FSSC 22000 V5
FOOD SAFETY SYSTEMS CERTIFICATION
INTERNAL AUDITOR TRAINING COURSE

COURSE OVERVIEW:

This course consists of two separate eLearning modules:

1. FSSC 22000 V5 - Introduction

This will familiarise you with the process to establish, implement, operate, monitor, review and maintain a FSMS based on the framework and requirements of ISO 22000:2018 and the FSSC 22000 v5 Additional requirements and prerequisite programs.

2. FSSC 22000 V5 - Internal Auditor

Learn how to conduct an internal audit of a FSMS based on FSSC 22000 v5, ISO 22000:2018 and prerequisite programs in order to report on the effectiveness of the management system implementation in accordance with ISO 19011:2018, ISO 22002-1:2009 as applicable and contribute to the continual improvement of the FSMS.

Approved by:

COURSE OBJECTIVES:
IN THIS COURSE YOU WILL LEARN ABOUT:

- The purpose of FSSC 22000 v5 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards

- 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

- The importance of the Global Food Safety Initiative (GFSI)

- How to protect your business and consumers from food threats and/or risks by applying the requirements for food fraud mitigation and food defence

- About the updates to the scheme from version 4.1 to version 5

- The process of completing an internal audit of a food safety management system against FSSC 22000 V5 (ISO 22000:2018, FSSC 22000 Additional requirements and prerequisite programs (PRPs))

- Types of audit and principles of auditing in order to maintain and improve food safety standards in an organisation

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COURSE DURATION: 105 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: FSSC 22000

COURSE DESCRIPTION

This course will help you to understand how to conduct an internal audit of a FSMS based on FSSC v5 and ISO 22000:2015 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.

SGS is a FSSC Licensed Training Organisation. This internal auditor eLearning training course has been approved by FSSC 22000.

PRIOR KNOWLEDGE

This course assumes that the learner has knowledge of the following food safety management principles and concepts including:

- 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 the food chain in which the organisation operates
- The principles of HACCP as defined by the Codex Alimentarius Commission
- Hazard analylis experience (hazard and risk assessment)
- Commonly used food safety management terms and definitions as outlined in ISO 22000:2018 and FSSC 22000 v5

INTENDED AUDIENCE

This course is designed for experienced food safety professionals with an understanding of the management systems approach to food safety.

COURSE CONTENT: MODULE 1

SESSION 1: INTRODUCTION TO FSSC V5

- Background and history
- GFSI and the FSSC 22000 v5 certification scheme
- The FSSC 22000 v5 certification scheme and benefits
- Brief overview of the three requirements of the Scheme; ISO 22000:2018, prerequisite programs & technical specifications, FSSC Additional scheme requirements

SESSION 2: FOOD SAFETY MANAGEMENT SYSTEM ISO 22000:2018

- Establishing the FSMS
- Process approach
- Application of the PDCA cycle and risk-based thinking
- Framework for management system standards and requirements of clauses 4 -10

SESSION 3: GETTING FSSC 22000 V5 CERTIFICATION

- The food chain
- Categories and sub-categories
- Prerequisite programs & technical specifications
- Additional scheme requirements
- Food Fraud and Food Defence (HACCP, TACCP & VACCP)

COURSE CONTENT: MODULE 2

SESSION 1: AUDIT DEFINITION, TYPES AND PRINCIPLES

- Auditing definition and standards
- Types of audit and audit methods
- Legal compliance
- The principles of auditing

SESSION 2: ROLES AND RESPONSIBILITIES

- The auditor's role
- Audit team members & competencies

SESSION 3: PLANNING THE AUDIT

- Auditing standard ISO 19011:2018
- Audit schedule and activities (work documents, audit plan, checklist, sampling plan)

SESSION 4: CONDUCTING THE AUDIT

- The opening meeting
- Collecting and verifying audit evidence against audit schedule and planned activities
- Sampling techniques
- Conducting interviews
- Controlling the audit

SESSION 5: AUDIT REVIEW AND CLOSE

- The closing meeting (findings, nonconformities, CARs and opportunities for improvement
- Audit completion (follow up, close out, audit report)
- Management review

COURSE CERTIFICATION

Learners will be required to complete the entire course and gain a pass mark of 60% or more in the final assessment. Upon successful completion, learners will be able to download a certificate of completion.

WHEN YOU NEED TO BE SURE

SGS