

# Swift MICRO LABORATORIES

# Training

Programme Co-ordinator: **Lulanie Swanepoel**

Swift is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



# PAS 220:2008

## MEETING THE REQUIREMENTS

## Course Overview

ISO 22000 sets out specific food-safety requirements and includes implementing and maintaining a PRP system. However, it lacks detail in terms of what is required for the PRPs.

This course will specify detailed requirements for establishing, implementing and maintaining PRPs (pre-requisite programmes) that will address the ISO 22000 requirements, as stipulated in clause 7.2.3 ISO 22000.



## Course Objectives

- To equip the learner with a basic knowledge of PAS 220 and an understanding of how this relates to the food-safety management system, ISO 22000
- To equip the learner with the knowledge and skills required to implement and maintain PAS 220
- To equip the learner with knowledge of changes to be made to the existing PRP system, in order to adhere to PAS 220 requirements.





## Entry Level Requirements

Participants should have attended formal hygiene training.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

## Course Registration

FoodBev SETA  
Registered Skills Programme:  
09SP0002460301303/0

Credits: 13 • NQF Level 3

## Who Should Attend

- Middle management
- Food-safety team leaders
- Food-safety team members
- System co-ordinators
- Production/factory managers
- Key personnel who will be involved in implementing, maintaining or reviewing the PAS system.

**Duration:** Two days

**Language:** English

## Course Outline

### Construction and layout of buildings

- Environment and location of establishments.

### Layout of premises and workspace

- Internal design, layout and traffic patterns, internal structures and fittings, location of equipment, laboratory facilities, temporary/mobile premises and vending machines, storage of food and packaging materials, ingredients, and non-food chemicals.

### Utilities: air, water and energy

- Water supply, boiler chemicals, air quality and ventilation, compressed air and other gases, lighting.

### Waste disposal

- Includes containers for waste and inedible or hazardous substances, waste management and removal, drains and drainage.

### Equipment suitability, cleaning and maintenance

- Hygienic design, product contact surfaces, temperature control and monitoring equipment, cleaning plant, utensils and equipment, preventative and corrective maintenance.

### Management of purchases materials

- Selection and management of suppliers, incoming material requirements.

### Measures for prevention of cross-contamination

- Microbiological cross-contamination, allergen management, physical contamination.

### Cleaning and sanitising

- Cleaning and sanitising agents and tools, cleaning and sanitising programmes, CIP systems, monitoring sanitation effectiveness.

## For Further Information

on our training courses, or to register for a course, please contact Swift Micro Laboratories' Marketing Department.

Cape Town tel: 021 683 8436  
fax: 021 683 8422

Midrand tel: 011 805 4310  
fax: 011 805 7930

George tel: 044 873 0855  
fax: 044 873 0543

E-mail: info@swift.co.za  
Website: www.swift.co.za

