

## FOOD SAFETY LEVEL 2 ISO 22000 Standard Requirements



Find out how to further develop your traditional HACCP system and implement the additional requirements of the ISO 22000 Standard.

This course has been designed to provide delegates with an overview of the ISO 22000 food safety management system standard with a focus on the additional requirements for implementation of this standard with your existing food safety management system.

This course is a component of the ISO 22000 Implementation Course in conjunction with the Advanced HACCP component.



Assurance



Testing



Inspection



intertek  
Certification

### Other Food Safety Level 2 Courses available:

- Implementing Pre-requisite Programmes and Good Manufacturing Practices
- ISO 22000 Standard Requirements
- ISO 22000 Implementation
- Internal Auditing of Food Safety Management Systems
- FSSC 22000 Bridging

FS203

### Who should attend

This course is suitable for those who:

- May already have a fully implemented HACCP system certified to SANS 10330 and are considering ISO 22000 implementation
- Need to understand what an ISO 22000 / food safety management system entails
- Need to obtain third party certification of their food safety management system against ISO 22000 to meet the requirements of customers or to increase and grow their market share



### Course Content

The course will address the following:

- The purpose of an ISO 22000 Food Safety Management System
- The purpose, content and interrelationship of ISO 22000 with SANS 10049 / SANS 10330 / ISO/TS 22002-1 and the legislative framework relevant to a food safety management system
- Identifying and interpreting the additional requirements of implementing an ISO 22000 food safety management system to be able to integrate an existing HACCP system

### Entry Level Requirements

Delegates are required to have:

- Knowledge and understanding of SANS 10330
- Experience within a working HACCP system
- An understanding of relevant food safety legislation
- An understanding of PRPs and GMP
- An understanding of the principles of HACCP
- Attendance on the HACCP Implementation Course (advanced)

### Course Structure

The course consists of:

- 2 days training from 08h00 - 17h00
- Continuous evaluation and group exercises
- Completion of examination (Pass mark is 70%)

### Why Choose Intertek Academy?

Intertek is an international company with a wide range of services in areas of safety, performance, quality and market access.

We offer:

- Knowledgeable experts
- Current information and knowledge of regulations and standards
- Optimised methods of information transfer

### Our training will provide you with:

- Tools to manage processes and activities
- Insight into industry norms and requirements
- Knowledge to assist you to increase your profits, strengthen your brand and become more competitive by increasing your ability to make systematic and measurable improvements in your business so that you can shorten lead times and reduce costs without compromising the rules and requirements.

### Intertek Services Pty Ltd

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