SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











Fundamentals of Food Standards Auditing

FS021

Fundamentals of Food Standards Auditing

With greater consumer awareness of food hygiene and safety issues the need is greater than ever for food processors to develop and maintain effective food safety management systems. To effectively manage the HACCP systems, they need to be reviewed and audited (verified) on a planned frequency by trained auditors. Many internal audits are conducted in a haphazard manner providing very little useful information. As BRC and the American Food Safety Modernization Act (FSMA) place a greater emphasis on supplier approval second party auditing of one's suppliers, particularly high risk suppliers, is increasing in importance. Understanding the audit process is essential to efficiently audit, particularly when the audit duration may be limited.SQT Training

Food and drinks companies are now subject to many regulatory and customer food safety audits. European Regulation 178/2002 requires HACCP as a legal requirement in all food business operations. Third Party Certification against the BRC protocol or ISO 22000/ISO 22002 is now almost mandatory for food businesses who wish to trade with European retailers and further processors of branded product. Effective auditing is the key to maintaining compliance with these standards.

A HACCP System is defined by the U.S. Food & Drugs Administration, (FDA), as 'The firm's HACCP related activities including HACCP training, Prerequisite Program and HACCP Plan.' This model of a HACCP system has effectively been updated by ISO 22000 with the introduction of the concept of operational prerequisites.

This HACCP System model is effective in controlling food safety hazards as long as it is managed effectively via focused auditing. The prerequisite element of the HACCP system i.e. cleaning, personal hygiene, plant equipment and services etc. may often be overlooked with companies focusing most of their audit resources on the CCPs. This fundamentals course will focus on auditing elements of the FBO's chosen standard to ensure the overall food safety management system is effectively managed.

Duration & Price

Duration: 1 day
Public Virtual Training: £375
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
25 Nov 2026	Virtual	Book Date
18 Feb 2027	Virtual	Book Date
13 May 2027	Virtual	Book Date

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction and objectives
- Pre-Requisite Program
- BRC Technical Standard
- Type of Audits
- Audit Cycle / Internal Audit Schedule
- The Audit Process (10 Steps)
- Audit Planning & Preparation
- The Audit Team, Auditor Behaviour, Auditor Qualification
- Audit Checklist / Audit Toolkit
- Audit Execution
- Analysis of Audit Findings:
    - Non-conformance
    - Corrective Action
- Audit Report
- Course Review

Please have copies of the relevant food safety standards that you use in your business e.g., BRC standards, ISO 22000, ISO 22002.

Who should participate?

- Staff involved in developing, implementing, verifying and managing food safety management systems
- Staff who have responsibility for conducting internal audits
- Personnel with responsibility for vendor/external audits
- Departmental Managers and Supervisory Staff, Purchasing, Production, Technical
- General management who wish to acquire a broad knowledge of the relevant food safety standards

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the requirements of a Food Safety Management System – HACCP System
- Understand the importance of effective auditing (first, second or third party) of a food safety management system focusing on areas of greatest risk
- Design an Internal Audit Program and audit effectively against this program
- Carry out audits as an individual or part of a team by understanding the Audit Life Cycle
- Prepare an organization for third party assessment
- Use data collected during audit to improve the management of food safety
- Undertake a second party audit

What are the entry requirements?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Denis Kiely
View Profile



Edel Jones
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



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SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

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