



## FSSC 22000 V5 FOOD SAFETY SYSTEMS CERTIFICATION INTERNAL AUDITOR TRAINING COURSE

### COURSE CRITERIA

UPON COMPLETION OF THIS COURSE,  
LEARNERS WILL HAVE THE KNOWLEDGE  
AND SKILLS TO:

- Explain the structure of FSSC V5 and the role of internal audit in the maintenance and improvement of food safety standards;
- Explain the PRPs and Additional Requirements of FSSC V5;
- With reference to the Plan-Do-Check-Act cycle, explain the process-based FSMS model for ISO 22000, and the role of internal audit in the maintenance and improvement of FSMS;
- Plan, conduct, report and follow up an internal audit as part of a FSMS based on FSSC V5, ISO 22000 and in accordance with ISO 19011.

Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

### PRIOR KNOWLEDGE

Before starting this course, learners are expected to have the following prior knowledge:

- Management principles and concepts:
  - Plan-Do-Check-Act (PDCA) cycle.
- Food safety management:
  - concepts of food safety management including – HACCP, hazard analysis, hazard and risk assessment and management etc. and the relationship between food safety management, customer satisfaction and customer food safety requirements;
  - commonly used food safety management terms and definitions, as given in ISO 22000 and FSSC v5.
- FSSC 22000 v5 and ISO 22000
  - the requirements of FSSC V5 and ISO 22000 which may be gained by completing a foundation training course or equivalent.

## SGS ACADEMY

-  [www.sgs.com/en/training-services](http://www.sgs.com/en/training-services)
-  [www.facebook.com/sgsglobalacademy](https://www.facebook.com/sgsglobalacademy)
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-  [train.global@sgs.com](mailto:train.global@sgs.com)

**COURSE DURATION:** 2 days  
**DELIVERY METHODOLOGY:** Face to Face  
**COURSE LANGUAGE:** English  
**ACCREDITATION:** FSSC 22000

#### COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills required to perform an internal audit of part of a FSMS against FSSC 22000 V5 and ISO 22000:2018, in accordance with ISO 19011:2018 and, ISO/TS 22002-1:2009 as applicable.

Approved by:



## COURSE CONTENT

### SESSION 1: INTRODUCTION TO FSSC 22000 V5

- History of FSSC 22000 and ISO 22000:2018
- FSSC 22000 and FSMS family of standards
- FSSC 22000 V5 requirements; Purpose and benefits of a FSMS
- Compatibility with other management system standards
- General food microbiology and hygienic food practices
- Principles of HACCP
- Process approach and continual improvement
- PDCA cycle

### SESSION 2: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- Application of PDCA cycle
- Context of the organisation
- Leadership
- Policy and objectives
- Planning
- Support
- Documented information
- Competence and awareness
- Operation
- Performance evaluation
- Nonconformity and corrective action
- Continual improvement

### SESSION 3: AUDIT DEFINITION, TYPES AND PRINCIPLES

- Audit definition
- Principles of auditing
- Types of audit

### SESSION 4: ROLES AND RESPONSIBILITIES OF AUDITORS

- Roles and responsibilities
- Behaviours
- Supporting people
- Managing the audit
- Questioning techniques

### SESSION 5: THE AUDIT PROCESS

- Audit objectives
- Scope and criteria
- Audit methods and evidence

### SESSION 6: PREPARING FOR THE INTERNAL AUDIT

- Document review
- Audit plan
- Work documents

### SESSION 7: CONDUCTING THE AUDIT

- Collecting and verifying information
- Opening meeting
- Conducting the audit
- Questioning techniques
- Controlling the audit

### SESSION 8: AUDIT REVIEW

- Audit review meeting
- Audit findings
- Finding statements
- CARs
- Classification of CARs
- Opportunities for improvement

## COURSE CERTIFICATION

Learners who attend the full duration of the course will be issued with a "Certificate of Attendance".