

SHEQSA CONSULTING

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM INTERNAL AUDIT TRAINING

1. COURSE SUMMARY:

Auditing of the Food Safety management systems forms an important part of the process to demonstrate continual improvement, thus the ISO 22000:2018 standard requires that the food Safety management system must be audited on a periodic basis. The Internal Auditor Course is designed for persons to conduct internal audits on the ISO 9011 principles.

The course material is based on sampling methods, interviewing techniques, effective listening skills, compiling nonconformities and value-added report writing. Special emphasis is devoted to causing of nonconformances and effective development of corrective action requests.

The internal auditor course is designed specifically those individuals responsible for carrying-out internal audits in accordance to ISO 22000:2018 standard requirements. The course provides participants with opportunity to audit against procedures written for real world applications.

Participants are exposed to real life scenarios and are equipped to conduct internal as well as supplier audits in a professional manner.

Auditor roles and responsibilities including personal behaviour is also covered as well as the documentation forming part of the internal audit as well as supplier audit process and audit objectives, audit scope and audit criteria.

2. WHO SHOULD ATTEND:

- Those with the responsibility for internal auditing of food Safety management systems based on ISO 22000:2018 requirements;
- Those with an interest in auditing food Safety management systems requirements
- Those developing an food Safety management system based and in preparation for Certification audits.
- Those who want to perform 2nd party internal auditing or customer food safety site audits based on the ISO 22000:2018 requirements;

3. PRE-REQUISITE:

Successful completion of an ISO 22000:2018 or advance HACCP Implementation course.

4. OUTCOME:

With the successful completion of this course the participant will be able to:

- ✓ Relate to and apply the ISO 19011:2018 requirements for auditing management systems;
- ✓ Develop certain documents required by the standard;
- ✓ Develop auditing material required to conduct an internal audit;
- ✓ Plan and prepare the auditing process;
- ✓ Apply the principles of planning, executing, recording and close out of an audited scenario; and
- ✓ Develop and implement key documentation to ensure the auditing process is concluded in a professional manner.

5. HOW WILL I BENEFIT?

- Suppliers meeting customer and retailer requirements
- Restaurant or catering owners and employees
- Food industry companies want to go for certification
- Food industry companies that want to export products
- Food industry that must indicate legal compliant

DURATION: 2 DAYS

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