MS 1480: 2007 HACCP
INTERNAL AUDIT WORKSHOP
COURSE TOPIC OVERVIEW

Magcolm
Solutions

012 299 2738
www.magcolm.my

Course Outline: MS 1480: 2007 HACCP Internal Audit Training (1 Day)

HACCP is a proven risk analysis tools with a scientific approach to analyses food safety hazards along food supply chain. The implementation of HACCP in one organization need to be audited both internally and externally to ensure HACCP system is implemented effectively. Internal audit is an effective tool to drive continual improvement in the HACCP system. In this course, participants will gain practical knowledge and skill on internal auditing activities including planning, auditor appointment, audit reporting and CAR verification through practical live audit, group presentation and case studies.

On completion of this course, participants will be able to:

✓ Understand the internal audit requirements and processes
✓ Acquire knowledge and skills in establish the audit checklist
✓ Acquire knowledge and skills on how to report an audit & CAR writing
✓ Learn on CAR grading & CAR verification

Who should attend?

➢ HACCP team members
➢ QA & Production personnel
➢ Food Safety internal auditors
➢ Anyone who is directly involved in the implementation of HACCP

Topics include:

Introduction to Internal Audit
▪ Importance & types of Audit
▪ Requirement for Internal Audit

Audit Stages
▪ Audit Schedule Preparation
▪ Audit Plan Preparation
▪ Audit Checklist Preparation
▪ Conducting the Audit
▪ Evaluate Audit Evidence
▪ Reporting the Audit
▪ CAR Issuance, Follow-up & Verification
▪ Activities & Case Studies