



FSSC 22000 v5.1

Lead Auditor Course (2461) CQI and IRCA



Course Aim

The aim of this course is to provide the knowledge and understanding how best to audit an organisation's entire Food Safety Management System (FSMS) to meet the requirements of the FSSC 22000 scheme, either as a third or second-party auditor.

The Food Safety System Certification 22000 (FSSC22000) includes a complete certification Scheme for the auditing and certification of a Food Safety Management Systems (FSMS).

This intensive, challenging and highly interactive training program is for those people who require an in-depth understanding of the knowledge and skills required to perform second and third-party audits of a FSMS against FSSC 22000 or ISO 22000. Many of the skills acquired on this course can be applied to auditing other Food Safety Management Systems.



Course Duration

This is a 5 day course.



Certification

Delegates successfully completing the course will receive a CQI and IRCA accredited certificate (2461).



Agenda

- PDCA cycle and its use within an FSMS
- The FSSC standard (ISO 22000, ISO 22002 pre-requisite standards and FSSC additional requirements)
- Terms and definition used in FSSC 22000 and ISO 22000
- FSMS Documentation
- ISO 19011/ ISO17021 and auditing
- 1st, 2nd, and 3rd party audits
- Benefits of third party accredited certification
- The audit processes
- Selecting an audit team
- Stage 1, Stage 2, surveillance, unannounced and recertification audits
- Auditor responsibilities and competencies
- Planning and conducting an audit
- Auditing Food Safety Management System requirements
- Generating audit findings and nonconformities
- Reporting and following up of an audit

Safety / Value / Availability / Support



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Who Should Attend?

This course is aimed at delegates whose work may relate to the below roles:

- Delegates who wish to register as a food safety management system lead auditor with the CQI and IRCA under the food safety auditor scheme
- Food safety professionals with a responsibility to design, implement and manage a Food Safety Management System that meets the requirements of FSSC 22000 or ISO 22000
- Food safety auditors who have been looking to enhance their auditing knowledge and skills or looking to achieve formal recognition for their skills and knowledge.
- Auditors, from any Organisation in the food chain, who need to lead audits and audit teams, both in their own Organisation and in others, such as suppliers, where there is a requirement to audit Food Safety Management Systems against FSSC 22000 or ISO 22000.
- It is RECOMMENDED that those attending this course have the following prior knowledge: The relationship between food safety management and the provision of safe food
- Awareness of common examples of relevant national and local FSMS legislation (in the food sector and country relevant to the delegate)
- Knowledge of the requirements of FSSC 22000, ISO/TS 22002 and the commonly used food safety management terms and definitions as given in FSSC 22000
- The Plan, Do, Check, Act (PDCA) cycle

Pre-requirements

It is ESSENTIAL that those attending this course have the following prior knowledge:

- Knowledge of the principles of food safety management including pre-requisite programs and HACCP