Food safety

FSSC 22000 v7 — Additional Requirements and PRPs

Two days to prepare for FSSC 22000 version 7 certification when ISO 22000:2018 is in place or under way. The course reads ISO 22002-100:2025 and the sector part that applies to you, requirement by requirement, then the scheme's additional requirements: food defence, fraud, allergens, culture, quality. It ends on your action plan and the gaps auditors raise most often.

Duration : 2 days

Objectives

1. Place FSSC 22000 version 7 in relation to ISO 22000:2018 and the sector prerequisite programmes
2. Apply ISO 22002-100:2025 and the ISO 22002-x:2025 part for your sector to your facilities
3. Explain the scheme's additional requirements and the evidence the auditor expects for each
4. Identify the gaps frequently found at FSSC 22000 audits and their causes
5. Build your site's action plan ahead of the certification audit

Programme

Day 1 — morning

• Architecture of FSSC 22000 version 7: ISO 22000:2018, sector PRPs, additional requirements
• How certification works: scope, category, announced and unannounced audits
• ISO 22002-100:2025: requirements common to the whole food chain
• Building and premises layout, utilities, water, air, waste management

Day 1 — afternoon

• Equipment, cleaning, pest control, personal hygiene
• Purchasing, materials, reworked products, storage and transport
• ISO 22002-x:2025 sector part: food or packaging depending on your activity
• Exercise: PRP grid applied to one area of your site

Day 2 — morning

• Food defence: threat assessment and the associated plan
• Food fraud: vulnerability assessment and mitigation plan
• Allergen management, environmental monitoring, labelling
• Food safety and quality culture, quality control, control of services and purchasing

Day 2 — afternoon (workshop)

• Frequent audit gaps: unverified PRPs, generic fraud plans, culture not measured
• Workshop: your site's gaps against the PRPs and additional requirements
• Action plan: priorities, owners, evidence to assemble before the audit
• Knowledge test and presentation of the FSSC 22000 action plan

Teaching methods

• Cross-reading of ISO 22002-100:2025, the sector part and the additional requirements
• Short walk through a production area with the PRP grid built during the session
• Cases drawn from anonymised FSSC 22000 audit findings
• Delivered by practising FSSC 22000 auditors
• Quiz on PRPs and additional requirements, then final test

Assessment and documents

Knowledge test at the end of the session and a reaction survey at D+1. Numbered training certificate, verifiable online; training report and the workshop action plan handed to site management.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

Recommended prerequisite: the course “ISO 22000:2018 — Requirements”, which this course builds on without repeating it. Food defence and fraud plans are covered in depth in “Food Defense (TACCP) and Food Fraud (VACCP)”.

Practical information

Duration	2 days
Prerequisites	Knowledge of ISO 22000:2018 and of the site’s HACCP plan
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Do we need to be ISO 22000 certified first?
No. FSSC 22000 certification covers ISO 22000:2018, the sector PRPs and the additional requirements in a single audit. The team does need to know ISO 22000, however: without that base, two days are not enough to cover the PRPs and the scheme’s own requirements.

Which sector part of ISO 22002 applies to our site?
It depends on your activity and the category chosen for certification: a food manufacturer and a packaging manufacturer do not have the same sector part. We check this with you before the session so the exercises centre on the right text.

What changes with ISO 22002-100:2025?
The prerequisite programmes are organised into a common part, ISO 22002-100:2025, and sector parts, ISO 22002-x:2025. The course works on these texts; if your system still relies on the old references, the workshop lists what has to be redone.

Should operators attend this course?
No, it is aimed at quality, production, maintenance and purchasing management. Operators receive short modules on hygiene, CCPs and allergens, in Darija or French, as close to the line as possible.