

**D122: DEMO OF FSSC 22000 SCHEME VERSION - 5 FOOD SAFETY SYSTEM  
EDITABLE SAMPLE DOCUMENTATION KIT **Price 499 USD****

A completely editable food safety management system documentation package (food safety manual, procedures, SOPs, process approach, forms, HACCP documents, exhibits, audit checklist, etc.)

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**Chapter-1.0 Contents of FSSC 22000 Version 5 food safety management system sample documentation kit (more than 170 document files)**

**A. The totally editable documentation kit has 9 main directories as below:**

Sr. No.	List of Directories	Details of Documents
1.	Food Safety Manual	14 files in MS Word
2.	Food Safety Procedures	14 procedures in MS Word
3.	Exhibits	13 exhibits in MS Word
4.	Standard Operating Procedures	30 Standard Operating Procedures in MS Word
5.	Process Approach	10 process approach in MS Word
6.	<b>Blank Formats /Templates Name of departments</b>	<b>70 Blank formats in MS Word / Excel</b>
	Dispatch (DES)	04 Formats in MS Word
	Engineering (ENG)	07 Formats in MS Word
	HACCP	01 Formats in MS Word
	Housekeeping (HKC)	14 Formats in MS Word / Excel
	HRD	01 Formats in MS Word
	Production (PRD)	02 Formats in MS Word
	Purchase (PUR)	07 Formats in MS Word
	Quality Control (QCD)	05 Formats in MS Word
	Sales	04 Formats in MS Word
	Stores (ST)	03 Formats in MS Word
	System (SYS)	16 Formats in MS Word
Training (TRG)	06 Formats in MS Word	
7.	<b>HACCP Documents</b>	<b>18 Files in MS Word</b>
8.	<b>FSSC 22000 Version-5 Audit Checklist</b>	<b>More than 800 questions</b>
9.	<b>FSSC 22000 Version-5 Compliance Matrix (Requirement wise reference of documented information)</b>	<b>01 File in MS-Excel</b>

**Total 170 files in editable form for Quick Download by e-delivery**

For more information about FSSC 22000 (version 5) Documentation kit [Click Here](#)

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### B. Documented information package:

Our documentation kit comprises sample documents required for FSSC 22000 (Version-5) certification as listed below. **All documents are in MS Word / Excel format and you can edit them.** You can make changes as per your company's needs and **within few days your entire documents** with all necessary system requirements can become ready. In the FSSC 22000 (Version-5), at few places, documented information are required. But for making the system better, we have provided many editable templates from which a user can select and make some minor changes to make own system. Now, FSSC 22000 (Version-5) standard does not require manual, procedures, etc. It requires two types of documented information as listed below:

1. **Maintain documented information (Scope, Food Safety Manual, etc.)**
2. **Retain documented information (Forms / Templates)**

Under the given directories, further files are provided in MS word document as per the details given below. All the documents are related to food manufacturing / process industry.

### 1. Food Safety Manual (10 Chapters and 4 Annexure):

This is a sample copy of system manual which gives clause-wise details of how FSSC 22000 (Version-5) system is implemented. It covers the food safety management system, sample food safety policy, objectives, scope, organization structure as well as how each requirement from clause no. 4 to 10 of FSSC 22000 (Version-5) is implemented at macro level in the organization. The manual covers FSSC 22000 (Version-5) documents for tier-1 of documented information. It has total 10 chapters covering company profile, amendment sheet, index, and clause-wise details on how FSSC 22000 (Version 5) system is implemented in an organization.

### (A) Table of Contents

Chapter No.	Subject	Page No.	FSSC 22000 Version-5 Clause Reference
<b>Section – 1</b>			
1.	Company profile	1 – 3	-----
2.	Table of contents	1 – 2	-----
3.	Control and distribution	1 – 3	-----
<b>Section – 2</b>			
4.	<b>Context of the Organization</b>	1 – 7	4.0
	Understanding the organization and its context		4.1
	Understanding the needs and expectations of interested parties		4.2

