Sterling ACADEMY

Build the competence. Prove it with confidence.

COURSE BROCHURE

PRACTITIONER TRAINING · AUDITING

ISO 22000 and FSSC 22000 Internal Auditor Training

Self-paced online training (video) · 27 modules · about 6.5 hours of video · about 8.5 hours in total · English, with captions

Plan and carry out internal audits of a food safety management system against ISO 22000:2018 and FSSC 22000 Version 7, clause by clause, following ISO 19011:2026, from PRPs to the hazard control plan.

WHO IT IS FOR

Food safety team members, quality and technical staff, production supervisors and anyone appointed to carry out internal audits of an ISO 22000 or FSSC 22000 food safety management system.

WHAT YOU WILL LEARN

- Explain what ISO 22000:2018 and FSSC 22000 Version 7 require of internal audits
- Plan an audit and prepare checklists covering the FSMS, PRPs and additional requirements
- Audit prerequisite programmes on the production floor
- Audit the hazard analysis, OPRPs, CCPs and the hazard control plan
- Write clear nonconformities that state the requirement, the evidence and what was found
- Report audit results and follow up corrections and corrective actions

MODULES (27)

1. Welcome: why food safety internal...
2. ISO 22000:2018 and the FSSC 220...
3. What changed in FSSC 22000 Versi...
4. The language of food safety, for au...
5. What is required of internal audits
6. Principles of auditing ISO 19011:2...
7. A risk-based audit programme and...
8. Building the checklist from three la...
9. Context, interested parties and sco...
10. Leadership, the policy and the team
11. Planning and resources experts an...
12. Competence, awareness and com...
13. Documents, traceability and emerg...
14. Operational planning and PRPs, par...
15. PRPs on the floor, part two
16. Preliminary steps and the hazard a...
17. OPRPs, CCPs and the hazard contr...
18. Validation, verification and nonconf...
19. Analysis, review, improvement, up...
20. Culture, quality, reporting, the logo
21. Food fraud and food defence
22. Suppliers, labels, transport, waste
23. Allergens, monitoring, design, equi...
24. Opening meeting, interviews, site...
25. Evidence, sampling, following a pro...
26. Findings, report, and follow-up
27. Practice audit, exam and certificate

PRICE

US$99 per learner

Per learner, by team size

1–10 learners	**US$99**
11–50 learners	**US$79**
51–200 learners	**US$69**

Excluding taxes.

DURATION

About 8.5 hours in total (6½ hours of video)

MODULES

27

FORMAT

Self-paced online training (video)

LANGUAGE

English, with captions

ACCESS

12 months

CERTIFICATE

Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment