

Our Services



Training

In-house | Classroom | Virtual Classroom
SQF | BRC | FSSC22000 | Exemplar Global



Consulting

Food Control Plans | HACCP | SQF | BRCGS
Woolworths | ISO 9001 / 14001 / 45001
Dairy, Fish & Meat



Auditing

HACCP Audits | Food Safety Audits
Supplier Audits | Internal Audits



Recruitment

Understand your business & identify your needs.
Manage the recruitment process | Shortlist
90-day candidate guarantee



Internal Auditor – Food Safety

Learn how to conduct an Internal Audit and manage a GFSI level or retailer audit. Comply with SQF, BRC, FSSC 22000, HACCP and Approved Arrangements.

QMS Audits' Internal Auditor Food Safety Course is essential for anybody working in food manufacturing, food service or in the meat or dairy industries, especially those conducting internal audits under Approved Arrangements.

Learn from consultants who have achieved consistently high scores for clients in their BRC, SQF, Woolworths and CFMSR Audits.

Applying our 'how to' approach, our Internal Auditor training will show you how to identify gaps using common audit trails.

Using actual checklists from BRC, SQF and ISO 22000, students conduct an Internal Audit on two different HACCP plans.

We review Internal Auditor responsibilities based on ISO 19011. QMS Audits Internal Auditor Food Safety training will teach you how to identify verifiable evidence in the lead up to a retailer, HACCP or GFSI audit.

Course duration: 2 days*, this course can be followed by Lead Auditor Extension (3 days*)

At QMS Audits we love training! We love it so much that we have designed a range of specialised courses, which will satisfy certification requirements as well as drive food safety and quality.

We offer 3 options to study: In-House at your facility, in the Classroom and instructor-led Virtual Classroom.

If you need any help or advice in booking this training, would prefer to pay over the phone or be invoiced, please call us on **0800 404 500**.



Certification, Consulting, Recruitment & Training