



## FSSC 22000 V5.1 Internal Auditor

Internal auditing is fundamental in maintaining an effective Food Safety Management System (FSMS) and assessing its compliance with FSSC 22000. The FSSC focuses on continual improvement and innovation, incorporating the principles of ISO 22000, sector specific Pre-Requisite Programs (PRPs) and FSSC 22000 specific requirements.

This two-day FSSC 22000 Internal Auditor course includes engaging modules, interactive workshops and role play to teach delegates how to assess the effectiveness of the FSMS and its compliance with FSSC 22000, identify hazards and nonconformities and provide recommendations for improvements.

### **COURSE DURATION**

2 days

### **CPD**

Equivalent to 14 hours

### **COURSE PRICE**

[Request quote](#)

### **CERTIFICATES**

All delegates will receive a certificate on completion.

## Who should attend?

- Staff who will be involved in performing internal audits (first party), including those managing the audit programme, auditors and the audit team within a FSSC 22000 certified organisation
- Staff within an organisation who are seeking to gain FSSC 22000 certification, including those within organisations who are already ISO 22000 certified
- Those seeking to implement a Food Safety Management System which is recognised by the Global Food Safety Initiative (GFSI)
- Managers responsible for the FSMS
- Auditees who wish to understand the audit process within the food sector

Some delegates may find it beneficial to attend our [Understanding ISO 22000 training course](#) to gain a better understanding of FSSC 22000, ISO 22000 and ISO/TS 22002-1.

## Skills gained

By the end of this FSSC 22000 V5.1 Internal Auditor course delegates will understand the principles of an internal FSSC 22000 audit and be able to:

- Plan, conduct, report and follow up a FSSC 22000 internal audit
- Assess an organisations Food Safety Management System (FSMS) in line with ISO 22000
- Gather objective evidence through interview, observation and sampling
- Identify hazards within the FSMS and understand how these can be analysed and controlled
- Contribute to the continual improvement of the FSMS

## Key topics

- Overview of FSSC 22000 and the specific requirements including V5.1 requirements
- ISO 19011:2018 – Guidelines of Auditing Management Systems, including risk-based approach to the principles of auditing
- Sector specific Pre-Requisites Programmes (PRP)
- Hazard control and analysis (HACCP, CCPs and OPRPs)
- Requirements of a Food Safety Management System (FSMS)
- The internal audit process: audit stages, scope, objectives, planning, interviewing techniques, reports, follow-up and closing meetings.
- Checklists for ISO 22000, the relevant PRP standard and additional FSSC 22000 requirements
- Grading and closing nonconformities in line with FSSC 22000 requirements
- Overview of FSSC-22000 Quality

## Course agenda

Our training courses are designed to optimise the learning experience for delegates both in face-to-face settings and in our Virtual Classroom.

Under the guidance of our expert tutors, attendees will follow an agenda which is briefly outlined below:

- Welcome and Introductions
- Section 1 Introduction to ISO 22000 Auditing
- Section 2 Food Safety Management Systems
- Section 3 Managing an Internal Audit Programme
- Section 4 The Internal Audit Process – Phase 1: Preparation
- Workshop 1 Case Study Documentation Review
- Workshop 2 Analysing a Process
- Workshop 3 Audit Planning
- Workshop 4 Audit Checklist
- Section 4 (cont.) The Internal Audit Process – Phase 2: Audit Performance
- Workshop 5 Opening Meeting
- Workshop 6 Audit Performance
- Section 3 (cont.) Managing an Internal Audit Programme
- Workshop 7 Auditor Review
- Workshop 8 Report Writing and the Closing Meeting
- Section 4 (cont.) The Internal Audit Process – Phase 3: Audit Reporting
- Workshop 9 Reviewing Effectiveness of Corrective Action
- Section 5 The Auditor
- Review & Close

## In-company training

Ideal for groups, you can receive this course exclusively for your organisation at your premises or online in our user-friendly Virtual Classroom.

Enjoy cost-effective flexibility and personalised learning with tailored messaging designed to address your unique business challenges. Contact us for a quote.



Delegates who complete the course will receive a FSSC 22000 V5 Internal Auditor training course certificate.

Reviews & Booking >

The ease of understanding and ability to explain the content from the tutor was great and really made the learning experience and approach to the subjects much easier.

#### Capita

Tremendous knowledge and practical experience from the tutor, easy to follow and made me feel at ease.

#### Department for Environment, Food and Rural Affairs

The tutor was extremely knowledgeable in the subject and presented in a very engaging way, promoting interaction and fostering a really good learning environment for all. Genuinely one of the best instructors I have ever had in any subject.

#### Jet2.com Ltd

[Read our other course reviews](#)

## Why train with Bywater?

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Our expert training offers practical understanding of how to realise the benefits and assess the success of implementing and operating successful management systems.

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 Global Virtual Classroom

CQI & IRCA, ISEP, RSS and IOSH approved training provider.



IN-COMPANY TRAINING

## Booking is easy

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If you have any questions please call us on 0333 123 9001, use our online chat or email [contact@bywater.co.uk](mailto:contact@bywater.co.uk)

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