Auditing Your Food Safety Programme Workshop

Scope and Key Points:
A two day Food Safety Programme internal auditing training workshop aimed at Food Safety Programme coordinators, Production Managers, Quality Assurance or Technical Managers, and Quality Assurance technicians. The workshop will provide you the skills to critically assess whether your food safety programme is up to date and effective, and will enable you to identify opportunities for improvement. Note that a working knowledge of HACCP based Food Safety Programmes and food legislation is recommended.

Key topics to be covered include:
- What is an audit; how does it fit with managing business risks?
- Audit standards and food legislation
- Elements of a HACCP based Food Safety Programme – coverage of expected content
- Hazard Analysis Critical Control Point – overview of key application principles
- Validation of critical limits – current thinking
- Overview of Food Standards Code – including food labeling requirements
- Homework exercise to complete overnight – review of a process flow diagram and product description.
- Audit challenges
- Human side of auditing – building relationships
- Audit skills – listening, questioning, gathering objective evidence, reviewing records
- The audit process – audit preparation, designing checklists, conducting the audit, making decisions, preparing audit reports, follow up
- There will be opportunity to discuss company specific issues, the FSP approval process, and other challenges in one-to-one format

The format of the workshop includes formal presentation, individual and group exercises, and informal discussion. Participants are encouraged to bring their company Food Safety Programmes to the workshop so that these can be used to add value to the learning experience.

Post Training Add-On:
An optional half day on-site coached internal audit is available on request, and given sufficient interest will be able to be delivered on a cost effective basis.

Presentation Details:
Dates: Tuesday 17th and Wednesday 18th February 2009
Venue: 42 Malvern Road, Mount Albert, Auckland
Time: 9.00am – 5.30pm (day 1), 8.30am – 5.00pm (day 2)

All participants will be provided with comprehensive course notes, together with background information. Morning and afternoon teas and lunch will be provided.

Presenter:
Shane Hopgood has operated Assured Food Safety Ltd, and Assured Audits NZ Ltd since 2002. Prior to this he was National Health and Food Safety Manager for Woolworths NZ Ltd, following ten years with MAF Quality Management/AgriQuality NZ Ltd as a food quality consultant and laboratory microbiologist. Shane is a NZFSA approved Food Safety Programme auditor, has developed more than 40 food safety programmes for a variety of industry sectors, and is an experienced course presenter. He is also an IANZ technical assessor in the fields of microbiology and inspection bodies (Food Safety Programme auditing).

Investment Required:
$695.00 + GST per participant (or $645.00 + GST per person for multiple registrations)