



INTERNAL AUDITING FOR FOOD SAFETY

WORKSHOP DESCRIPTION:

Internal Audits are a requirement of all Global Food Safety Initiative (GFSI)-approved certification schemes (e.g., SQF, BRC, FSSC 22000, etc.) and many 3rd party audit programs. Internal audits allow you to audit your facility for gaps and compliance.

WHAT WILL PARTICIPANTS GAIN?

Internal Audits are essential in the ongoing food safety toolbox for any food manufacturer, packager, and warehouse and distribution company. This course will provide you with the knowledge and skills required to develop an internal audit program within your company. The course covers the fundamentals of auditing, useful industry-proven techniques, compliance criteria, fostering good communication within the facility, the importance of auditor ethics and gathering objective evidence, non-conformities, and reporting suggestions. This course is for those new to internal auditing and those who could use a refresher course.

Impact WA Certificate
(8-hour course)

Useful for new auditors

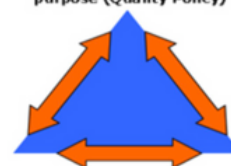
Great refresher

Key fundamentals

LEARNING OUTCOMES: Principles and Practices of Internal Auditing

- ✓ History and Purpose of Internal Audits
- ✓ Definitions
- ✓ Auditor Profiles
- ✓ Phases of an Internal Audit
- ✓ Audit Process Inputs (Purpose and Scope)
- ✓ Preparing for the Audit and Checklists
- ✓ Auditor Techniques (Observations / Perceptions, Interviewing)
- ✓ Conducting the Audit – Auditor Techniques (Note Taking, Observations, Data Gathering)
- ✓ Analyzing Results, Exit Meeting, and Reporting
- ✓ Follow-up Activities
- ✓ Common Mistakes
- ✓ Summary and Review

MANAGEMENT REVIEWS
Evaluate performance in relation to purpose (Quality Policy)



CORRECTIVE & PREVENTIVE ACTIONS
Prevent problems or fix problems if prevention didn't work

INTERNAL AUDITS
Monitor processes for compliance with requirements

ABOUT DR. JANNA HAMLETT:



Dr. Janna Hamlett has over 20 years of experience in the food industry in a variety of capacities. She has numerous academic and industry certifications and experiences to help food manufacturers succeed.

SIGN-UP AND LOGISTICS:

- Where:** Online
- When:** October 8-9, 8 AM - 12 PM PST (half day on both days)
- Cost:** \$650
- Register at:** [Link to register](#)
- Register by:** October 6th, 2025