIER MANAGEMENT & SUPPLY CHAIN COMPLIANCE

6.1 Supplier Approval Systems

Supplier risk assessment
Approval criteria for high-risk ingredients
Certification verification (IFS, BRCGS, FSSC)

6.2 Incoming Goods & Raw Material Control

COAs, specifications, sampling
Food fraud mitigation programs
Vulnerability assessment & threat assessment (VACCP/TACCP)

6.3 Traceability & Recall Systems

Regulatory requirements per region
Mock recalls
Linking traceability with blockchain (optional advanced topic)
Transportation & distribution controls and risk-based verification

MODULE 7 - VERIFICATION, VALIDATION & PERFORMANCE EVALUATION

7.1 Verification Activities

Microbiological/environmental testing
Internal audits
Calibration programs
Supplier audits

7.2 Validation Requirements

Scientific studies
Thermal processing validation
Cleaning validation
FSMA validation expectations

7.3 Performance Evaluation

KPIs & food safety objectives
Management review preparation
Data-driven continuous improvement
Trending of complaints, environmental monitoring, micro results, allergen incidents, supplier performance, foreign body findings

MODULE 8 - INTERNAL AUDITING & CERTIFICATION PREPARATION

8.1 Internal Audit Techniques

Audit planning
Audit checklists
Sample-taking
Writing nonconformance reports
Root cause analysis (5WHY, Ishikawa)
Corrective and preventive action (CAPA) workflows and verification of effectiveness

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8.2 Preparing for Certification Audits

Stage 1 & Stage 2 (for ISO/FSSC)
Unannounced audits
What auditors want to see
Strategies for avoiding major NCs

8.3 How to Maintain Certification

Annual surveillance
Continuous training
Updating risk assessments
Document lifecycle management
Management of change for FSMS updates

MODULE 9 - FINAL FSMS IMPLEMENTATION PROJECT

9.1 Student Creates a Full Mini-FSMS

Policies
Procedures
PRPs
Flow charts
Hazard analysis
CCP/OPRP matrix
Monitoring sheets
Internal audit plan

9.2 1-on-1 Review & Correction Session

Line-by-line improvement
System maturity scoring
Gap assessment vs ISO/FSSC/BRCGS/IFS/SQF

9.3 Final Exam + Certification

Written assessment
Practical FSMS review
Certification awarded upon successful completion