A. The Total Editable Document kit has 7 main directories as below:

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>List of Directory</th>
<th>Details of Documents</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Food Safety Manual</td>
<td>13 Files in MS-Word</td>
</tr>
<tr>
<td>2.</td>
<td>Food Safety Procedures</td>
<td>14 Procedures in MS-Word</td>
</tr>
<tr>
<td>3.</td>
<td>Exhibits</td>
<td>11 exhibits in MS-Word</td>
</tr>
<tr>
<td>5.</td>
<td>Blank Formats /Templates to retain documented information Name of departments</td>
<td>60 Blank formats in MS-Word / Excel</td>
</tr>
<tr>
<td></td>
<td>Dispatch (DES)</td>
<td>03 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Engineering (ENG)</td>
<td>07 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>HACCP</td>
<td>15 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Housekeeping (HKC)</td>
<td>11 Formats in MS-Word / Excel</td>
</tr>
<tr>
<td></td>
<td>HRD</td>
<td>01 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Production (PRD)</td>
<td>02 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Purchase (PUR)</td>
<td>05 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Quality Control (QCD)</td>
<td>05 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Sales</td>
<td>04 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Store (ST)</td>
<td>02 Formats in MS-Word</td>
</tr>
<tr>
<td></td>
<td>Training (TRG)</td>
<td>05 Formats in MS-Word</td>
</tr>
<tr>
<td>6.</td>
<td>HACCP documents</td>
<td>18 Files in MS-Word</td>
</tr>
<tr>
<td>7.</td>
<td>FSSC 22000 (version 4.1) Audit Checklist</td>
<td>More than 800 questions</td>
</tr>
</tbody>
</table>

Total 145 files in editable form for Quick Download by e-delivery

B. Documented information package: -

Our document kit comprises sample documents required for FSSC 22000 (version 4.1) certification as listed below. All documents are in MS-Word / excel format and you can edit it. You can do changes as per your company needs and within few days your entire documents with all necessary system requirement scan be made ready. In the FSSC 22000 (version 4.1), at few places, documented information are required. But for making better system, we have provided many templates from which a user can select to make own

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here`
D122: DEMO OF FSSC 22000 Version 4.1 DOCUMENT KIT

Price 499 USD

A complete editable food safety management system package (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

Buy: www.Documentationconsultancy.com

system with minor changes. Now, FSSC 22000 (version 4.1) standards is not requiring manual, procedures, etc. It requires 2 type of documented information as listed below.

1. Maintain documented information Scope, food safety manual, etc.)
2. Retain documented information (Forms - templates)

Under this directory, further files are made in the word document as per the details listed below which you can edit it. All the documents are related to manufacturing / process industry.

1. Food Safety Manual (8 Chapters and 5 Annexure):

It covers sample copy of system manual and clause-wise details on how FSSC 22000 (version 4.1) systems are implemented. It covers the quality management system, sample policy, objectives, scope, organizations structure as well as macro level each requirement from 4 to 8 of FSSC 22000 (version 4.1) on how it is implemented in the organization. It covers FSSC 22000 (version 4.1) documents for tier-1. It has total 8 chapters that cover company profile, amendment sheet, index, clause wise details as per FSSC 22000 (version 4.1) for implementation. It covers sample copy of system manual and clause-wise details on how FSSC 22000 (version 4.1) systems are implemented.

