

FSSC 22000 V5.1 & HACCP Internal Auditor eLearning Course



COURSE DESCRIPTION

This course will help you to understand how to conduct an internal audit of an FSMS based on FSSC v5.1 and ISO 22000:2015 so that you can report on the effectiveness of the management system implementation following ISO 19011, ISO 22002-1 and ISO/IEC 17021 as applicable and contribute to the continual improvement of the FSMS.

In November 2020, the scheme was updated from version 5 to version 5.1.

DURATION: 165 minutes

DELIVERY: eLearning

ACCREDITATION: SGS

LANGUAGE: English

FOR EXPERIENCED FOOD SAFETY PROFESSIONALS

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Understand the purpose of the FSSC 22000 v5.1 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards
- Apply the requirements of FSSC 22000 certification (ISO 22000:2018 FSMS requirements, sector-specific prerequisite programs (PRPs) and FSSC 22000 Additional requirements) in your organisation
- Understand the importance of the Global Food Safety Initiative (GFSI)
- Protect your business and consumers from food threats or risks by applying the requirements for food fraud mitigation and food defence
- Explain the updates to the scheme from version 5 to version 5.1
- Detail the process of completing an internal audit of a food safety management system against FSSC 22000 V5.1 (ISO 22000:2018, FSSC 22000 Additional requirements and prerequisite programs (PRPs))
- Demonstrate knowledge of audits and auditing principles to maintain and improve food safety standards in an organisation.
- Understand how the Hazard Analysis & Critical Control Points (HACCP) helps food businesses reduce the risk of safety hazards in food
- Familiarise with HACCP terms and the importance of food safety and food hygiene
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
- Identify and effectively control the hazards in your organisation relating to food safety.
- Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

AUDIENCE

This course is designed for:

- Experienced food safety professionals with an understanding of the management systems approach to food safety

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PRIOR KNOWLEDGE

Before starting this course, it is recommended that learners have prior knowledge of:

- Implementing or operating a management system within a food sector context.
- Prerequisite programs as specified in ISO/TS 22002-1.
- Good practice guides and or trading practices relevant to the segment of the food chain in which the organisation operates.
- The principles of HACCP as defined by the Codex Alimentarius Commission.
- Hazard analysis experience (hazard and risk assessment).
- Commonly used food safety management terms and definitions as outlined in ISO 22000:2018 and FSSC 22000 v5.1.
- Food safety hazards
- Working in a food catering establishment

COURSE CERTIFICATION

On completion of this course:



- The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment which completes this course.
- You have 12 months access to this course, effective from the date of purchase.

COURSE CONTENT

INTRODUCTION COURSE

- Introduction to FSSC v5.1, background, GFSI and FSSC 22000 v5.1 certification scheme and requirements
- The framework, clauses, process approach, application of PDCA and risk-based thinking
- Getting the FSSC v5.1 certification, the food chain, prerequisite program, food fraud and food defence (HACCP, TACCP & VACCP)

HACCP: FOODBORNE DISEASES

- Food hygiene, food illness and other related terms
- Importance of food hygiene
- Types of contamination, causes and effects

HACCP: LEGAL RESPONSIBILITIES

- Legal requirements for food operators and food handlers

HACCP: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- What is a FSMS
- Role and benefits of a FSMS
- Role of management

- PDCA process approach

HACCP APPLICATION AND PRINCIPLES

- HACCP application and preliminary tasks
- HACCP 7 principles
- Hazard analysis and maintaining documentation
- Conducting a risk assessment
- Control, prevent or eliminate a food safety hazard
- Check and validate compliance with food safety regulations (monitoring, verification, internal audit)
- Verification checks and controls

INTERNAL AUDITOR

- Auditing types and the principle of auditing
- Roles, responsibilities and competencies
- Planning, scheduling and preparing audit documents and activities
- Conducting the audit (verifying audit evidence against audit schedule and planned activities)
- Audit review (CAR's and opportunities for improvement)
- Follow up and closeout activities following the management review.



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