

D107: DEMO OF ISO 22000:2018 DOCUMENT KIT **Price 350 USD**

A complete editable Food safety management system package on ISO 22000:2018 (Food safety manual, Procedures, SOPs, forms, HACCP documents, exhibits, audit checklist, etc.)

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Chapter-1.0 CONTENTS OF ISO 22000:2018 DOCUMENT KIT (More than 135 document files)

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

Sr. No.	List of Directory	Details of Documents
1.	Food Safety Manual	14 Files in MS-Word
2.	Food Safety Procedures	14 Procedures in MS-Word
	Food safety procedures	06 Procedures in MS-Word
	System procedures	08 Procedures in MS-Word
3.	Exhibits	06 exhibits in MS-Word
4.	Standard Operating Procedures	25 Standard Operating Procedures in MS-Word
5.	Blank Formats /Templates to retain documented information Name of departments	61 Blank formats in MS-Word / Excel
	Dispatch (DES)	04 Formats in MS-Word
	Engineering (ENG)	05 Formats in MS-Word
	HACCP	01 Formats in MS-Word
	Housekeeping (HKC)	12 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	03 Formats in MS-Word
	Store (ST)	03 Formats in MS-Word
	System (SYS)	12 Formats in MS-Word
	Training (TRG)	06 Formats in MS-Word
6.	HACCP documents	16 Files in MS-Word
7.	ISO 22000:2018 Audit Checklist	More than 800 questions

Total 135 files in editable form for Quick Download by e-delivery

B. Documented information package: -

Our document kit comprises sample documents required for ISO 22000:2018 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 ISO 22000:2018, 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 system with minor

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changes. Now, ISO 22000:2018 standards are 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 (10 Chapters and 4 Annexure):

It covers sample copy of system manual and clause-wise details on how ISO 22000:2018 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 10 of ISO 22000:2018 on how it is implemented in the organization. It covers ISO 22000:2018 documents for tier-1. It has total 10 chapters that cover company profile, amendment sheet, index, clause wise details as per ISO 22000:2018 for implementation. It covers sample copy of system manual and clause-wise details on how ISO 22000:2018 systems are implemented.

(A) Table of Contents

Chapter No.	Subject	Page No.	ISO 22000 Clause Reference
Section – 1			
1.	Company profile	1 – 3	-----
2.	Table of contents	1 – 2	-----
3.	Control and distribution	1 – 3	-----
Section – 2			
4.	Context of the Organization	1 – 3	4.0
5.	Leadership	1 – 3	5.0
6.	Planning	1 – 2	6.0
7.	Support	1 – 7	7.0
8.	Operation	1 – 4	8.0

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9.	Performance evaluation	1 – 4	9.0
10.	Improvement	1 – 4	10.0
Annexures			
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):

It covers a sample copy of mandatory procedures as per ISO 22000:2018 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. 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 (06 exhibits)

It covers Skill Requirements, Disposal Of Non-Conforming Products, Quality Plan – Incoming Inspection and Testing, Raw Material Specifications, Codification System, Cleaning and sanitization schedule etc.

List of exhibits

1. Exhibits for Skill requirements
2. Exhibits for Disposal of non-conforming products

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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

4. Standard Operating Procedure (30 SOPs):

It covers a sample copy of standard operating procedure as per ISO 22000:2018. The list of sample standard operating procedures provided is as below.

List of Standard Operating Procedures

- | | |
|---|--|
| 1. SOP for material receipt / issue in despatch | 13. SOP for protection of food adulteration |
| 2. SOP for glass breakage management | 14. SOP for pest control |
| 3. SOP for installation of new glass | 15. SOP for general housekeeping |
| 4. SOP for traceability | 16. SOP for entry / exit procedure – personal hygiene |
| 5. SOP for waste disposal | 17. SOP for floor cleaning |
| 6. SOP for wooden materials | 18. SOP for cleaning of doors, windows, walls and tube light and fan |
| 7. SOP for metal, wood & glass procedure | 19. SOP for equipment lay-out |
| 8. SOP for blade management | 20. SOP for material / process / product mix up |
| 9. SOP for product re – call | 21. SOP for building maintenance and general facilities |
| 10. SOP for condition / cleanliness of food contact surface | 22. SOP for safety |
| 11. SOP for prevention of cross contamination | 23. SOP for food defense |
| 12. SOP for personnel health and hygiene | 24. SOP for food fraud prevention |
| | 25. SOP for RM / PM / general material receipt / issue / storage |

5. Blank sample formats for all the departments (61 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 61 blank formats are provided as per the list given below.

List of blank formats

- | | |
|---|---------------------------------|
| 1. Packing report / Slip | 32. Sample test request |
| 2. Bag/other packing material inspection report | 33. Positive recall report |
| 3. Screen checking report | 34. Ph meter calibration report |
| 4. Loading vehicle checking report | 35. Normality record sheet |
| 5. Breakdown history card | 36. Validation report |
| 6. Preventive maintenance schedule | 37. Order form confirmation |
| 7. Preventive maintenance checkpoints | 38. Feedback for customer |

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- | | |
|---|--|
| 8. Daily preventive maintenance checkpoints | 39. Customer complaint report |
| 9. Preventive maintenance checkpoints for building and civil work | 40. Daily stock Statement |
| 10. Cleaning and sanitation report | 41. Gate pass |
| 11. House keeping records–area wise | 42. Unloading vehicle checking report |
| 12. Visitor entry report | 43. Master list cum distribution list of documents |
| 13. Pest control report | 44. Change note |
| 14. Fumigation report | 45. Corrective action report |
| 15. Daily sanitation audit report | 46. Master list of records |
| 16. Pest Control log book–Daily Sheet | 47. Objectives |
| 17. Glass inventory records | 48. Audit plan/ schedule |
| 18. Visual inspection report–monthly | 49. Internal audit non conformity report |
| 19. Wooden checking | 50. Clause wise document wise audit review report |
| 20. Rodent trapping record | 51. Magnet control |
| 21. Operation pre-requisite programs | 52. Continual improvement plan |
| 22. Medical checkup report | 53. Calibration status of instrument |
| 23. Production planning | 54. Communication report |
| 24. Disposal of non confirming products | 55. Training calendar |
| 25. Purchase order | 56. Training report |
| 26. Indent cum Incoming Inspection | 57. Induction training Report |
| 27. Approved vendor list cum open purchase order | 58. Job description and specification |
| 28. Supplier registration form | 59. Skill matrix |
| 29. Open purchase order | 60. Health questionnaire |
| 30. Supplier audit schedule | 61. Pre-requisite program (PRP) |
| 31. Supplier audit checklist | |

6. HACCP Docs

There covers pre-requisite program, product description, food safety and validation team, process flow diagram, hazard work report, HACCP plan, corrective action plan for critical control points, verification and validation plan etc.

7. ISO 22000:2018 Audit Questionnaires (More than 800 Questions)

This covers audit questions based on the ISO 22000:2018 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 ISO 22000:2018. It can be logically used for auditing during internal audit for ISO 22000:2018 to establish proper audit trail.

Chapter-2.0 ABOUT COMPANY

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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.

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Chapter-3.0USER FUNCTION

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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.

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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

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