

# ISO 22000:2018

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## INTERNAL AUDITOR COURSE

### COURSE DATASHEET

**Location:**

Bahrain Financial Harbor  
East Tower, Level 11, Office  
1144, Block 346, Road 4626,  
Building 1398, Manama Sea  
Front. Bahrain.

**Phone:**

+973 33334517 / +966 569772024

**Email:**

[Hesham@heshamabbasforconsulting.com](mailto:Hesham@heshamabbasforconsulting.com)

# ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEMS INTERNAL AUDITOR COURSE

DURATION: 02 DAYS



The Food Safety Management Systems Internal Auditor Training Course provides participants with the knowledge and skills related to the preparation, planning, conducting, and reporting of audits and assessing the compliance of the Food Safety Management Systems with the requirements of ISO 22000:2018. The combination of presentations, discussions, and case-studies (individual and team) are designed to help you develop an understanding and lasting skillset to be used in your FSMS auditing career.

## Course benefits

Through lectures, discussions, workshops, and role plays, you will be able to:

- Describe the fundamental purpose of FSMS, principles, processes and techniques used for the assessment and management of food safety hazards, including their significance for FSMS auditors
- Explain the purpose, content and interrelationship of the following management system standards and requirements: ISO 22000:2018; guidance documents; industry

practice, standard operating procedures and the legislative framework relevant to a FSMS

- Interpret the requirements of ISO 22000:2018 in the context of an audit of the organization's FSMS
- Explain the role of an internal auditor to plan, conduct, report and follow up a FSMS audit in accordance with ISO 19011

## **Course outline**

- Introduction to Food Safety Management Systems and ISO 19011
- ISO 22000:2018 requirements
- Pre-audit management
- Desktop Audit/ Documentation Review
- Audit Planning
- Conducting an Opening Meeting
- Auditing Techniques
- Evaluation of audit observations and raising Non-Conformance Reports
- Conducting a Closing Meeting
- Writing Audit Reports
- Audit Follow up Actions
- Clearance of Non-Conformance Reports

## **This course is for**

- Food Safety managers, officers, executives, team leaders
- Food Safety and Hygiene Consultants and Subject Experts
- Management Representatives of FSMS, FSSC and HACCP certified organizations
- QMS / HSE / Operations and Production employees working in food sector organizations
- Existing auditors in other disciplines who want to audit against ISO 22000 based FSMS
- Anyone seeking a career in food safety management system auditing ▪ Individuals aspiring career in Food Industry

## **Deliverables**

- Course materials
- Free access of webinars
- Refreshment and lunch meals

## **Prerequisites**

Delegates are expected to have sufficient knowledge of the ISO 22000 standard requirements prior to attending this class.

## **Need an in-house course?**

Let us know if you need this training to be conducted for your organization employees, we will share the proposal for in-house course at a special rate.