Food safety

ISO 22000:2018 — Requirements

Two days to understand ISO 22000:2018 and turn it into a food safety management system that stands up to audit. HLS structure, context, leadership, internal and external communication, the PRP, OPRP and CCP control logic, verification and updating: each requirement is tied to your processes and your HACCP plan, then to a gap analysis of your site.

Duration : 2 days

Objectives

1. Explain the HLS structure of ISO 22000:2018 and its two improvement cycles, at organisation level and at operational level
2. Distinguish organisational risks from food safety hazards, and treat each with the right method
3. Apply the two-level control logic: PRPs on one side, OPRPs and CCPs together in the hazard control plan
4. Organise internal and external communication with suppliers, customers and authorities
5. Assess the gap between your current system and the standard, and prioritise actions

Programme

Day 1 — morning

• What ISO 22000:2018 covers and what sets it apart from a HACCP plan alone

• HLS structure: chapters shared with ISO 9001:2026 and ISO 14001:2026, possible integration

• Context, interested parties and scope of the FSMS

• Leadership, food safety policy, roles and responsibilities of the team

Day 1 — afternoon

• Risks and opportunities for the organisation, objectives, planning of changes

• Resources, competence, externally provided processes, control of providers

• External and internal communication: who informs whom, about what, and within what time

• Exercise: mapping the food safety information flows of your site

Day 2 — morning

• PRPs: selection, ISO 22002-x sector references, evidence of implementation

• Hazard analysis and classifying control measures as OPRPs or CCPs

• Hazard control plan: critical limits, action criteria, monitoring, corrections

• Traceability, emergency situations, nonconforming products and processes, withdrawal

Day 2 — afternoon (workshop)

• Verification: planning, analysis of results, internal audit, management review

• System update and continual improvement

• Workshop: gap analysis of your FSMS, requirement by requirement

• Knowledge test and priorities selected for the action plan

Teaching methods

• Guided reading of the text of the standard, requirement by requirement
• Exercise classifying control measures on your own hazards
• Analysis of anonymised audit reports to spot recurring findings
• Gap analysis carried out on your procedures and records
• Mid-course quiz on the PRP, OPRP and CCP logic, then final test

Assessment and documents

Mid-course quiz, knowledge test at the end of the session and a reaction survey at D+1. Numbered training certificate, verifiable online; the company receives the training report and the gap analysis of its FSMS.

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

Good to know

The course “HACCP According to Codex (CXC 1-1969, Rev. 2020)” is recommended beforehand if your team has not yet built a HACCP plan. For FSSC 22000 certification, the course “FSSC 22000 v7 — Additional Requirements and PRPs” complements ISO 22000.

Practical information

Duration	2 days
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

ISO 22000 or FSSC 22000: which should we aim for?
ISO 22000:2018 is a management system standard; on its own it is not recognised by GFSI. FSSC 22000 version 7 builds on ISO 22000, adds sector PRPs and additional requirements, and is recognised by GFSI. If your customers ask for a GFSI scheme, aim for FSSC 22000, of which ISO 22000 is the base.

What is the difference between an OPRP and a CCP?
Both are control measures that come out of the hazard analysis. A CCP has a measurable critical limit whose breach makes the product potentially unsafe; an OPRP has an action criterion, measurable or observable. The course teaches you to classify your measures and to justify that classification.

Can the standard be integrated into our ISO 9001 system?
Yes. ISO 22000:2018 follows the same structure as ISO 9001:2026. Policy, management review, internal audit and document control can be shared; the workshop identifies what can be merged and what stays specific to food safety.

Can this training be funded?
It can be included in your training plan under OFPPT special training contracts (CSF), according to the rules in force. We prepare the file with you; funding depends on your situation.