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1. Subject

1.1 Purpose

The purpose of this procedure is to present the limits and applicability of our food safety management system (FSMS).

1.2 Scope

The scope of our food safety management system applies to all products and services offered by our company entering the food chain. The relevant internal and external issues for the FSMS and actions to address identified threats and found improvement opportunities are taken into account.

1.3 Glossary

Risk – likelihood of occurrence of a threat or an opportunity

FS – food safety

FSMS – food safety management system

2. Responsibility

The quality (FS, HACCP) manager has the authority to write and update this procedure. He is responsible for ensuring its implementation. He is supported by the director.

3. Documents

3.1 Procedures

Food safety policy

3.2 Instructions and records

List of external and internal issues

List of interested parties

List of products

4. Requirements of the ISO 22000: 2018 standard

4.1 Determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result (s) of its FSM.

Identify, review and update information related to these external and internal issues.

4.2 Identify, review and update information related to the interested parties and their requirements.

4.3 Determine the limits and applicability of the FSMS in order to establish its scope. The scope specifies the products and services, processes and production site (s) that are included in the FSMS. The scope includes the activities, processes, products or services that can have an influence on the food safety and its end products.

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When the company establishes this scope, it considers external and internal issues and requirements of interested parties.

The scope is available and maintained as documented information.

5. Development

5.1 Scope

To establish the scope of our FSMS we take into account:

- external and internal issues (cf. "List of external and internal issues")
- requirements of interested parties (cf. "List of interested parties")
- our products and services (cf. "List of products")

Our "FS policy" takes into account the purpose and context of the company.

5.2 Products and services

The products and services that are within the scope of our FSMS which we offer are:

- example 1
- example 2
- example 3

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