

FSSC 22000- INTERNAL AUDITORS

DATE
17&18 May 2023

VENUE
Online

DURATION
14 hours

TUTOR
Vukasin Tadic

LANGUAGE
English

[APPLICATION FORM](#)



FREDERICK UNIVERSITY



DESCRIPTION OF THE TRAINING COURSE

FSSC 22000 is a Food Safety System Certification Scheme in accordance with the requirements of ISO 22000:2018 standard, the prerequisite programs as defined in the relevant technical standards of the ISO/TS 22002 series, and the additional requirements of the FSSC 22000.

The purpose of the FSSC 22000 Scheme is to ensure that it consistently meets international requirements leading to certification that in turn ensure the provision of safe food products to consumers worldwide. The objectives of the FSSC 22000 Scheme include the control and reduction of any security risk related to finished food products delivered to the next stage of the food chain and the creation and maintenance of an accurate and reliable Register of Certified Organizations that have proven to comply with its requirements. One of the basic principles of the FSSC 22000 Scheme, as all management systems, is the performance of Internal Audits that is mandatory for ensuring the continuous improvement and upgrade of organizations' Food Safety Management System (FSMS).

TÜV CYPRUS in cooperation with Frederick University as part of their commitment in providing high quality training services to their partners, organize this two-day Internal Auditors training course that introduces the principles of internal audits process, with respect to FSSC 22000 Scheme requirements, that include the programming, planning and conducting internal audits, reporting audit findings, and following-up corrections / corrective actions, in accordance with the guidelines for auditing management systems outlined in the ISO 19011:2018 Standard

COST OF THE TRAINING COURSE

Cost
€600



FREDERICK UNIVERSITY



OBJECTIVES

With the completion of the training course participants will be able to:

1. Be able to interpret and apply the requirements of a FSMS based on FSSC 22000 Scheme, as applicable to their organisation's operational framework, and the objectives, purpose and scope of the internal audit.
2. Know the characteristics of an internal auditor, his/her role and responsibilities.
3. Gain knowledge and understanding about the basic principles, procedures and techniques of internal audits, based on ISO 19011.
4. Be able to conduct the internal audit professionally and efficiently, and communicate effectively, respecting confidentiality, personal and business information.
5. Acquire experience in planning the audit, developing the internal audit plan and relevant questionnaires, review documented information, interview the relevant personnel, collect and evaluate evidence, report nonconformities, and audit corrective actions.

PURPOSE

The purpose of this training course is to provide thorough and in-depth training of participants in the principles, requirements, techniques and practical application of internal audits of FSMS in line with the requirements of the FSSC 22000 Scheme Version 5.1 and in accordance with the guidelines of ISO 19011:2018 standard. Participants are trained in the general auditing guidelines and techniques, and the internal audit process, which includes the programming, planning and conducting internal audits, reporting audit findings, and following-up corrections / corrective actions.

TARGET AUDIENCE

1. Internal Quality Auditors
2. Food Safety Auditors
3. Managerial, Supervisory & Technical staff across the food chain
4. Food Safety Team Members
5. FSMS Business Consultants
6. Any other participant who wishes to gain or improve his/her knowledge and skills upon internal audits of management systems according to the FSSC 22000 Certification Scheme.

Application Form

Please complete and return the form via E-mail to ekek@frederick.ac.cy

Seminar Code: 090930731

Organization Name			
Social Insurance Number			
VAT No			
Postal Address			
Participants' Full Name		Participants' ID Card	Position in the Organization
1.	1.	1.	1.
2.	2.	2.	2.
3.	3.	3.	3.
Participation Incentives:			
Tel.	Fax	Mobile	Email
Contact Person Name:			
Payments of the cost for participation shall be made PRIOR THE BEGINNING of the training course to the following bank account:			
Όνομα λογαριασμού: TUV CYPRUS LTD Τράπεζα Κύπρου IBAN CY 81 0020 0338 0000 0001 0236 4400 • SWIFT BIC BCYPCY2N ASTROBANK LTD IBAN CY 2500 800 104 0000 0000014337336 • SWIFT BIC PIRBCY2N Ελληνική Τράπεζα IBAN CY 08 0050 0143 0001 4310 A647 5401 • SWIFT BIC HEBACY2N			
Cost			
€600			