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	Determining the scope of the quality management system		4.3
	Food Safety management system		4.4
5.	<b>Leadership</b>	1 – 4	5.0
	Leadership & Commitment		5.1
	Policy		5.2
	Organizational roles, responsibilities and authorities		5.3
6.	<b>Planning</b>	1 – 2	6.0
	Action to address risks and opportunities		6.1
	Objectives of the food safety management system and planning to achieve them		6.2
	Planning of changes		6.3
7.	<b>Support</b>	1 – 9	7.0
	Resources		7.1
	Competence		7.2
	Awareness		7.3
	Communication		7.4
	Documented information		7.5
8.	<b>Operation</b>	1 – 11	8.0
	Operational planning and control		8.1
	Pre-requisite programs (PRPs)		8.2
	Traceability system		8.3
	Emergency preparedness and response		8.4
	Hazard control		8.5
	Updating the information specifying the PRPs and the hazard control plan		8.6
	Control of monitoring and measuring		8.7
	Verification related to PRPs and the hazard control plan		8.8
	Control of product and process nonconformities		8.9
			9.0
9.	<b>Performance evaluation</b>	1 – 4	9.1
	Monitoring, measurement, analysis and evaluation		9.2
	Internal audit		9.3
	Management review		9.3
10.	<b>Improvement</b>	1 – 3	10.0
	Nonconformity and corrective action		10.1
	Continual improvement		10.2
	Update of the food safety management system		10.3

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Annexure			
ANX-I	List of Documented information	1 – 1	=====
ANX-II	Glossary of terms	1 – 1	=====
ANX-III	Company activity process flow chart	1 – 2	=====
ANX-IV	Organization structure	1 – 1	=====

**2. Procedures (14 procedures):**

Sample copies of mandatory procedures as per FSSC 22000 (Version-5) are provided, which cover all the details like purpose, scope, responsibility, how procedure is followed as well as the list of exhibits, reference documents and formats. The list of sample procedures provided in the kit is as below.

**List of Procedures**

1. Procedure for preliminary analysis of production process
2. Procedure for pre-requisite program
3. Procedure for hazard identification
4. Procedure for HACCP plan
5. Procedure for emergency preparedness and response
6. Procedure for product withdrawal & recall
7. Procedure for management review
8. Procedure for document and data control
9. Procedure for correction, corrective and preventive action
10. Procedure for control of records
11. Procedure for internal audit
12. Procedure for control of monitoring and measuring equipments
13. Procedure for communication
14. Procedure for control of non-conforming products

**3. Exhibits (13 exhibits)**

The exhibits cover Skill Requirements, Disposal of Non-conforming Products, Quality Plan – Incoming Inspection and Testing, Raw Material Specifications, Codification System, Needs and Expectation of the interested parties, Communication Matrix, Cleaning and sanitization schedule, Allergen control, Allergen assessment, Security assessment, Threat assessment, Vulnerability assessment and Need and expectations of stakeholders etc.

**List of Exhibits**

1. Exhibits for Skill Requirements
2. Exhibits for Disposal of Non-conforming Products
3. Exhibits for Quality Plan – Incoming Inspection and Testing
4. Exhibits for Raw Material Specifications
5. Exhibits for Codification System

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6. Exhibits for Needs and Expectation of Interested Parties
7. Exhibits for Communication Matrix
8. Exhibits for Cleaning and Sanitization Schedule
9. Exhibits for Allergen Control
10. Exhibits for Allergen Assessment
11. Exhibits for Security Assessment
12. Exhibits for Threat Assessment
13. Exhibits for Vulnerability Assessment

### **4. Standard Operating Procedures (30 SOPs):**

The SOPs given in this kit are sample copies of standard operating procedure as per FSSC 22000 (Version- 5). The list of sample standard operating procedures provided is as below.

#### **List of Standard Operating Procedures**

- |   |  |
|---|--|
| 1. SOP for Glass breakage management                            | 16. SOP for Purchasing   |
| 2. SOP for Installation of new glass                            | 17. SOP for Metal, wood & glass, brittle plastics management procedure |
| 3. SOP for Self care laundering                                 | 18. SOP for Pest control   |
| 4. SOP for Hygiene clearance                                    | 19. SOP for Personnel health and hygiene                               |
| 5. SOP for Incident reporting                                   | 20. SOP for Product information, consumer awareness and food defense   |
| 6. SOP for Entry / exit procedure – Personal hygiene            | 21. SOP for Prevention of cross contamination                          |
| 7. SOP for Wooden materials                                     | 22. SOP for Product recall   |
| 8. SOP for Material receipt / issue in dispatch                 | 23. SOP for Safety   |
| 9. SOP for RM / PM / General material receipt / issue / storage | 24. SOP for Building maintenance and general facilities                |
| 10. SOP for Purchase of packing materials                       | 25. SOP for Material / process / product mix up                        |
| 11. SOP for Contraction and layout of the building              | 26. SOP for Protection of food adulteration                            |
| 12. SOP for Layout of premises and work space                   | 27. SOP for General housekeeping                                       |
| 13. SOP for Air, water, energy, gas and boiler chemical         | 28. SOP for Equipment layout   |
| 14. SOP for Waste disposal                                      | 29. SOP for Food defense   |
| 15. SOP for Cleaning and sanitation of food contact surface     | 30. SOP for Food fraud prevention                                      |

### **5. Process approach (10 process templates)**

The templates given under this directory cover guidelines for processes, process flow charts and process models useful for process mapping. They cover activities of all the main and critical processes as listed below with input-output matrix for organization. The process templates help any organization in process mapping as well as preparing process documents. In Input-output matrix input and output documents as well as their inter-linkage with other departments are given.

