

RISK ASSESSMENT PACK

Waste and Food Loss Management

Waste routes, containers, segregation, recycling and food loss, assessed against contamination and pest risk, with the procedure that governs them.

What you get

- **The risk assessment workbook (Excel)**
Fully editable, with drop-down lists, automatic inherent and residual risk scoring, colour coded risk bands, a populated worked example you can adapt, and a built in action tracker.
- **The governing procedure (Word)**
The SOP the risk assessment sits under, written to the same standard, ready to adopt with your company name and approver.
- **A step by step completion guide (Word)**
Purpose and clauses, what to gather first, the scoring method worked through with a real example, the register column by column, verification and review, and the mistakes auditors find most often.
- **A read me first sheet (Word)**
What is in the pack, who it is for, what you must edit before use, and how to get help.

Standards this pack supports

ISO 22000:2018 cl. 8.2.4 d), ISO 22002-1:2025 cl. 8 and ISO 22002-100:2025 cl. 8, FSSC 22000 V7 cl. 2.5.16



The actual risk register in this pack, shown at reduced size.

Once off payment. No subscription.
Editable Word and Excel. Instant download.

R690 | USD 34

Inside the step by step guide

Every pack includes a written guide that walks a quality manager through the scoring method, the register column by column, residual risk, verification and review, and the mistakes auditors find most often on this subject. This is one page of it.

LOGO	[COMPANY NAME] Food Safety Management System	Doc No: RA06	Page 1 of 6
Subject: Waste and Food Loss Management - How to Complete This Risk Assessment			
Compiled by: ASC Food Safety	Approved by: [YOUR APPROVER]	Date: 01 Sep 2026	Rev no: 01

HOW TO COMPLETE THIS RISK ASSESSMENT

1. PURPOSE

This guide explains how to complete the RA06 Waste and Food Loss Management Risk Assessment supplied with it. It assesses the food safety, food fraud and environmental risks created by waste, food loss and recycling on site, from the line clearance bin to the licensed carrier leaving the yard.

The pack contains four files: the risk assessment workbook, the governing procedure, this guide, and a Read Me First file. Together they give you the assessment, the method behind it and the procedure that the controls in the register refer to.

Completed and kept up to date, the risk assessment provides evidence against: ISO 22002-1:2025 clause 8.1 to 8.3 (general, recycling and reuse of materials, waste containers); ISO 22002-100:2025 clause 8.1 to 8.3; ISO 22000:2018 clause 8.2, and in particular clause 8.2.4 d) pest control, waste and sewage disposal and supporting services; FSSC 22000 Version 7.0 clause 2.5.16 Food loss and waste, which requires a documented policy and objectives with measurable targets and timelines, controls over donated product, and control of surplus intended as animal feed; and clause 2.5.12 PRP verification.

This is a prerequisite programme risk assessment. It is not a hazard analysis. It decides how much control the prerequisite programme needs and shows that the decision was made on evidence. Its output is an input to your hazard analysis under ISO 22000:2018 clause 8.5.2 and to management review under clause 9.3.

2. BEFORE YOU START

Do not start in the workbook. Collect the following first, because every score you enter has to be defensible from it:

- the list of waste streams with the volume of each, and where each is generated
- the container inventory and the identification and colour coding scheme, and whether any container is also used for product
- the uplift frequency for each stream, the carrier licences and the duty of care documentation
- the trade effluent consent and any effluent monitoring results
- the food loss and waste baseline, the reduction target and the timeline against which it is measured
- any surplus redistribution or animal feed agreements, and the waste route map showing where waste crosses product or personnel routes

The assessment is led by the QA Manager or Food Safety Team Leader with the Hygiene Manager, who owns the waste areas and the daily check, the Production Manager, who generates most of the waste and records the food loss data, the Warehouse and Logistics Manager, who controls the yard and the uplifts, and the Procurement Manager, who holds the contractor licences.

Inside the accompanying procedure

The pack also carries the governing procedure the risk assessment sits under, written to the same house standard and ready to adopt with your company name and approver. This is its first page.

RA06 Waste and Food Loss Management

Risk Assessment Pack - Read Me First

Document set: RA06 | **Revision:** 01 | **Date:** 01 Sep 2026 | **Compiled by:** ASC Food Safety Consultants

1. What is in this pack

File	What it is
RA06 Waste and Food Loss Management Risk Assessment.xlsx	The risk assessment workbook: a How to Use sheet, the risk register with formula driven inherent and residual scores, the 5 x 5 matrix and live heat maps, and an action tracker.
RA06 Waste and Food Loss Management Procedure.docx	The governing procedure. It is the document the controls in the register refer to, and it is written so that it can be adopted as your own site procedure.
RA06 Waste and Food Loss Management - How to Complete This Risk Assessment.docx	A working guide: the scoring method, a worked example taken from the register in this pack, a column by column walk through, and the mistakes auditors find most often on this subject.
RA06 Waste and Food Loss Management - Read Me First.docx	This file.

The pack is self contained. Nothing in it refers to a document you have to buy separately. Where the procedure or the register mentions another document, it is named generically, for example "your master cleaning schedule", so that you can read it as the equivalent document in your own management system.

2. Who this pack is for

Food manufacturers, packers, processors and storage and distribution sites working to FSSC 22000 Version 7.0, ISO 22000:2018 and ISO 22002-1:2025 or ISO 22002-100:2025, BRCGS Issue 9, IFS Food Version 8 and SQF Edition 9, and any site that has to show a certification body, a customer or a second party auditor that this prerequisite programme is risk based.

It is written for a competent quality or technical manager. You do not need to be a specialist in waste and food loss management, but you do need access to your own site information: the guide lists exactly what to collect before you start.

3. What this pack covers

The risk assessment in this pack assesses the food safety, food fraud and environmental risks created by waste, food loss and recycling on site, from the line clearance bin to the licensed carrier leaving the yard.

Completed and maintained, it provides evidence against:

- ISO 22002-1:2025 clause 8.1 to 8.3 (general, recycling and reuse of materials, waste containers).
- ISO 22002-100:2025 clause 8.1 to 8.3.