

A large yellow circle is partially overlapped by a smaller blue circle on the left side. The text is centered within the yellow circle.

FOOD SAFETY LEVEL 2 Internal Auditing of Food Safety Management Systems



Internal Auditing is a vital component of healthy food safety management systems and needs to be conducted by qualified personnel

This course is designed to provide delegates with an understanding of the requirements of retail, national and international food safety standards regarding internal audits.

The purpose of internal audits is to ensure that your food safety management system is effectively implemented and to highlight opportunities for improvement. They are also useful in locating weaknesses within your system PRIOR to an external audit.

To ensure impartiality make sure that you train at least two internal auditors for your system



Assurance



Testing



Inspection



Certification

Other Food Safety Level 2 Courses available:

- Implementing Pre-requisite Programmes and Good Manufacturing Practices
- Advanced HACCP - SANS 10330 / ISO 22000
- ISO 22000 Standard Requirements
- ISO 22000 Implementation
- FSSC 22000 Bridging

A blue circle containing the course code 'FS205' in white text.

FS205

Who should attend

This course is designed for:

- Line Managers, as the most - effective auditors are often line managers who have a good understanding of the company policies and procedures and can identify practices that can impact on the company's profitability and service to customers.
- Supervisors, who can assist with hygiene and PRP audits
- HACCP team members
- HACCP or Food safety team leaders
- Quality Assurance Personnel



Course Content

The course will address the following:

- The practical aspects of internal auditing
- Testing your knowledge of the standards for auditing: SANS 10049, SANS 10330, ISO 22000, ISO/TS 22002-1
- Auditing principles and the role of ISO 19011
- Planning and preparing for an audit
- Conducting an internal audit
- Reporting non-conformances
- Root cause analyses
- Implementing corrective action

Entry Level Requirements

- Experience working within the food or beverage industry
- An understanding of relevant food safety legislation
- Delegates must ensure they have access to a Food Safety Management System as they are required to conduct an audit as part of their assignment.
- Attendance of basic Food Safety Management and PRP & GMP courses

Course Structure

The course consists of:

- Full Course Attendance for 3 days from 08h00 - 17h00 daily
- Continuous evaluation and group exercises
- Completion of examinations (70% pass mark)
- Completion of Post Course Assignment submitted within 30 days (70% pass mark)
- Certificate of successful completion

Why Choose Intertek Academy?

Intertek is an international company with a wide range of services in areas of safety, performance, quality and market access.

We offer:

- Knowledgeable experts
- Current information and knowledge of regulations and standards
- Optimised methods of information transfer

Our training will provide you with:

- Tools to manage processes and activities
- Insight into industry norms and requirements
- Knowledge to assist you to increase your profits, strengthen your brand and become more competitive by increasing your ability to make systematic and measurable improvements in your business so that you can shorten lead times and reduce costs without compromising the rules and requirements

Intertek Services Pty Ltd

Sub-Saharan Africa

P.O. Box 12445
Aston Manor
1630
South Africa

+27 11 396 1101

intertek.com

For more information on this course or how to register, please contact us at training.africa@intertek.com