

ISO 22000 Lead Auditor Training

Audit & Quality Assurance
Istanbul (Turkey)
23 - 27 Mar 2025

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ISO 22000 Lead Auditor Training

Ref: 3172_128197 **Date:** 23 - 27 Mar 2025 **Location:** Istanbul (Turkey) **Fees:** 3900 **Euro**

Introduction

This course provides an in-depth understanding of the requirements of ISO 22000, which governs Food Safety Management Systems FSMS. This ISO 22000 Lead Auditor Training is intended to take delegates through the history of food safety, the development of Hazard Analysis and Critical Control Points HACCP principles, and how they are integrated within the management system control as per the ISO Standard.

Course Objectives

- Acquainting with commonly used FSMS terminology facilitates effective communication within the food industry.
- A thorough examination of ISO 22000 and its requirements, explored clause by clause, ensuring a comprehensive grasp of the standard.
- Delving into internal auditing methodologies, complemented by practical case studies to solidify understanding.
- Insight into control measures and their classifications, highlighting their significance in preventing food contamination and foodborne illness.
- Emphasis on continual improvement and a systematic approach to enhancing FSMS.
- Conducting a hazard analysis to develop a robust, risk-based study of the process and ensure the safety of food products.
- Establishing a HACCP plan outlining protocols for the monitoring, corrective action, verification, and review processes.
- Detailing the requirements for verification and validation within the FSMS to ensure compliance and effectiveness.
- Outlining the importance of an effective Food Safety Management System compliant with ISO 22000 standards and how it contributes to the prevention of food poisoning and sustains food safety.

Course Outlines

Day 1: Introduction to Food Safety

- Exploring the use and function of food in society and introducing the concept of food safety.
- Discussing what food safety entails and the overarching aim of implementing food safety measures.
- Evaluating the costs associated with poor food safety practices and the benefits of maintaining high food safety standards.
- An overview of food poisoning and foodborne diseases, emphasizing the importance of prevention and control.

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- Delving into the key principles of food hygiene and safety and how these principles form the foundation of any effective FSMS.

Day 2: Food Safety Management System FSMS

- Defining what a Food Safety Management System is and explaining its core components.
- Offers insight into determining the scope of FSMS for individual organizations.
- Discuss FSMS principles, the process approach, and risk-based thinking as it applies to food safety.
- Outlining the requirements of food safety standards and regulations, highlighting how these standards contribute to preventing food safety violations and promoting public health.

Day 3: Organisational Planning and Control: Clauses of ISO 22000

Plan FSMS

- Clause 4: Context of the Organisation
- Clause 5: Leadership
- Clause 6: Planning
- Clause 7: Support

Do FSMS

- Clause 8: Operation

Check FSMS

- Clause 9: Performance Evaluation

Act FSMS

- Clause 10: Improvement

Day 4: Internal Management System Audit

- Instruct how to conduct an internal audit of the organization's functioning and the activities that impact food safety.
- The evaluation of the organization's overall performance and decisions made to improve the FSMS.
- Focused discussion on systemic improvements to enhance the effectiveness of the FSMS.

Day 5: Introduction to HACCP

- Providing a comprehensive overview of the HACCP system and its conceptual underpinnings.
- Exploring the history of the HACCP system and how it has evolved to become pivotal within FSMS.
- Delineating the principles of HACCP and demystifying the methodology behind HACCP planning.

A graphic of a chessboard with several chess pieces (a king, a queen, a rook, and a knight) in gold and silver, set against a background of concentric circles.

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Enhancements Using Keywords

Food Safety Training and Certification

A key component to maintaining a robust FSMS is providing continuous food safety training and certification for team members. This ISO 22000 Lead Auditor Training equips participants with the knowledge and skills necessary to perform audits that ensure diligent compliance with food safety standards and regulations. Additionally, it underscores the significance of continuous education in preventing food poisoning and ensuring food quality and safety.

Long-term Prevention of Foodborne Illnesses

Emphasis is placed on understanding and applying Food Safety Standards to create a framework focused on the long-term prevention of foodborne illnesses. Applying this knowledge is critical in fostering a culture of food safety within organizations, thereby minimizing the risks associated with food safety hazards.

A graphic of a chessboard with several chess pieces (a king, a pawn, and a knight) on it, set against a background of concentric circles.

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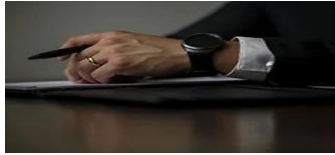
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