FSSC 22000 – INTERNAL AUDITORS

Training Content 17&18 May 2023

DAY 1 – 17 May 2023

Time	Training Content
09:00-11:00	<p>Introduction (Icebreaker), Presentation of tutor and delegates FSSC22000 Structure, philosophy & principles a) FSSC 22000 General Introduction Purpose, Vision, Mission, Components (FSSC 22000 Requirements, ISO 22000:2018 and Sector specific PRPs), History b) FSSC 22000 Scheme Requirements Detailed analysis of food safety requirements ISO 22000:2018 Requirements and their implementation Chapter 4. Context of the organization • 4.1. Understanding the Organization and its Context • 4.2. Understanding the Needs and Expectations of Interested Parties • 4.3. Determining the Scope of FSMS • 4.4. FSMS Chapter 5. Leadership • 5.1. Leadership and Commitment • 5.2. Policy</p>
11:00-11:15	Break
11:15-13:15	<p>Chapter 6. Planning • 6.1. Actions to Address Risks and Opportunities • 6.2. Objectives of the FSMS and Planning to Achieve Them • 6.3. Planning of Changes) Examples and activities Chapter 7. Support • 7.1 Resources • 7.2 Competence • 7.3 Awareness • 7.4 Communication • 7.5 Documented Information Examples and activities Chapter 8. Operation • 8.1 Operational Planning and Control • 8.2 Pre-Requisite programs • 8.3 Traceability system • 8.4 Emergency preparedness and response • 8.5 Hazard Control • 8.6 Updating the information specifying the PRP and Hazard control plan • 8.7 Control of monitoring and measuring • 8.8 Verification related to PRP and the hazard control plan • 8.9 Control of product and process nonconformities</p>
13:15-13:45	Break
13:45-15:45	<p>Chapter 8. Operation Examples and activities Chapter 9. Performance Evaluation • 9.1 Monitoring, measuring, analysis and evaluation • 9.2 Internal Audits • 9.3 Management Review Chapter 10. Improvement • 10.1 Non conformity and corrective action • 10.2 Continual Improvement • 10.3 Update of the FSMS</p>
15:45-16:00	Break
16:00-17:00	<p>Chapter 9 & Chapter 10 Examples and activities Review of day 1 - Questions and answers</p>

DAY 2 – 18 May 2023

Time	Training Content
09:00-11:00	<p>Review of Day 1 FSSC 22000 Scheme Pre-Requisite Programmes (PRPs) - ISO/TS 22002-1 Requirements</p> <ul style="list-style-type: none"> • Construction and layout of buildings • Layout of premises and workspace • Utilities - air, water, energy • Waste disposal • Equipment suitability, cleaning and maintenance • Management of purchased materials • Measures for prevention of cross contamination • Cleaning and sanitizing • Pest control • Personnel hygiene and employee facilities • Rework • Product recall procedures • Warehousing • Product information & consumer awareness
11:00-11:15	Break
11:15-13:15	<p>Pre-Requisite Programmes (PRPs) - ISO/TS 22002-1 Examples and activities</p> <ul style="list-style-type: none"> • Food defense • biovigilance • bioterrorism • Food Fraud
13:15-13:45	Break
13:45-15:45	<p>Internal Auditors Requirements (based on ISO 19011): Attributes, Roles and Responsibilities, Competencies (Skills, Knowledge, behaviour). Examples and activities. Internal Audit Process</p> <p>a) Overview of ISO 19011 standard b) Basic Auditing Principles Based on ISO 19011 c) Audit Terms & Definitions d) Internal Audit Programme Management e) Planning the Internal Audit f) Conducting the Internal Audit Examples and activities</p>
15:45-16:00	Break
16:00-17:00	<p>Internal Audit Process</p> <p>g) Reporting Audit Findings (including Nonconformities) h) Audit Follow-Up / Corrective Actions Review Examples and activities. Review of day 2 - Questions and answers -Evaluation of tutor</p>