

Internal Food Safety Auditor

INTRODUCTION

This course is suitable for food industry personnel intending to become involved in the internal audit process for the maintenance and improvement of their organisation's food safety program. The course reflects the role of workers who are required to prepare for and participate in a quality audit as a member of a quality audit team and assess compliance against an approved food safety program.

DURATION

2 Days, 09.00 – 17.00

WHO SHOULD ATTEND?

This course is ideal for food industry personnel intending to become involved in the internal audit process for the maintenance and improvement of their food safety program including those :

- Involved in auditing the site HACCP program or external suppliers
- Intending to become involved in the internal audit process for the maintenance and improvement of their site's food safety program.

Typical roles include Quality Assurance Managers, Supervisors and internal audit team members

COURSE OBJECTIVES

The purpose of this course is to gain the necessary skills and knowledge required to conduct internal audits, with a particular focus on HACCP and prerequisite programs.

On completion, successful students will have the knowledge and skills to:

- Explain the Food Safety management system model for ISO 22000, and the role of internal audit in the maintenance and improvement of Food Safety management systems
- Explain the role and responsibilities of an auditor to plan, conduct, report and follow up an internal Food Safety management system audit, in accordance with ISO 19011 and the Plan, Do, Check, Act cycle
- Plan, conduct, report and follow up an internal audit of part of a Food Safety management system in accordance with ISO 19011

COURSE CONTENT

- Describe how internal food safety audits contribute to the maintenance and improvement of Food Safety Management Systems.
- Identify the key elements of audit schedules and audit plans.
- Develop an audit checklist.
- Conduct an internal food safety audit and gather objective evidence.
- Classify non-conformities as Major, Minor, Critical or Opportunity for improvement.
- Develop an Audit Report.
- Identify the best practices for ensuring your internal audits are a success.

PRIOR KNOWLEDGE

Prior to attending this course IRCA recommends all students have the following prior knowledge:

- Understand the Plan-Do-Check-Act (PDCA) cycle
- A basic knowledge of the concepts of food safety management including prerequisite programmes
- Understand commonly used food safety terms and definitions
- An understanding of the requirements of ISO 22000, or acceptable equivalent which may be gained by completing an IRCA-certified FSMS Foundation training course or equivalent.

WHAT ARE THE BENEFITS?

On successful completion of all relevant course assessments participants will meet part of the requirements of the following IRCA auditor scheme:

- Certification Criteria for Food Safety Management Systems Internal Auditor Training Course IRCA/2190 14/10
- Delegates can only apply for certification as an IRCA Internal Auditor if they also have completed the FSMS Foundation Course or can proof equivalent knowledge when applying.

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Delegates will also find the interactive nature of the course, its challenging content and extensive use of team-based exercises stimulating and surprisingly enjoyable

IN – HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

STYLE OF DELIVERY AND COURSE LEADERS

Our course leaders have unrivalled food safety management systems design and improvement experience, including ISO 22000:2005, BRC and other GFSI recognised standards, HACCP and food safety management system implementation. They are qualified and experienced auditors with extensive practical management experience across a wide range of food sector businesses. We have extensive experience working across cultural boundaries, through our work in Europe, Africa, the Middle East, Asia and the Americas.

CERTIFICATION

All delegates will be awarded a certificate verifying attendance and completion of the course.

BOOKING AND COURSE FEES

The fee includes lunch and refreshments during the day. Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £695 plus VAT