

INTERNAL AUDITOR— FOOD SAFETY



This interactive course provides a comprehensive introduction to internal auditing that can be applied to any food safety scheme or quality management system standard such as FSMA (Food Safety Modernization Act) and ISO 9001, as well as GFSI standards such as SQF, Global GAP and BRC.

Participants will learn how to plan, prepare, perform, report, follow up and close an audit. It is ideal for individuals planning to do internal audits, supplier audits and people who want to understand the audit process.

This course emphasizes the effective use of corrective action and root cause analysis to ensure audit non-compliances are resolved.

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.



“Great presentation by the trainer, he has extensive real life knowledge and it shined through making the material that much more effective. Looking forward to his next course.”

- Previous trainee

Brief Class Outline

- Auditing concepts
- Auditor selection
- Audit planning
- Audit preparation
- Conducting the audit
- Collecting audit evidence
- Identifying and writing non-compliances
- Reporting results
- Follow-up and corrective action

Contact Us

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