

3 DAY TRAINING (from 08:30 – 16:30)

# FOOD SAFETY AUDITING

Based on ISO 19011:2018



Quality happens through people

## REQUIREMENTS

No prior learning is required.

## OUTCOMES

The learners will be able to :

- to carry out first party (internal) audits and supplier audits.

## WHO SHOULD ATTEND?

This course is suitable for personnel wishing to carry out first party (internal) audits or supplier audits.

## CONTENT

- Introduction to Food Safety
- Requirements for food safety management systems (BRC/ ISO 22000/FSSC 22000/ HACCP/ PRPs)
- Audit Criteria
- Management of an audit programme
- Audit Planning
- Audit Checklists

This course forms part of a career path towards SAATCA or other similar auditor registration..

- Auditing Methods (The use of checklists (advantages and disadvantages), conducting an opening meeting, auditing techniques and questioning methods, are discussed)
- Recording audit results
- Assessment of Audit Results (This session deals with the classification of audit findings and the corrective action route to be followed)
- Auditor conduct
- Audit Reporting (Conducting of a report meeting and the contents of the audit report)
- Audit Follow-up (How to conduct a follow-up audit. The role of management review)

**Case study** where an audit scenario is simulated and delegates give feedback on their audit findings

Continuous assessment will be done to determine:

1. The ability to identify nonconformities.
2. Use of correct terminology.
3. The ability to prepare for an audit.
4. The production of an Internal Audit Report.
5. Effective verbal communication demonstrated
6. Competence as an auditor.
7. Demonstrated good time-keeping



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