

TRAINING PROGRAMME ON

Awareness on ISO 22000:2005 Food Safety Management Systems – Requirements for any Organization in the Food Chain

Bread
SUB-STANDARD YEAST
Diarrhea, vomiting, allergy

Banana
● **ALDRIN**
Convulsions, loss of consciousness

Bean
● **BETA BHC**
Respiratory damage

Turmeric powder
LEAD AND CHROMIUM
Respiratory problems, neurological damage

Rice
ARSENIC, CHROMIUM
Skin, lung, bladder & kidney cancers, respiratory problems

Pineapple
● **ETHION**
Respiratory problems

Tomato
● **ETHION**
Respiratory problems

Dried fish
● **DDT**
Cancers, birth defects

Egg
* **CIPROFLOXACIN**
Diarrhea, vomiting

Fish
FORMALIN
Bronchitis, cancer risk

Carrot
● **DDT**
Cancers, birth defects

Chicken
* **CIPROFLOXACIN, SULFONAMIDE**
Diarrhea, skin rash, vomiting

Milk
● **ALDRIN/FORMALIN**
Convulsions, Cancer risk

Apple
● **ALPHA CHLORDANE**
Blood cancers like leukemia and lymphoma

Lettuce
● **GAMMA BHC**
Cancer, respiratory failure

Capsicum
● **GAMMA CHLORDANE**
Liver, digestive and nervous system damage

● PESTICIDE/INSECTICIDE * ANTIBIOTIC

SOURCE:
ACCUMULATED FROM STUDIES OF
NATIONAL FOOD SAFETY LABORATORY,
BANGLADESH FOOD RESEARCH INSTITUTE
& U.S ENVIRONMENTAL PROTECTION AGENCY

23-26 February 2015

**FPMU, Ministry of Food's Conference Room
16 Abdul Gani Road (Ground Floor), Khadya Bhaban, Dhaka-100**

Food Safety Act, 2013 of Bangladesh

With a view to assure the right availability of safe food through proper practice of scientific procedures through coordination of food production, import, processing, storage, supply, marketing and sales related activities, establishment of an efficient and effective authority by repealing related existing acts and reframing act the Food Safety Act, 2013 of Bangladesh has been enacted.

As per act Food Safety Management System means the acceptable management of Good Agricultural Practice, Good Aqua-cultural Practices, Good Manufacturing Practices, Good Hygienic Practices during food production, processing, preparation and sale of safe and healthy foods, hazard analysis, traceability, food safety emergency response, national food control plan and food safety auditing system, and practice of relevant subjects which is existing in the approved guidance or directives of the relevant Act on specified standard and compliance.

Food and Agriculture Organization of the United Nations

Achieving food security for all is at the heart of FAO's efforts – to make sure people have regular access to enough high-quality food to lead active, healthy lives. Three main goals of FAO are: the eradication of hunger, food insecurity and malnutrition; the elimination of poverty and the driving forward of economic and social progress for all; and, the sustainable management and utilization of natural resources, including land, water, air, climate and genetic resources for the benefit of present and future generations. An intergovernmental organization, FAO has 194 Member Nations, two associate members and one member organization, the European Union. Its employees come from various cultural backgrounds and are experts in the multiple fields of activity FAO engages in. FAO's staff capacity allows it to support improved governance inter alia, generate, develop and adapt existing tools and guidelines and provide targeted governance support as a resource to country and regional level FAO offices. Headquartered in Rome, Italy, FAO is present in over 130 countries.

To meet the demands posed by major global trends in agricultural development and challenges faced by member nations, FAO has identified key priorities on which it is best placed to intervene. A comprehensive review of the Organization's comparative advantages was undertaken which enabled strategic objectives to be set, representing the main areas of work on which FAO will concentrate its efforts in striving to achieve its vision and global goals. FAO creates and shares critical information about food, agriculture and natural resources in the form of global public goods. But this is not a one-way flow. It plays a connector role, through identifying and working with different partners with established expertise, and facilitating a dialogue between those who have the knowledge and those who need it. By turning knowledge into action, FAO links the field to national, regional and global initiatives in a mutually reinforcing cycle. By joining forces, FAO facilitate partnerships for food and nutrition security, agriculture and rural development between governments, development partners, civil society and the private sector.

