

IRCA UK APPROVED ISO 22000:2005 FOOD SAFETY MANAGEMENT SYSTEM (FSMS) AUDITOR/LEAD AUDITOR TRAINING PROGRAM

TRAINING CONTENT	
INTRODUCTION	<ul style="list-style-type: none"> • IRCA and the Auditor Registration Scheme • Auditor Codes of Conduct
AN OVERVIEW OF FOOD SAFETY MANAGEMENT SYSTEM (FSMS)	<ul style="list-style-type: none"> • Consumer demands and the need to control food safety • Historical and social aspects of public health and food safety • International frameworks, protocols, regulations for food safety • General food microbiology and hygiene food practices <p><i>Exercises and Group Discussion on above</i></p>
THE REQUIREMENTS OF ISO 22000 EXPLAINED	<ul style="list-style-type: none"> • Evolution of ISO 22000 FSMS • Structure and General principles • Planning and realization of safe practices • Verification, validation and improvement <p><i>Exercises and Group Discussion on above</i></p>
ISO 22000 FSMS AUDITING	<ul style="list-style-type: none"> • What is an Audit and why are Audits necessary? • The Audit Process • Auditing in relation to the "Process approach" • ISO 19011 and auditor competence <p><i>Exercises and Group Discussion on above</i></p>
THE ASSESSMENT PROCESS	<ul style="list-style-type: none"> • Initial Contact • Pre-Assessment Visits • Document Review • Initial Preparation • Development of the Assessment Schedule • Communication • Detailed Planning • The On-Site Assessment • Opening Meeting • Audit Conduct

	<ul style="list-style-type: none">• Evaluating Results• Closing Meeting• Corrective Action• Formal Report• Follow-Up and Surveillance Visits <p><i>Exercises and Group Discussion on above</i></p>
AUDIT TOOLS & TECHNIQUES	<ul style="list-style-type: none">• Detailed Planning & Check List development• Searching for Evidence• Conducting Interview and Asking Questions• Auditor and Auditee Tactics• Recording the Results <p><i>Exercises and Group Discussion on above</i></p>