#### **List of Process Flow Chart**

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1. Process Flow Chart of Customer Service
2. Process Flow Chart of Dispatch
3. Process Flow Chart of Engineering
4. Process Flow Chart of Marketing
5. Process Flow Chart of Production
6. Process Flow Chart of Purchase
7. Process Flow Chart of Quality Control
8. Process Flow Chart of Stores
9. Process Flow for Food Safety Team Leader processes
10. Process Flow for Training Activity

### **6. Blank sample formats for all the departments (70 sample formats)**

This directory includes sample copy of blank forms that are required to maintain records as well as establish control and create system in the organization. The samples are given for the users as a guide to follow. The organization is free to change the same to suit their own requirements. The blank formats can be used as templates. A total of 60 blank formats are provided as per the list given below.

#### **List of blank formats**

- |  |  |
|--|--|
| 1. Packing report / slip   | 36. Visual inspection report – monthly           |
| 2. Bag / other packing material inspection report                | 37. Wooden checking                              |
| 3. Screen checking report  | 38. Rodent trapping record                       |
| 4. Loading vehicle checking report                               | 39. Operation pre-requisite programs             |
| 5. Preventive maintenance schedule                               | 40. Water tank cleaning report                   |
| 6. Breakdown history card  | 41. Water line cleaning report                   |
| 7. Preventive maintenance check points                           | 42. Medical checkup report                       |
| 8. Daily preventive maintenance check points                     | 43. Production planning                          |
| 9. Preventive maintenance check points for building & civil work | 44. Disposal of non-conforming products          |
| 10. Incident reporting record                                    | 45. Purchase order                               |
| 11. Temporary maintenance work report                            | 46. Indent cum incoming inspection record        |
| 12. Master list cum distribution list of documents               | 47. Approved vendor list cum open purchase order |
| 13. Change note  | 48. Supplier registration form                   |
| 14. Corrective action report                                     | 49. Open purchase order                          |
| 15. Master list of records                                       | 50. Supplier audit schedule                      |
| 16. Objectives   | 51. Supplier audit checklist                     |
| 17. Audit plan / schedule  | 52. Sample test request                          |
| 18. Internal quality audit non-conformity report                 | 53. Positive recall report                       |
| 19. Clause wise document wise audit review report                | 54. Ph meter calibration report                  |
| 20. Magnet control   | 55. Normality record sheet                       |
| 21. Continual improvement plan                                   | 56. Validation report                            |
| 22. Calibration status of instrument /equipment                  | 57. Order form / order confirmation              |
| 23. Communication report   | 58. Feedback form for customers                  |
| 24. List of chemicals on site                                    | 59. Customer complaint report                    |

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- |   |                                       |
|---|---------------------------------------|
| 25. Food defense check list               | 60. Design and development records    |
| 26. Monthly food safety inspection report | 61. Daily stock statement             |
| 27. Mock drill report                     | 62. Gate pass                         |
| 28. Cleaning and sanitation report        | 63. Unloading vehicle checking report |
| 29. House keeping records – area wise     | 64. Training calendar                 |
| 30. Visitor's entry report                | 65. Training report                   |
| 31. Pest control report                   | 66. Induction training report         |
| 32. Fumigation report                     | 67. Job description and specification |
| 33. Daily sanitation audit report         | 68. Skill matrix                      |
| 34. Pest control logbook – daily sheet    | 69. Health questionnaire              |
| 35. Glass inventory records               | 70. Pre-requisite program (PRP)       |

### **7. HACCP Documents**

This directory of the kit includes blank and filled HACCP documents on Product Description, Process flow chart, Hazard Analysis Report, HACCP Plan, Corrective Action Plan, Environment Monitoring Plan, Operation Pre-requisite Programs, Pre-requisite Programs, etc.