In view of the above FAOBD under the project "Institutionalization of Food Safety in Bangladesh for Safer Food" is organizing Training programme on Awareness on ISO 22000:2005 Food Safety Management System – Requirements for any Organization in the Food Chain in Dhaka with the technical cooperation from USAID.

Introduction to Food Safety Management System as per ISO

Food is an indispensable part of our life and safety of food is the grave concern for us. Increased consumer awareness and global trade practices have compelled the food business operators to give it a thought. Multiple problems regarding human health as food poisoning, mad cow disease, obesity etc have proven the fact that food safety should be the prime concern for food producer, manufacturer, trader etc. and all other industries coming under the food chain.

FSMS – Food Safety Management System is developed to control and minimize the risk of food hazards in manufacturing /processing of food. Though it is not a Zero Risk system, it reduces the hazard up-to the acceptable level

or even less or even less than that, if implemented properly. The training programme will create awareness about the requirements of the ISO standard and provide the participant an understanding on FSMS.

Training Description

FAO-FPMU Joint Training Program on **“Awareness on ISO 22000:2005 Food Safety Management Systems – Requirements for any Organization in the Food Chain”** facilitated by the ‘Institutionalisation of Food Safety In Bangladesh (IFS-B) Programme” focuses to train participants an effective approach for assessing food safety management systems where an organization needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of consumption. This programme will provide an overview about the basic concepts of Food Safety. The training programme shall focus on:

- The basic concept as well as the application of FSMS based on ISO 22000:2005.
- The Codex Guidelines on General Principles of Food Hygiene including Codex HACCP and GMP
- Fundamental knowledge on Global food safety standards like: GAP, IFS, BRC-Food, ACC, FSSC 22000. SQF
- The concept of OPRPs, PRPs, PAS 220 (Prerequisite programmes on food safety for food manufacturing), PAS 222 (Prerequisite programmes for food safety in the manufacture of food and feed for animals), PAS 223 (Food Packaging Manufacturers), CCPs (Critical Control points), audit and auditing skill
- The role of Traceability, product recall/withdrawal, Nonconformity and Corrective action
- The regulations important in relation to the quality and safety aspects for the food industry.

Advantages with FSMS Certification

- Gives customers/buyers added assurance
- Identifies responsible suppliers
- Consumer Preference
- Fulfils requirements of Regulatory Bodies
- Helps in Market Access and Exports (USDA/EC)
- Counter’s Litigation/Claims
- Shows due diligence for safety of the foods
- Satisfies Shareholders and Insurers
- Global recognition

Learning Objectives

- Understand the concepts, Principles and requirements of FSMS
- Understand national/international food safety legislation.
- Understand HACCP/GMP based on Codex Alimentarius including risk analysis and identification of CCPs
- Understand the roles and responsibilities of the auditor, apply ISO 19011, ISO 17021 definitions, concepts, and guidelines
- Recognize the principles, practices, and types of audits
- Prepare and present effective reports as per the FSMS requirements.

Training Materials

Participants receive comprehensive course manuals with reference materials, including:

- Copy ISO 22000 for training purpose only.
- Copy of presentation course material
- Exercises & case studies

Who Should Attend?

- Persons planning the implementation of FSMS in their organization
- Anyone who may be involved in either the support or actual implementation of a food safety management system or HACCP-based system as per the Global Food Safety Initiative requirements (GFSI)
- Personnel tasked with managing a food safety management system
- Individuals interested in conducting first-party, second-party, and third-party audits based on Food Safety Management System.
- Food safety Management Systems consultants

Venue & Timings

- **Venue:** FPMU Conference Room, Khadya Bhaban, Nowab Abdul Gani Road, Dhaka-1000
- **Date:** 23-26 February 2015
- **Training Time :** 09:00-14:00

Training benefits:

- Participants will be able to interpret the requirements of ISO 22000:2005.
- Participants will be able to check and confirm the FSMS audit objectives and carry out Information risk assessment based on information security threats to assets, inherent vulnerabilities and corresponding impact on an organization.
- Participants will be able to apply the ISO 22000:2005 standard clauses appropriately.

