



## FSSC 22000 Version 5 Food Safety Management Systems Auditor/Lead Auditor Training Course

### Training course



#### Essential information about the course

This course has been designed to help food safety professionals gain the knowledge and skills required to perform first, second and third-party audits of FSSC 22000 food safety management systems (FSMS) in accordance with ISO 19011, ISO 17021 and ISO/TS 22003.

Over five days you'll gain the knowledge and skills required to plan, conduct, report on and follow up a successful FSSC 22000 version 5 food safety management system audit. Using a step-by-step approach, you'll be guided through the entire audit process from initiation to follow-up according to best practice techniques.

Whether you're new to auditing to this standard or upgrading your skills, this course will update you on the latest developments in food safety allowing you to drive the continual improvement of your business. The key principles and practices of effective FSMS audits in line with FSSC 22000 and ISO 19011 Guidelines for auditing management systems will be covered.

You'll also learn to describe the purpose of an FSSC 22000 audit and satisfy third-party certification as well as grasp the key principles and practices of effective food safety management system audits in accordance with FSSC 22000 version 5 inclusive of specific audit criteria for:

- ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain
- ISO/TS 22002-1:2009 'Prerequisite programmes on food safety, Part 1- Food Manufacturing'
- FSSC additional requirements

#### Our course agenda

<p><b>Day 1</b></p> <ul style="list-style-type: none"> <li>• Purpose and Business Benefits of FSSC FSMS</li> <li>• Terminology</li> <li>• Context of a FSMS in the food supply chain</li> <li>• Food safety hazards and risks</li> <li>• FSMS processes</li> <li>• ISO/TS 22002-1 specified requirements</li> <li>• FSSC 22000 v5 additional requirements</li> <li>• Documentation requirements</li> <li>• Role of the auditor</li> <li>• First, second and third-party audits</li> <li>• Typical audit activities</li> <li>• Audit objectives, scope and criteria</li> <li>• FSSC certification process</li> <li>• Audit resources</li> </ul>	<ul style="list-style-type: none"> <li>• Roles and responsibilities and confidentiality</li> <li>• Audit methods</li> <li>• Stage 1 and Stage 2 audits</li> <li>• Risk assessing audit criteria</li> <li>• Audit plan</li> <li>• Work documents</li> <li>• Developing process-based audit prompts relative to FSSC 22000</li> </ul>
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<p><b>Day 2</b></p> <ul style="list-style-type: none"> <li>• Opening meeting agenda</li> <li>• Audit evidence</li> <li>• Effective communication</li> <li>• Audit findings</li> <li>• Audit meetings</li> <li>• Audit report</li> <li>• Audit follow-up</li> <li>• Context of regulatory requirements vs. industry food safety best practice standards</li> <li>• Initiating the audit</li> <li>• Document review</li> <li>• Audit plan</li> <li>• Working documents</li> <li>• Opening meeting</li> </ul>	<p><b>Day 3</b></p> <ul style="list-style-type: none"> <li>• Observations</li> <li>• Interviewing 'Top Management'</li> <li>• Auditing process: 'Food Safety Management System Context'</li> <li>• Auditing process: 'Food Safety Management System Planning'</li> <li>• Auditing process: 'Food Safety Management System Operations'</li> </ul>
<p><b>Day 4</b></p> <ul style="list-style-type: none"> <li>• Auditing process: 'Food Safety Management System Performance'</li> <li>• Auditing process: 'Food Safety Management System Continual Improvement' Auditing</li> <li>• Nonconformities</li> <li>• Closing meeting</li> <li>• Audit report</li> <li>• Audit follow-up: Corrective actions</li> </ul>	<p><b>Day 5</b></p> <ul style="list-style-type: none"> <li>• Course review and final questions</li> <li>• Introduction and readiness for the exam</li> <li>• Examination</li> </ul> <p>Book today at <a href="http://bsigroup.com/training">bsigroup.com/training</a></p>

**Please note:** There is a requirement for delegates to undertake some evening preparation on days 1-4.

Passing the exam will earn you a certificate of achievement, while choosing not to take it, or not passing the exam, will allow you to receive a certificate of attendance.

**Make sure the course is right for you**

**Who is this course for?**

Anyone responsible for or associated with their organization's FSSC 22000 FSMS.

<p><b>What will I learn?</b></p> <ul style="list-style-type: none"> <li>• Describe the purpose of an FSMS, FSMS standards, management system audits and third-party certification</li> <li>• Explain the role of an auditor to plan, conduct, report and follow up an FSMS audit in accordance with ISO 19011, ISO 22003 and ISO/IEC 17021</li> <li>• Plan, conduct, report and follow up an audit of an FSMS to establish conformity (or otherwise) with FSSC 22000 version 5 in accordance with ISO 19011, ISO 17021, and ISO/TS 22003</li> </ul>	<p><b>What are the benefits?</b></p> <ul style="list-style-type: none"> <li>• Identify the aims and benefits of an FSSC 22000 audit</li> <li>• Interpret FSSC 22000 requirements for audit application</li> <li>• Plan, conduct and follow-up auditing activities that add real value</li> <li>• Grasp the application of risk-based thinking to products and processes, leadership and process management</li> <li>• Access the latest auditor techniques and identify appropriate use</li> <li>• Build stakeholder confidence</li> </ul>
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**Prerequisites** - you are expected to have the following prior knowledge:

Delegates are expected to have prior knowledge of the FSSC 22000 scheme, ISO 22000:2018, PRPs and hazard control. If you don't meet these requirements, it's not likely you will meet the learning objectives or successfully pass the examination.

It would also be beneficial to have been involved in, or preferably undertaken, FSMS audits before attending this course.

### **Why invest in training from BSI?**

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment, so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

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