### **8. FSSC 22000 (Version-5) Audit Checklists (More than 800 Questions)**

In total three checklists comprising FSSC 22000 (Version 5) requirements wise as well as department wise audit questions as well as self audit questions are provided. These checklists will be a very good tool for the auditors to make audit questionnaire for auditing. It will bring effectiveness in auditing. The questions are prepared on the basis of FSSC 22000 (Version 5). It can be logically used for auditing during internal audit for FSSC 22000 (Version 5) to establish proper audit trail.

### **9. FSSC 22000 Version 5 compliance matrix**

This compliance matrix contains FSSC 22000 Version-5 requirement wise list of documented information for easy reference of users and to understand how this system is made.

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### **Chapter-2.0 ABOUT COMPANY**

Global Manager Group is a progressive company promoted by a group of qualified engineers and management graduates having rich experience of over 25 years in ISO and food safety consultancy and management areas. The company serves the global customers through on-site and off-site modes of service delivery systems. We offer a full range of consulting services geared towards helping all types of organizations to achieve competitiveness, certifications and compliance to international standards and regulations. So far, we have **more than 2700 clients in more than 36 countries. Our readymade training and editable documentation kit helps the client in making their documents with ease and complying with the related ISO standard faster.**

1. Our promoters and engineers have rich experience of providing management training and ISO series and food safety consultancy for **more than 2700 companies** globally. We have clients **in more than 36 countries.**
2. We are a highly qualified team of 80 members (M.B.A., Degree Engineers). Our Director has rich professional experience in this field (since 1991).
3. We have 100% success rate in ISO series and food safety certification for our clients from reputed certifying bodies. We possess a branded image and are a leading name in the global market.
4. We suggest continual improvement and cost reduction measures as well as provide highly informative training presentations and other products that give you payback within 2 months against our cost.
5. So far, we have trained more than 10000 employees in ISO series and food safety certification.
6. We have spent more than 60000 man-days (170 man-years) in the preparation of ISO and food safety documents and training slides. We also provide ready to use training kits and eLearning courses on our website [www.punyamacademy.com](http://www.punyamacademy.com)

#### **Global Manager Group is committed for:**

1. Personal involvement and commitment from the day one
2. Optimum charges
3. Professional approach
4. Hard work and updating the knowledge of team members
5. Strengthening clients by system establishment and providing best training materials in any areas of management to make their house in proper manner
6. Establishing strong internal control with the help of system and use of the latest management techniques.

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### **Chapter-3.0 USER FUNCTION**

#### **3.1 Hardware and Software Requirements**

##### **A. Hardware**

- Our documentation kit can better perform with the help of P3 and higher computers with a minimum of 10 GB hard disk space.
- For better visual impact, you may keep the setting at high color.

##### **B. Software**

- Documents are written in MS-Office 2007 and Windows XP programs. You are, therefore, required to have MS-Office 2007 or higher versions with Windows XP.

#### **3.2 Features of Documentation kit**

- The kit contains all necessary documents as listed and complies with the requirements of system standards.
- The documents are written in easy to understand English language.
- This kit will save much time in typing and preparing your documents at your own.
- The kit is user-friendly to adopt and easy to learn.
- The contents of this kit are developed under the guidance of experienced experts.
- The kit provides a model of the management system that is simple and free from excessive paperwork.

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### **Chapter-4.0 BENEFITS OF USING OUR DOCUMENTATION KIT**

1. By using these documents, you can save a lot of your precious time while preparing the FSSC documents.
2. The kit takes care of all the sections and sub-sections of FSSC 22000 (Version 5) and ISO 22000:2018 standard and helps you to establish better system.
3. This documentation kit enables you to change the contents and print as many copies as you need. The user can modify the documents as per their industry requirements and create their own FSSC 22000 (Version 5) as per latest FSSC standard documents for their organization.
4. It will save much cost in document preparation.
5. You will get a better control in your system due to our proven formats.
6. You will also get a better control in your system as our proven documents and templates are developed under the guidance of experts and globally proven consultants. The team has a rich experience of more than 25 years in the ISO and FSSC consultancy.
7. Our products are highly sold across the globe and are used by many multinational companies. They have got total satisfaction as well as experienced value for money.
8. In the preparation of documentation kit, our team has verified and evaluated the entire content at various levels. More than 1000 hours have been spent in the preparation of this documentation kit.
9. The entire kit is prepared by a globally proven team of leading ISO/FSSC consultants.

### **Chapter-5.0 METHOD OF ONLINE DELIVERY**

On completion of the secured purchase, we provide a username and password to download the product from our FTP server. We provide instant online delivery of our products to the user by sending an e-mail of username and password.

**For purchase Click Here** 

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