

Regulatory Food Safety Auditor

Program Overview:

Gain a practical understanding of the practices required to plan, organise, conduct, lead and follow-up an effective regulatory food safety audit in accordance with the State and Commonwealth legislation. This intensive training course will benefit Environmental Health Officers and other industry participants from areas including aged care, food service, manufacturing & certification providers.

Content:

This course includes:

- general principals of food hygiene, HACCP, the Food Standards Code;
- identification and risk assessment of food safety hazards;
- documentation and record keeping requirements;
- planning, organising and conducting assessments and audits, including preparation of checklists, designing audit plans and writing effective audit reports
- human aspects of assessments and audits including effective information gathering techniques

Learning Outcomes:

As a result of attending this program, participants should be able to:

- identify the food safety requirements and principles of Codex HACCP
- understand how an audit is planned, organised, conducted and followed-up in accordance with the guidelines of ISO 19011.

Course Qualifications:

On successful completion of the course assessments, participants will receive:

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| • FDFSACA | Assess compliance with food safety program |
| • FDFScoma | Communicate and negotiate to conduct food safety audits |
| • FDFSFSAA | Conduct food safety audits |
| • FDFSCHZA | Identify, evaluate and control food safety hazards |
| • RABQSA – FS | Food Safety Management Systems |
| • RABQSA – AU | Auditing Management Systems |
| • RABQSA – TL | Leading Management System Audit Teams |



FDF units of competence are issued by the Australian Institute of Management (WA) through a partnership arrangement.

Regulatory auditors must meet certain eligibility criteria. Contact your state health dept for information.