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## **Implementing ISO 22 000 and PAS 220**

### **Objectives:**

- *Understand the importance of GFSI in global food trade*
- *Review the basic components of a food safety management system that is based on ISO 22000 and PAS 220*
- *In-depth understanding on key elements of ISO 22000*
- *Understand the process for successful implementation of the food safety management system 0*

### **Designed for:**

*This short course is design to provide engineers, and management an understanding how their organization can implement a food safety management system that is compliant to ISO 22000 and PAS 220. Successful implementation of this system allows the food processor to be certified under the FSSC 22000 certification process. This certification process has met the Global Food Safety Initiative benchmarking requirements for food safety management system.*

### **Time:**

*16 hrs.*

### **Instructor:**

*Dr. John G. Surak  
Traducción simultánea QFB Marco Antonio León Félix*

### **Program:**

#### *Day 1*

<i>8:30-9:00</i>	<i>Introductions</i>
<i>9:00-10:00</i>	<i>Global Food Safety Initiative and FSSC 22000 (ISO 22000) certification</i>
<i>10:00-10:15</i>	<i>Break</i>
<i>10:15-11:00</i>	<i>The process approach and systems approach to develop a Food Safety Management System (linkages, assumptions of HACCP assumptions of PRPs</i>
<i>10:30-12:00</i>	<i>Overview of ISO 22000 and PAS 220 Exercise</i>
<i>12:00-13:00</i>	<i>Lunch</i>
<i>13:00-14:00</i>	<i>Implementing the food safety management system</i>
<i>14:00-15:30</i>	<i>Focus on specific elements Exercise</i>



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	15:30-15:45	Break
	15:45-16:45	Focus on specific elements – Management responsibilities 0 commitment, review quality policy and objectives two exercise.
Day 2	16:45-17:00	Wrap-up
	8:30-9:15	Taking HACCP to the next step –Preliminary steps Exercise
	9:15-10:00	Validation strategies and activities
	10:00-10:15	Break
	10:15-11:15	Taking HACCP to the next step –Verification activities Exercise
	11:15-12:00	Overview on using the basic tool of statistical process control as a verification tool
	12:00-13:00	Lunch
	13:00-15:00	Overview on using the basic tool of statistical process control as a verification tool (continued)
	15:00-15:30	Break
	15:30-16:15	Overview on using the basic tool of statistical process control as a verification tool (continued) Exercise
	16:15-16:45	Obtaining and maintaining certification
	16:45-17:00	Wrap-up



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**John G. Surak, Ph. D.  
Clemson, SC, USA**

*John G. Surak is the President of Surak and Associate a consulting company that assists businesses implement food safety and quality management systems. Dr. Surak received his B.S., M.S., and Ph.D. from the University of Wisconsin-Madison. He held position in both industry and academia which included being vice president of quality and food safety for Brooks Food Group.*

*In addition, to Dr. Surak's corporate responsibilities, he serves as an expert representing the U.S. to ISO's Subcommittee 17 of Technical Committee 34, and heads the USTAG to to this subcommittee. This subcommittee is reasonable for managing ISO 22000 and other standards in the ISO 22000 family of standards.*

*Dr. Surak has conducted over 200 inspections and audits of good manufacturing programs, HACCP programs and food safety systems. These inspections were conducted both domestically and internationally. He makes recommendations to executive management to improve these programs. In addition, he delivers training in quality management and food safety management programs including: sanitary and phyto sanitary requirements, ISO 22000, and HACCP to professionals internationally.*

*He has published 135 papers, given over 205 presentations and taught over 95 short courses in the areas of statistical process control, ISO 9001, ISO 22000, auditing, quality assurance, and better process control schools.*

*Dr. Surak is the first person to be elected a Fellow in both the American Society for Quality and the Institute of Food Technologists. He is an ASQ-Certified Quality Auditor, Certified HACCP Auditor, Certified Quality Engineer and Certified Manager of Quality/Org. Excellence. Dr. Surak is a recipient of an Honor Award from the USDA from USDA Secretary Dan Glickman, the Hammer Award for Reinventing Government from Vice President Al Gore and Milliken Medal for Quality from South Carolina Governor Mark Sanford. He served four years on the Board of Examiners for the Malcolm Baldrige National Quality Award and six years as a judge for the South Carolina Governor's Quality Award.*