



## Topics Covered:

This course will provide you with the knowledge and skills required to conduct an internal food safety audit. This includes understanding how food safety audits contribute to the maintenance and improvement of food safety management systems. Course meets requirements for BRC and SQF.

### 1. Introduction

Purpose of Internal Audits  
BRC and SQF requirements.  
ISO 19011

### 2.) Creating your internal auditor program

Audit schedule  
Audit criteria  
Responsibility  
Selection of Internal Auditors  
Audit objectives

### 3) Scheduling audits

### 4) Preparing checklists

### 5) Conducting the audit and audit techniques

### 6) Documenting findings

How to document corrective actions.  
Audit evidence  
Report.

### 7) Audit follow up

Verification techniques and requirements.

### 8) Reviewing the results / trends

## Materials Provided:

Slides from presentation and reference material.

## Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**

## Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

## Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

## Course Fee and Registration:

## For More Information Contact:

### Jim Landrigan

[BIO|FOOD|TECH](http://BIO|FOOD|TECH)

P.O. Box 2000  
Charlottetown, PE  
C1A 7N8

Toll free: 1-877-368-5548

Telephone: 902-368-5772

Fax: 902-368-5549

E-Mail [jklandri@biofoodtech.ca](mailto:jklandri@biofoodtech.ca)

