



Food Safety Management Systems Objectives Downloadable Template

[Company Name] Food Safety Management Systems Objectives Document

1. Introduction

This document outlines the Food Safety Management System (FSMS) objectives for [Organization Name], aligning with ISO 22000:2018 requirements. These objectives are designed to enhance our food safety performance and ensure the delivery of safe food to our consumers.

2. Scope

This document applies to all departments and personnel involved in the food safety processes within [Organization Name].

3. FSMS Policy Statement

[Insert FSMS policy statement here. This should reflect the organization's commitment to food safety and continuous improvement.]

4. FSMS Objectives

The objectives are specific, measurable, achievable, relevant, and time-bound (SMART) to ensure effective monitoring and achievement.

Objective 1: Improve Employee Food Safety Training

- **Description:** Enhance the food safety knowledge and skills of all employees through comprehensive training programs.
- **Target:** Achieve 100% completion rate of food safety training for all employees within the next 12 months.
- **Responsibility:** [Name/Department]
- **Resources Needed:** Training materials, qualified trainers, scheduling software.
- **Monitoring and Measurement:** Training attendance records, pre- and post-training assessments.
- **Time Frame:** [Start Date] to [End Date]

Objective 2: Reduce Food Safety Incidents



- **Description:** Minimize the number of food safety incidents reported across all facilities.
- **Target:** Reduce food safety incidents by 20% within the next 12 months.
- **Responsibility:** [Name/Department]
- **Resources Needed:** Incident tracking system, root cause analysis tools.
- **Monitoring and Measurement:** Monthly incident reports, trend analysis.
- **Time Frame:** [Start Date] to [End Date]

Objective 3: Enhance Supplier Quality Assurance

- **Description:** Strengthen the quality assurance processes with suppliers to ensure the safety of raw materials.
- **Target:** Conduct audits for 100% of high-risk suppliers within the next 6 months.
- **Responsibility:** [Name/Department]
- **Resources Needed:** Supplier audit checklist, trained auditors.
- **Monitoring and Measurement:** Audit reports, supplier performance ratings.
- **Time Frame:** [Start Date] to [End Date]

Objective 4: Increase Customer Satisfaction

- **Description:** Improve customer satisfaction through better food safety practices and communication.
- **Target:** Achieve a customer satisfaction rating of at least 90% in the annual survey.
- **Responsibility:** [Name/Department]
- **Resources Needed:** Survey tools, customer feedback systems.
- **Monitoring and Measurement:** Customer satisfaction surveys, complaint records.
- **Time Frame:** [Start Date] to [End Date]

5. Review and Update

These objectives will be reviewed quarterly to assess progress and make necessary adjustments. The review process will involve:

- Analyzing performance data against targets.
- Identifying areas for improvement.



- Updating objectives as required to ensure they remain relevant and achievable.

6. Approval

This FSMS Objectives Document has been reviewed and approved by:

- **Name:** [Top Management Name]
- **Position:** [Top Management Position]
- **Date:** [Date]