SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY









Validation of a Food Safety Management System (FSMS)

FS030

Validation of a Food Safety Management System (FSMS)

As Food Safety Management Systems/HACCP Systems have evolved over the past few years, Auditors are looking beyond the 12 Codex Alimentarius Steps and asking more challenging questions regarding Validation: Validation of CCP, Validation of OPRPs and Validation of Pre-requisites. As Validation is not one of the Seven Codex Principles a certain level of confusion exists amongst Food Safety Professionals as to what exactly is Validation and how does it differ to Verification. There are three specific references to Validation in the BRC Global Food Safety Standard and four in the TFMS.

The requirement for “a Validation Study” to be reviewed annually or after changes in equipment or procedures is a common requirement by 2nd and 3rd party auditors.

The confusion regarding validation is also current in the USA which led to the USDA Food Safety Inspection Service (FSIS) issuing a number of documents to clarify the requirements of HACCP Validation due to the widespread lack of understanding. There are two distinct elements to Validation:

1. Scientific or Technical Support for the HACCP System
2. Initial practical in-plant demonstration proving the HACCP system can perform as expected

These documents give U.S. food business operators clear guidelines and examples on how to undertake validation studies and removes much of the confusion and doubt that exists.

In the Food Industry, Validation is often undertaken on equipment and processes that have been installed for a number of years and because there was no formal validation at the time of installation, It is often done retrospectively. When the opportunity arise with a new build the DQ, IQ, OQ & PQ (Design Qualification, Installation Qualification, Operational Qualification and Performance Qualification) approach is to be recommended. This Validation course looks at how the traditional FSIS Part I & Part II approach can be merged with the DQ, IQ, OQ & PQ concept.

Duration & Price

Duration: 1 day
Public Virtual Training: £375
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
08 Apr 2027	Virtual	Book Date

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- Definition of Validation
- Food Safety Legislation
- 178/2002, 852/2004
- Food Safety Model & Supporting Pre-requisites
- Risk Assessment Techniques
- FSIS expectation on Validation as per CFR
- Part I & Part II Validation
- DQ, IQ, OQ, PQ
- Case Study exercises for Validation of CCPs, OPRPs and PRPs

Who should participate?

- Food Safety Team Leaders
- Food Safety Team Members
- Regulators
- Engineers
- FBO Service provider
- Compliance Manager

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the structure of a Food Safety Management System
- Understand the relationship between Validation and Verification
- Understand the two distinct elements of Validation (Part I & Part II)
- Understand how to source scientific supporting evidence to ensure the FSMS is theoretically sound (Part I)
- Be able to undertake an initial in-plant Validation exercise (Part II)
- Understand how DQ, IQ, OQ & PQ can support the FSIS Part I & Part II approach
- Know how to validate CCPs, oPRPs and PRPs
- Know the BRC and FSSC Validation expectation

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Denis Kiely
View Profile



Joan Brien
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



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- Continual Process Improvement
- Project & Programme Management

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- Life Sciences
- Laboratory
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LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

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