

Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHS • Sustainability
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



ISO/FSSC 22000 CONDUCT FOOD SAFETY AUDITS DURATION: 2 DAYS (DATASHEET # 7.1-64)

Who should attend this training?

This course is targeted at middle management and senior supervisors involved in SHEQ, Risk Control, Production, Maintenance and Logistics who will be conducting the Food Safety Audits.

What will you learn about?

Internal Auditing in the context of a Food Safety Management System.

- Intro to Food Safety Management Systems
- Objectives of auditing
- PDCA auditing loop
- Audit programme
- Auditor vs. auditee responsibilities
- Focus areas of Food Safety auditing
- Planning and preparation
- The principles of auditing
- Conducting an audit (using your senses, questioning techniques)
- Generating audit findings
- Reporting and feedback
- Follow up and closeout of audit findings
- Reporting of audit findings to management

What is the course all about?

This course is designed to equip delegates with the knowledge and skills to: conduct internal operational audits, understand the fundamentals and methodology of auditing, differentiate between types of non-compliance, the management and close out of findings as well as including customised audit plan and audit checklists.

Prior Experience & Learning

Supervisory skills and a sound working knowledge of the processing operation within the context of the company's Food Safety Management System.

Assessment & Certification

Candidates will be awarded a certificate from **Wareham & Associates** indicating successful completion of the course.



CONSULTING, FACILITATION & TRAINING