



# 22000-TOOLS.COM

4 Training Programs with Certificates

21 Procedure Templates

28 Forms Templates

Food Safety Manual Template

15 Prerequisite Program Templates

15 Procedure Tutorials

1 Gap Analysis Tutorial

ISO 22000 Checklist

ISO/TS 22002-1 Checklist (PAS)

Project Plan and Task Lists

## PREMIUM ALL-IN-ONE

### FSSC 22000

Get off to a great start on your road to Food Safety System Certification, **FSSC 22000**, with this easy-to-use, professionally designed suite of training programs, document templates and step-by-step instructions.

The **All-in-One** package is a user friendly program that gets your company off to a fast start on your road to Certification, and supports you with the knowledge and tools you need for each step of the way.

**Online Access and Additional Training Sessions for Project Manager, Food Safety Team, Management and Employees**  
Immediate access is provided to you with a Project Manager's Login. The project manager can assign training logins to others throughout the project. No special software is required. All templates open in Microsoft Word or Excel and can be saved directly to your computer so you can make them your own with easy editing and customization.

## FSSC 22000 Premium All-in-One



Online Access to all our Tools and Multiple Training Sessions

## Premium Version FSSC 22000 All-in-One TRAINING AND IMPLEMENTATION KIT

**22000-Tools**

Tel: 1-800-746-3174

Fax: 1-800-746-3174

# PROFESSIONAL EXPERTISE

## OUR EXPERTS HAVE PLANNED AND STARTED THE PROJECT FOR YOU

## INSIDE THE PACKAGE:

### LEARNING:

#### Online Training programs:

The package provides you with five training courses with over 8 hours of training, and includes:

- Basics of ISO 22000 (50 Students)
- Understanding ISO 22000 (10 Students)
- Principles of HACCP (10 Students)
- Prerequisite Programs (10 Students)
- Internal Auditing- with interactive practice audit (2 Students)

Each program is just a click away from your main page, runs directly in your browser with audio, slides and a final test. When you pass the test you are able to print a training certificate. Revisit the training anytime you need to refresh your knowledge.

The training programs are perfect for training your project manager.



### IMPLEMENTING:

#### Tutorials, task lists and templates

- ▶ Implementing an FSSC 22000 Food Safety Management System (FSMS) requires that you design and implement processes throughout your organization to manage all aspects of product safety. Use our documented processes as a foundation for your system.
- ▶ The All-in-One provides you with documented procedures for effective, compliant processes covering all of the requirements of the standard. A tutorial for each procedure explains the process and how to customize it for your organization. All related forms are included.
- ▶ Task lists for implementation of each procedure ensures that the process is effectively implemented and becomes more than just a document, but a fully operational process effectively integrated into your daily operations.
- ▶ Project Planning guidance is provided with a project plan template complete with tasks and a Gap Analysis tutorial and checklists are included to assist you in planning and conducting a Gap Analysis to get your project started.
- ▶ All documents are easily opened directly from the program and ready to save on your computer as your own.

### TEMPLATES:

**Procedures:** Document Control, Quality Records, Management Responsibility, Communication, Emergency Preparedness, Competence Awareness and Training, Infrastructure, Work Environment, Corrections and Corrective Actions, Control of Nonconforming Product, Withdrawals, Prerequisite Programs, Preliminary Steps for Hazard Analysis, Food Safety Team, HACCP, Verification Planning, Traceability, Validation of Control Measures, Control of Monitoring and Measuring, FSMS Verification, Internal Audits  
21 Related Tutorials  
28 Related Forms

**Prerequisite Programs:** Construction and Layout, Premises and Workspace, Utilities, Waste Disposal, Equipment, Management of Purchased Materials, Prevention of Cross Contamination, Cleaning and Sanitizing, Pest Control, Personnel Hygiene and Facilities, Rework, Recall, Warehousing, Product Information, Food Defense  
15 Related Tutorials

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