

FOOD SAFETY AUDITING

A Two Day Course

Course Outline

For

Personnel who are required to perform and/or manage in-house food safety audits.

Purpose

To enable course members to:

- Schedule, plan and prepare food safety audits
- Identify potential food safety and hygiene problems
- Perform food safety audits effectively
- Initiate suitable corrective actions
- Report findings clearly and concisely

Content

- The importance of food safety audits
 - Legal requirements
 - Customer requirements
- Food Safety audit objectives
- Identifying potential food safety problems
 - Physical contamination
 - Chemical contamination
 - Bacterial contamination/growth
 - Allergens
- Auditing HACCP systems
- Audit planning and preparation
- Performing audits
 - Auditor conduct
 - Auditing techniques
 - Recording the audit
- Corrective actions
- Audit reports
- Preparation and performance of live audits

Duration

This course is designed to be held in-company on a food manufacturing site. It is highly participative and is structured to enable course members to put food safety audit theory into practice during live audits.

FOOD QUALITY SERVICES