(A) Table of Contents

<table>
<thead>
<tr>
<th>Chapter No.</th>
<th>Subject</th>
<th>Page No.</th>
<th>FSSC 22000 Version 4.1 Clause Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Section – 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.</td>
<td>Company Profile</td>
<td>1 – 2</td>
<td>---</td>
</tr>
<tr>
<td>2.</td>
<td>Table Of Contents</td>
<td>1 – 1</td>
<td>---</td>
</tr>
<tr>
<td>3.</td>
<td>Control And Distribution</td>
<td>1 – 3</td>
<td>---</td>
</tr>
<tr>
<td></td>
<td>Section – 2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Quality Management System</td>
<td>1 – 5</td>
<td>4.0</td>
</tr>
<tr>
<td></td>
<td>General Requirements</td>
<td></td>
<td>4.1</td>
</tr>
<tr>
<td></td>
<td>Documentation Requirements</td>
<td></td>
<td>4.2</td>
</tr>
<tr>
<td></td>
<td>Additional Requirements</td>
<td></td>
<td>4.3</td>
</tr>
<tr>
<td>5.</td>
<td>Management Responsibility</td>
<td>1 – 4</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td>Management Commitment</td>
<td></td>
<td>5.1</td>
</tr>
<tr>
<td></td>
<td>Customer Focus</td>
<td></td>
<td>5.7</td>
</tr>
<tr>
<td></td>
<td>Quality Policy</td>
<td></td>
<td>5.2</td>
</tr>
<tr>
<td></td>
<td>Planning</td>
<td></td>
<td>5.3, 8.5.2</td>
</tr>
<tr>
<td></td>
<td>Responsibility, Authority And Communication</td>
<td></td>
<td>5.6</td>
</tr>
<tr>
<td></td>
<td>Management Review</td>
<td></td>
<td>5.8</td>
</tr>
<tr>
<td>6.</td>
<td>Resource Management</td>
<td>1 – 2</td>
<td>6.0</td>
</tr>
</tbody>
</table>

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here`
D122: DEMO OF FSSC 22000 Version 4.1 DOCUMENT KIT

Price 499 USD

A complete editable food safety management system package (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

Buy: www.Documentationconsultancy.com

<table>
<thead>
<tr>
<th>Chapter No.</th>
<th>Subject</th>
<th>Page No.</th>
<th>FSSC 22000 Version 4.1 Clause Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.1</td>
<td>Provision Of Resources</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.2</td>
<td>Human Resources</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.3, 7.2</td>
<td>Infrastructure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.4, 7.2</td>
<td>Work Environment</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| 7. | Product Realization | 1 – 9 | 7.0, 7.1, 7.3.4, 7.3.5, 7.5.6.1, 5.6.1, 7.3.3, 7.2.7.6.1, 8.2.7.9, 7.2 |
| 7.1 | Planning Of Product Realization | | |
| 7.2, 7.6.1, 8.2, 7.9 | Customer Related Processes | 7.3 | |
| 7.2 | Design And Development | | |
| 7.3 | Purchasing | | |
| 8.3 | Production And Service Provision | | |
| 8.4 | Control Of Monitoring And Measuring Devices | | |

| 8. | Measurement, Analysis And Improvement | 1 – 4 | 8.0, 8.1, 8.4, 7.6.5.7.10, 8.2, 8.5 |
| 8.1 | General | | |
| 8.2 | Monitoring And Measurement | | |
| 8.3 | Control Of Nonconforming Product | | |
| 8.4 | Analysis Of Data | | |
| 8.5 | Improvement | | |

Annexures

| ANX-I | List of Quality and HACCP Procedures | 1 – 1 | === |
| ANX-II | Glossary Of Terms | 1 – 1 | === |
| ANX-III | Process Flow Chart | 1 – 2 | === |
| ANX-IV | All Policy | 1 – 4 | === |
| ANX-V | Organization structure | 1 – 1 | === |

2. Procedures (14 procedures):

It covers a sample copy of mandatory procedures as per FSSC 22000 (version 4.1) covering 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 is as below.

