



ISO 22000 - Principles of a Food Safety Management System – Phase 4 (24 hours 8-10 participants) - \$4,800

Phase 4: Internal Audit Requirements (3 Days)

The basis for this training is to perform ISO 19011 auditor training to help trainees develop their own internal capability to perform Internal Food Safety Audits as required per ISO 22000.

Learning Objectives

- Review a summary of the key ISO 22000 requirements that need to be audited
- Review the ISO19011:2018 auditing guidelines for Food Safety Management Systems.
- Understanding of the Process Approach to auditing.
- Identify the requirements of an auditor
- Attendees will learn:
 - The skills necessary to prepare and run an audit program:
 - Identify Audit Team
 - Develop Internal Food Safety audit schedules,
 - Develop audit plans with guidelines to address non-conformities,
 - Audit execution (checklists or other audit techniques (audit trail...etc)
 - Proper classification and documentation of Non-conformances and Opportunities for Improvement.
 - Attendees will learn to use the Food Safety audit results to:
 - Generate Audit Reports for management
 - Follow-up and drive corrective actions for identified Non-conformances

Additional learning will be:

- How to implement preventative measures to avoid future nonconformities
- Discussion on what you should expect at registration.
- Discussion on the various outcomes of an audit.
- Review existence of minimum requirements for audit readiness by registrar.