

Effective Food Safety Auditing

Course Description Do you need to take a fresh look at your food safety audit programme? Do you need to move from compliance to value added audits? This course will equip food industry professionals with the skills to plan and conduct effective internal and supplier audit processes that enable them to meet requirements and identify opportunities for continual improvement.

- Course Benefits**
- Shift organizational focus from compliance to continual improvement
 - Empower food industry professionals to effectively using audit tools and techniques to identify strengths, weaknesses and opportunities for improvement.
 - Maximize effectiveness and efficiency of food safety operations with limited resources
 - Discuss informal benchmarking with industry sector peers

Learning Objectives

Upon completion of this training, delegates will be able to demonstrate the following knowledge and skills:

Knowledge

- Describe how an audit is scheduled, planned, organized, conducted, reported and followed-up in accordance with ISO 19011 industry best practice
- Show awareness of reporting and communicating the results of audits to all levels of the organization to improve compliance and apply continuous improvement methodology

Skills

- Demonstrate ability to prioritize based on risk to the organization and risk to product safety
- Refresh and update knowledge of key food safety management system issues which include but are not limited to review of CCP practices and monitoring records, validation and verification activities, traceability, GMP hygiene and house-keeping, foreign object controls and allergen management
- Apply a risk-based methodology to effectively schedule audits
- Perform an audit to assess compliance, suitability and effectiveness of practices, system documentation and records
- Demonstrate ability to apply a strategic audit focus by identifying strengths, weaknesses, opportunities for continual improvements and potential threats to your organization or to product safety

Intended Audience

- Technical managers
- Quality managers
- Quality coordinators
- Production managers
- Team leaders
- Operators
- Laboratory technicians/coordinators
- Food industry graduates

Course Duration

2 day course

Day 1: 9am – 5pm

Day 2: 9am – 5pm (including 1 hour assessment examination)

Prerequisites

Awareness of audit criteria which may include CODEX HACCP, BSI HACCP/GMP, GFSI Standards or retailer standards.

Further Information

Successful completion of this course includes passing an assessment examination.