List of Procedures

1. Procedure for preliminary analysis of production process
2. Procedure for pre-requisite program
3. Hazard identification procedure
4. Procedure for HACCP plan
5. Procedure for emergency preparedness and response

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here`
D122: DEMO OF FSSC 22000 Version 4.1 DOCUMENT KIT

Price 499 USD

A complete editable food safety management system package (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

Buy: www.Documentationconsultancy.com

6. Product re–call / withdrawal
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 quality records
11. Procedure for internal audit
12. Procedure for control of monitoring and measuring devices
13. Procedure for training
14. Procedure for control of non–conforming products

3. Exhibits (11 exhibits)

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
6. Exhibits for Cleaning and sanitization schedule
7. Exhibits for Allergen control
8. Exhibits for Allergen assessment
9. Exhibits for Security assessment
10. Exhibits for Threat assessment
11. Exhibits for Vulnerability assessment

4. Standard Operating Procedure (30 SOPs):
It covers a sample copy of standard operating procedure as per FSSC 22000 (version 4.1). The list of sample standard operating procedures provided is as below.

List of Standard Operating Procedures

1. SOP for Glass breakage management
2. SOP for Installation of new glass
3. SOP for Self care laundering
4. SOP for Hygiene clearance
5. SOP for Incident reporting
16. SOP for Purchasing
17. SOP for Metal, wood & glass, brittle plastics management procedure
18. SOP for Pest control
19. SOP for Personnel health and hygiene
20. SOP for Product information, consumer

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here`
A complete editable food safety management system package (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

Buy: www.Documentationconsultancy.com

6. SOP for Entry / exit procedure – personal hygiene
7. SOP for Wooden materials
8. SOP for Material receipt / issue in despatch
9. SOP for RM / PM / general material receipt / issue / storage
10. SOP for Purchase of packing materials
11. SOP for Contraction and layout of the building
12. SOP for Layout of premises and work space
13. SOP for Air, water, energy, gas and boiler chemical
14. SOP for Waste disposal
15. SOP for Cleaning and sanitation of food contact surface
16. SOP for Entry / exit procedure – personal hygiene
17. SOP for Wooden materials
18. SOP for Material receipt / issue in despatch
19. SOP for RM / PM / general material receipt / issue / storage
20. SOP for Purchase of packing materials
21. SOP for Prevention of cross contamination
22. SOP for Product re – call
23. SOP for Safety
24. SOP for Building maintenance and general facilities
25. SOP for Material / process / product mix up
26. SOP for Protection of food adulteration
27. SOP for General housekeeping
28. SOP for Equipment lay–out
29. SOP for Food defense
30. SOP for Food fraud prevention

5. Blank sample formats for all the departments (60 sample formats)
It covers a sample copy of blank forms that are required to maintain records as well as establish control and create system in the organization. The samples given area guide for the user to follow. The organization is free to change the same to suit their own requirements. It 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
2. Bag / other packing material inspection report
3. Screen checking report
4. Preventive maintenance schedule
5. Breakdown history card
6. Preventive maintenance check points
7. Daily preventive maintenance check points
8. Preventive maintenance check points for building & civil work
9. Incident reporting record
10. Temporary maintenance work report
11. Master list cum distribution list of documents
12. Change note
31. Daily sanitation audit report
32. Pest control logbook
33. List of glass items-inventory at various locations
34. Visual inspection report (daily) – month
35. Water tank cleaning report
36. Water line cleaning report
37. Medical checkup report
38. Production plan
39. Disposal of non-conforming products
40. Purchase order
41. Indent and incoming inspection record
42. Approved vendor list cum open purchase order

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here
D122: DEMO OF FSSC 22000 Version 4.1 DOCUMENT KIT

Price 499 USD

A complete editable food safety management system package (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

Buy: www.Documentationconsultancy.com

13. Corrective action report
14. Master list of records
15. Quality objectives
16. Audit plan / schedule
17. Internal quality audit non-conformity report
18. Clausewise documentwise audit review report
19. Preventive action report
20. Continual improvement plan
21. Calibration status of instrument /equipment
22. List of chemicals on site
23. Food defense check list
24. Monthly food safety inspection report
25. Mock drill report
26. Cleaning and sanitation report
27. House keeping records
28. Visitor’s entry report
29. Pest control report
30. Fumigation report
43. Supplier registration form
44. Open purchase order
45. Sample test request slip
46. Positive re-call report
47. Ph meter calibration Report
48. Normality record sheet
49. Validation report
50. Order form / order confirmation
51. Feedback form for customers
52. Customer complaint report
53. Design and development records
54. Daily stock statement
55. Gate pass
56. Training calendar
57. Training need cum records sheet
58. Induction training report
59. Job description and specification

