



## FSSC 22000:2005 Internal Auditing

FSSC 22000 combines ISO 22000:2005 and PAS 220:2008 into a comprehensive food safety management system based on the principles of HACCP (Hazard Analysis Critical Control Point) and prerequisite programs. This certification scheme requires the identification and analysis of hazards that could reasonably occur within the food chain – from farms, through processing and packaging, to warehousing, and delivery to the customer. These hazards are documented and appropriate controls are put in place to ensure the safety of the food supply. PAS 220:2008 requires established prerequisite programs to ensure food safety in the manufacturing portion of the food chain.

In Understanding FSSC 22000 and Internal Auditing, participants will learn the requirements of ISO 22000:2005 and how they relate to HACCP and will learn the requirements of PAS 220:2008 for prerequisite programs. Then, they will learn how to plan and conduct internal food safety management system audits. This course is designed for new auditors or for qualified auditors who need a thorough refresher or an understanding of how to apply internal auditing in food safety. This session uses a combination of individual participation and group activities to guide the participants through the requirements of ISO 22000:2005 and PAS 220:2008 and to provide participants with the skills needed to successfully conduct internal audits. A case study will help participants refine their auditing skills. The course is based on ISO 22000:2005, PAS 220:2008, and ISO 19011. This session uses a combination of individual participation and group activities to guide the participants through these requirements.

Length: 3 days

CEUs: 2.1

Prerequisites: *None*

### WHAT YOU WILL LEARN

- ISO 19011:2002 Standard on performing audits
- Comply to the ISO 22000:2005 Standard by applying the Process Approach to your quality management system
- Principles of HACCP (Hazard Analysis Critical Control Point)
- Form an audit team
  - Who needs to be on it
  - Determine roles & responsibilities of each individual
- Conduct an audit meeting
  - Who needs to be there from the audit team
  - Who needs to be there from the organization receiving the audit
  - Agenda
  - What reports are needed and how to form them
- Documentation
  - What is needed
  - How to organize according to the ISO 19011:2002 Standard
- Nonconformities
  - How to classify, record and resolve
  - How to implement preventative measures to avoid future nonconformities

FSSC 22000:2005

## PLEXUS LEARNING MODEL

Learning is maximized through participation. That is why Plexus training avoids lecture-based teaching and focuses on group activities, case studies and hands-on applications. *Learn by doing.*

## WHO SHOULD ATTEND

- Any member of an ISO 22000:2005 implementation team
- New internal auditors and experienced auditors that have not attended training in over three years
- Representatives from key functional groups involved in an organization's quality management system

## INSTRUCTORS

*Plexus Master Trainers.* Plexus Master Trainers train and evaluate:

- ISO 9001:2008, ISO/TS 16949:2009, AS9100, ISO 14001:2004 Environmental Management Systems, ISO 22000:2005 Food Safety, ISO 9001:2008 for Healthcare and ISO 13485:2003 for Medical Devices.
- Plexus trains 3<sup>rd</sup> party auditors and wrote the materials used to certify all of them
- Supplier Auditors

## AGENDA

### Day 1

- ❖ Overview of ISO 22000:2005
- ❖ Food Safety Management Terminology
- ❖ ISO 22000:2005 Standard – Understanding the Requirements
- ❖ Requirements for Documents and Records

### Day 2

- ❖ Introduction
- ❖ Overview of ISO 22000 Food Safety Management System
- ❖ Process Approach
- ❖ ISO 19011
- ❖ Auditing Skills
  - Auditing Principles
  - Communication
  - Conflict Management
- ❖ Auditing – Case Study

### Day 3

- ❖ Audit Applications
  - Planning the Audit
  - Preparing for the Audit
  - Performing the Audit
  - After the Audit
- ❖ Auditing – Case Study (Continued)
- ❖ Exam