Internal Audit for Food Safety Management System

Conducting an effective internal audit for a food safety management system is an essential part of verification activity, and this should be done by qualified specialists to ensure the requirements are fulfilled and carried out in a correct manner.

Upon completion of the course, participants will:

- Understand the general overview of the food safety management system internal audit and its certification process
- Gain the skills and knowledge needed to conduct internal audit and second party audit against the requirements of food safety management system
- Plan, conduct, report and follow up an audit and establish conformity with the standard requirements

Course outline

- Types of audits
- Reviewing the safety plan and planning the audit
- Identifying the audit team
- Roles and responsibilities of an auditor
- Conducting the audit
- The entry and exit interview
- Report , document audit findings and post follow up activities
- Auditing Techniques
- Plan, prepare and perform an FSMS audit

Who should attend

This course is designed and aimed for individuals who will be the food safety internal auditor in their organization conducting first or second party audits to their suppliers.

Prerequisites

It is recommended for participants to complete the ISO 22000: 2018 Principles & its Pre-Requisite Programme.

Course Duration

4 hours

Course Fees

$190 before GST

Exam and certification

- Participants will need to complete a four-hour live training and assessment at the end of the course.
- Participants will be required to achieve at least 80% of total marks in the assessment.
- An electronic Certificate of Completion will be awarded upon successful completion of the online assessment.