6. HACCP Docs

There covers Product Description, Process flow chart, Hazard Analysis Report, HACCP Plan, Corrective Action Plan, Corrective action plan, Verification Plan, Blank HACCP documents, Filled HACCP documents, Operation Pre-requisite Programs, Pre-requisite Programs etc.

7. FSSC 22000 (version 4.1) Audit Questionnaires (More than 800 Questions)

This covers audit questions based on the FSSC 22000 (version 4.1) requirements for each department as per the list of departments given below. It will be a very good tool for the auditors to make audit questionnaire for auditing. It will bring effectiveness in auditing. A total of more than 800 questions are prepared on the basis of FSSC 22000 (version 4.1). It can be logically used for auditing during internal audit for FSSC 22000 (version 4.1) to establish proper audit trail.

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here`
Chapter-2.0 ABOUT COMPANY

Global manager group is a progressive company and promoted by a group of qualified engineers and management graduates having rich experience of 25 years in ISO 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 ready-made training and editable document kit helps the client in making their documents with ease and makes them comply with the related ISO standard faster.

1. Our promoters and engineers have experience in providing management training, ISO series consultancy for more than 2700 companies globally. We have clients in more than 36 countries.

2. We are a highly qualified team of 60 members (M.B.A., Degree engineers). Our owner has a rich professional experience in this field (since 1991).

3. We have 100% success rate in ISO series certification for our clients from reputed certifying body. We possess a branded image and are a leading name in the global market.

4. We also, suggest continual improvement and cost reduction measures as well as 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 50000 employees in ISO series certification.

6. We have spent more than 60000 man-days (170 man years) in the preparation of ISO documents and training slides.

Global Manager Group is committed for:

1. Personal involvement & 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

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here"
Chapter-3.0 USER FUNCTION

3.1 Hardware and Software Requirements

A. Hardware: -

- Our document kit can be better performed with the help of P3 and above computers with a minimum of 10 GB hard disk space.
- For better visual impact of the PowerPoint slides, you may keep the setting of colour image at high colour.

B. Software: -

- Documents are written in MS-Office 2003 and Windows XP programs. You are, therefore, required to have MS-Office 2003 or above versions with Windows XP.

3.2 Features of Documentation kit: -

- The kit contains all necessary documents as listed above and complies with the requirements of system standards.
- The documents are written in easy to understand English language.
- It 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 kit content is developed under the guidance of experienced experts.
- The kit provides a model of the Management system that is simple and free from excessive paperwork.
Chapter-4.0 BENEFITS OF USING OUR DOCUMENT KIT

1. By using these documents, you can save a lot of your precious time while preparing the ISO documents.

2. The kit takes care of all the sections and sub-sections of ISO standard and helps you to establish better system.

3. The document 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 ISO documents for their organization.

4. It will save much of the time and 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 due to our proven documents and templates developed under the guidance of experts and globally proven consultants. The team has a rich experience of more than 25 years in the ISO consultancy.

7. Our products are highly sold across the globe and are used by many multinational companies. They have provided a total customer satisfaction as well as experienced value for money.

8. In the preparation of document kits; our team has verified and evaluated the entire content at various levels. More than 1000 hours are spent in the preparation of this product kit.

9. The entire kit is prepared by a globally proven team of leading ISO consultants.

Chapter-5.0 METHOD OF ONLINE DELIVERY

On secured completion of the purchase, we provide a user name and password to download the product from our FTP server. Hence, we provide an instant online delivery of our products to the user by sending an email of user name and password.

For Purchase Click Here ⇒ BUY

For more information about FSSC 22000 (version 4.1) Documentation kit Click Here