

## FSSC 22000 V6 Internal and Supplier Auditing

**Duration:** 2 Days

**Overview:** The "FSSC 22000 V6 Internal and Supplier Auditing" course equips participants with the essential skills and knowledge to conduct effective internal and supplier audits in accordance with FSSC 22000 V6 standards. This course delves into the auditing process, covering how to assess compliance with FSSC 22000 V6 requirements, evaluate supplier performance, and drive improvements in food safety management systems. Participants will gain practical insights into planning, executing, and reporting audits, and will learn strategies to address non-conformities and ensure ongoing compliance.

**Course Objectives (Expected Outcomes):** By the end of this course, participants will be able to:

- Understand the requirements and principles of FSSC 22000 V6 relevant to internal and supplier auditing.
- Develop an effective audit plan and checklist based on FSSC 22000 V6 requirements.
- Conduct internal audits to assess compliance with FSSC 22000 V6 and identify areas for improvement.
- Perform supplier audits to evaluate adherence to food safety standards and contractual obligations.
- Prepare detailed audit reports and implement corrective actions.
- Utilize audit findings to enhance the effectiveness of the food safety management system and supplier performance.

### Course Content:

- 1. Introduction to FSSC 22000 V6 and Auditing:**
  - Overview of FSSC 22000 V6 and its requirements
  - Comparison with previous versions and integration with ISO 22000:2018
  - Role and significance of internal and supplier audits in food safety
  - Audit terminology, types, and methodologies
- 2. Planning and Preparing for Audits:**
  - Developing an audit plan and checklist tailored to FSSC 22000 V6
  - Defining audit scope, objectives, and criteria
  - Selecting and training audit team members
  - Reviewing relevant documentation and data
- 3. Conducting Internal Audits:**
  - Techniques for executing effective internal audits
  - Interviewing personnel and observing processes
  - Identifying non-conformities and areas for improvement
  - Documenting audit findings and collecting evidence
- 4. Conducting Supplier Audits:**
  - Assessing supplier compliance with FSSC 22000 V6 and contractual requirements
  - Evaluating supplier processes, controls, and performance
  - Addressing non-conformities and performance issues
  - Building and maintaining effective supplier relationships



#### 5. Reporting and Follow-Up:

- Preparing comprehensive audit reports with clear findings and actionable recommendations
- Communicating audit results to management and relevant stakeholders
- Developing and tracking corrective action plans
- Evaluating the effectiveness of corrective actions and conducting follow-up audits

#### 6. Driving Continuous Improvement:

- Leveraging audit findings to drive improvements in the food safety management system
- Integrating audit results into organizational quality management processes
- Best practices for maintaining and enhancing food safety standards

#### 7. Practical Exercises and Case Studies:

- Hands-on practice with audit scenarios and real-life case studies
- Role-playing to develop auditing skills and techniques
- Analyzing audit reports and corrective action plans

**Who Should Attend?** This course is ideal for:

- Internal auditors and audit team leaders responsible for conducting audits within their organization.
- Quality assurance and food safety professionals involved in auditing and compliance.
- Supplier managers and procurement staff engaged in evaluating and monitoring supplier performance.
- Food safety managers and coordinators overseeing the implementation of FSSC 22000 V6.
- Consultants and auditors who provide third-party auditing services.

**Assessment:** Participants will be assessed through practical exercises, case studies, and a final examination. Upon successful completion, participants will receive a certificate of completion, demonstrating their proficiency in internal and supplier auditing according to FSSC 22000 V6.

**Entry Requirements:** Participants should have a basic understanding of FSSC 22000 standards and food safety management systems. Prior experience in auditing or food safety is beneficial but not mandatory.

**Progression:** Upon successful completion of this course, participants may choose to advance to further training in:

- FSSC 22000 V6 Lead Auditor Training
- ISO 22000:2018 Lead Auditor Training
- Advanced Food Safety Management System Strategies

### Training Options:

- **Online:** Live virtual sessions providing flexibility and interactive learning from any location.
- **Onsite:** Customized training at your facility, tailored to your organization's specific needs.
- **Off-site:** Training held at an external venue, offering an immersive learning environment.
- **In-Person:** Face-to-face sessions with experienced instructors, offering practical guidance and hands-on experience.



+27 66 136 9412



[www.ifsqconsultancy.co.za](http://www.ifsqconsultancy.co.za)  
[info@ifsqconsultancy.co.za](mailto:info@ifsqconsultancy.co.za)



44 Prestwick Crescent  
Unit 7 Prestwick Gardens  
Greenshields Park  
Port Elizabeth, 6070