Training Certificate

A certificate of appreciation will be awarded to the participants after completion of the course.

Training Faculty

IFS-B Programme of UN-FAO in collaboration with Ministry of Food professionals and approved trainers will conduct the interactive course. The faculties have extensive experience in the area of Food Safety Systems and have conducted large number of training programmes on various food safety issues.

Registration

For registration interested organizations are requested to send nominations in enclosed course registration form along with details of organization name, address and names of the participants on or before 12th February, 2015.

**Training Program on
Awareness on ISO 22000:2005 Food Safety Management Systems, 23-26 Feb 2015**

Timetable

Day One

SL	Title	Start	Finish	Resource Person
1.	Registration	08.30	09.00	FAO-FPMU
2.	Training Opening	09.00	09.30	FAO-FPMU
3.	Introduction to Institutionalization of Food Safety in Bangladesh for Safer Food & Food Safety Act 2013	09.30	10.00	Naser Farid
4.	Introduction of ISO 22000:2005 Food Safety Management System	10.00	10.30	Imrul Hasan
5.	Break	10.30	11.00	
6.	Accreditation, Certification and Audit Types for Food Safety	11.00	11.30	M. Liaquat Ali
7.	Review of the existing acts in livestock sector related to delivery of safe food	11.30	12.30	Md. Abu Sayeed Mia
8.	Quality management and Safety Assurance in Horticultural chains of Bangladesh	12.30	01.00	Prof. Dr. Kamrul Hassan
9.	Lunch & End of Day One	01.00	02.00	

Day Two

SL	Title	Start	Finish	Resource Person
10.	The Codex Guidelines on General Principles of Food Hygiene including Codex HACCP, GMP, GHP, GLP, PAS 220, PAS 223, PAS 222, etc	09.00	10.00	Imrul Hasan
11.	Hazards identification and Evaluation of Control Measures : PRP, OPRP & CCP	10.00	10.30	Imrul Hasan
12.	Break	10.30	11.00	
13.	Exercises: Flow Diagram. Identification of PRP, OPRP & CCP	11.00	12.00	Imrul Hasan
14.	Seven principles and 12 steps of HACCP and HACCP plan	12.00	01.00	Imrul Hasan
15.	Lunch & End of Day Two	01.00	02.00	

Day Three

SL	Title	Start	Finish	Resource Person
16.	Clauses of the FSMS standard	09.00	09.30	Imrul Hasan & M. Liaquat Ali
17.	Planning of Realization of Safe Products	09.30	10.00	Imrul Hasan
18.	Potential Unsafe Products	10.00	11.00	Imrul Hasan, Md. Abu Sayeed Mia & Prof. Dr. Kamrul Hassan
19.	Break	11.00	11.30	
20.	Audit management: Conformity Assessment, Audit Planning, NCRs and Corrective Actions	11.30	12.00	M. Liaquat Ali Imrul Hasan
21.	Role play : Opening and Closing meeting including feedback (Internal audit)	12.00	01.00	M. Liaquat Ali & Imrul Hasan
22.	Lunch & End of Day Three	01.00	02.00	

Day Four

SL	Title	Start	Finish	Resource Person
23	Recap of Day 1, 2 and 3	09.00	09.30	Imrul Hasan & M. Liaquat Ali
24	Experience Sharing from ISO 22000:2005 Certified Organization - 01	09.30	10.30	Representative from Organization -01
25	Break	10.30	11.00	
26	Experience Sharing from ISO 22000:2005 Certified Organization - 02	11.00	12.00	Representative from Organization -02
27	Training Evaluation	12.00	12.30	FAO-FPMU
28	Closing program	12.30	01.00	FAO-FPMU
29	Lunch & End of Training Programme	01.00	02.00	

We look forward to receive your nomination at the earliest to enable us to process registration.