

FSSC 22000 V5 AND HACCP

INTERNAL AUDITOR

TRAINING COURSE



SGS ACADEMY

COURSE DESCRIPTION

This course will help you to understand how to conduct an internal audit of a FSMS based on FSSC v5 and HACCP so that you can report on the effectiveness of the management system implementation in accordance with ISO 19011, ISO 22002-1 and ISO/IEC 17021 as applicable and contribute to the continual improvement of the FSMS.

ELEARNING: 105 minutes

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Understand the purpose of FSSC 22000 v5 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards
- Know how to apply the requirements of FSSC 22000 certification (ISO 22000:2018 FSMS requirements, sector specific prerequisite programs (PRPs) and FSSC 22000 additional requirements) in your organisation
- Understand the importance of the Global Food Safety Initiative (GFSI)
- Plan an internal audit of a food safety management system against FSSC 22000 V5 (ISO 22000:2018, FSSC 22000 additional requirements and prerequisite programs (PRPs))
- Plan and prepare activities in readiness for the certification audit
- Understand how HACCP can help food businesses reduce the risk of food safety hazards
- Familiarise yourself with HACCP terms and the importance of food safety and food hygiene
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
- Use the HACCP system and guidelines to identify and effectively control food safety hazards

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PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following food safety management principles and concepts:

- Implementing or operating a management system within a food sector context
- Prerequisite programs as specified in ISO/TS 22002-1
- Good practice guides and/or trading practices relevant to the segment of food chain in which the organisation operates
- The principles of HACCP as defined by the Codex Alimentarius Commission customer food safety requirements

AUDIENCE

This course is designed for experienced food safety professionals, food operators, food handlers or anyone whose role require knowledge or is responsible for managing food safety into an organisation.

COURSE CONTENT

- Introduction to FSSC v5, background, GFSI and FSSC 22000 v5 certification scheme and requirements
- Framework, clauses, process approach, application of PDCA and risk-based thinking
- Getting the FSSC v5 certification, the food chain, prerequisite program, food fraud and food defence (HACCP, TACCP & VACCP)
- Introduction to HACCP
- Foodborne diseases
- Legal responsibilities
- Food Safety Management System (FSMS) overview
- HACCP principles & application
- Auditing types and the principles of auditing
- Roles, responsibilities and competencies
- Planning, scheduling and preparing audits documents and activities
- Conducting the audit (verifying audit evidence against audit schedule and planned activities)
- Audit review (CAR's and opportunities for improvement)
- Follow up and close out activities following the management review

COURSE CERTIFICATION



Learners will be able to download the SGS Completion Certificate on achievement of a 80% pass mark or more in the final assessment.

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training@sgs.com

The SGS logo, consisting of the letters 'SGS' in a bold, sans-serif font, with a vertical line to the right and a horizontal line below.