NAVIGATE
FOOD SAFETY TRAINING

INTERNAL AUDITOR TRAINING

Whether you're an employee working on the line or a manager, food safety is crucial to what your company does. Knowing what that means in practical terms can be tricky - especially when faced with high-level terminology like "systems approach".

This course explains the principles and practices of auditing from a systems perspective so you can apply them in your own facility. You will learn each audit method and how they work seamlessly together.

THIS TRAINING WILL HELP YOU:

- Execute four audit methods.
- Communicate clearly and effectively with your team.
- Share the workload and responsibility of managing food safety.
- Pull everything together in a simple Internal Audit Program that meets any GFSI standard.
- Explain and justify your program to an auditor.

MODULE TOPICS:

1. INTRO TO MANAGEMENT SYSTEMS
2. BASIC AUDIT SKILLS
3. AUDIT PROGRAM
4. INSPECTIONS
5. VERTICAL AUDITS
6. INTERVIEWS
7. PLANNING THE AUDIT
8. PROCESS AUDITS
9. CORRECTIVE ACTIONS

1 HOUR PER MODULE

HANDS-ON EXERCISES

SELF-PACED

QUALITY MANAGERS PLANT MANAGERS MANAGEMENT TEAMS