



# ISO 22000:2018

## FOOD SAFETY MANAGEMENT SYSTEMS

### Course Description:

This 2-day training program is designed to provide participants with the knowledge and skills required to conduct internal audits of a Food Safety Management System (FSMS) based on the ISO 22000 and ISO 19011:2018 standards. Participants will learn the principles and practices of auditing, as well as the specific requirements of ISO 22000, to effectively assess and improve the performance of their organization's food safety processes.

### Benefits:

- Gain a comprehensive understanding of ISO 22000 and its application in food safety management.
- Acquire the skills to plan, conduct, report, and follow up on internal audits.
- Enhance ability to identify and address potential non-conformities in the FSMS.
- Contribute to the continuous improvement of food safety practices within your organization.
- Increase credibility as an internal auditor in the field of food safety.

### Assessment:

A written examination and practical assessment will be conducted to evaluate participants' understanding and application of the ISO Management Systems auditing concepts.



## WHAT WILL YOU LEARN:

- Introduction to ISO 2200 and its significance
- Overview of food safety management systems
- Key principles and requirements of ISO 22000
- Documented information and record-keeping
- Overview of the auditing process
- ISO 19011 guidelines for auditing management systems
- Planning and preparation for internal audits
- Conducting effective audit interviews
- Reporting, documenting, and communicating audit findings
- Corrective actions and continuous improvement

## CERTIFICATION:

Participants who successfully complete the course and pass the assessment will receive a Certificate of Achievement as Internal Auditor.

## COURSE FEE INCLUDES:

- Certificate of Attendance / Achievement
- Training materials
- Examination fee

## REGISTRATION:



**RM 864.00**

\*Contact us for Inhouse Training quotation.



## UPON COMPLETION, YOU WILL BE ABLE TO:



Understand the principles and requirements of ISO 22000.



Interpret the key elements of a Food Safety Management System.



Demonstrate proficiency in planning and conducting internal audits.



Effectively report audit findings and make practical recommendations.



Understand the role of internal audits in maintaining and improving an FSMS.

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# COURSE OUTLINE

## DESCRIPTION

FSMS is not only a legal requirement for certain countries but the system itself is an assistive tool to ensure safe practices are followed within your business. A FSMS is a systematic approach to controlling food safety hazards within a food business in order to ensure that food is safe to be produced, safe to be delivered and also safe to be consumed.

An internal audit one of the core processes in contributing towards effective implementation of ISO 22000:2018 at the workplace. Internal audit course in ISO 22000:2018 will benefit the organization to improve their performance by developing the necessary skills to assess and report on the conformance and implementation of processes based on ISO 22000.

The participants will learn how to initiate an audit, prepare and conduct audit activities, compile and distribute audit reports and complete follow-up activities.


## OBJECTIVES


- Be able to prepare for conducting an audit based on ISO 22000:2018 standards.
- Know the process for conducting an audit.
- Write performance evaluation report.

## TOPICS

- SO 22000:2018 quick recap
- Auditing Elements
- Audit Planning
- Audit Preparation
- Audit Performing
- Non-Conformance Reporting
- Audit Reporting
- Report Assessment

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