
***Food Safety in a global
environment***

Using HACCP and ISO 22000 to
ensure consumer confidence

What is HACCP?

Hazard Analysis and Critical Control Point is a system which identifies, evaluates and controls hazards which are significant for food safety.

Enhancing trust in food is a growing concern in a world where public confidence in food producers, processors and sellers has been rocked by many high profile scandals.

The introduction of food safety hazards can occur at any stage of the food chain, and adequate control throughout the food chain is essential.

What is a Critical Control Point?

A Critical Control Point, or CCP, is a step at which control can be applied and is essential to prevent or eliminate a food safety hazard, or reduce it to an acceptable level.

A control point is only considered critical if there are no subsequent steps or actions within the food preparation process that will eliminate or reduce the hazard; that is, a CCP is the last control measure for that food safety hazard before product release to a customer.

Food safety can only be ensured through the combined efforts of all the parties participating in the food chain.

What is the relationship between HACCP and ISO 22000?

ISO 22000 is an international food safety standard which provides the framework for a food safety management system (FSMS). A key component of any FSMS is HACCP, which is enabled and supported by ISO 22000.

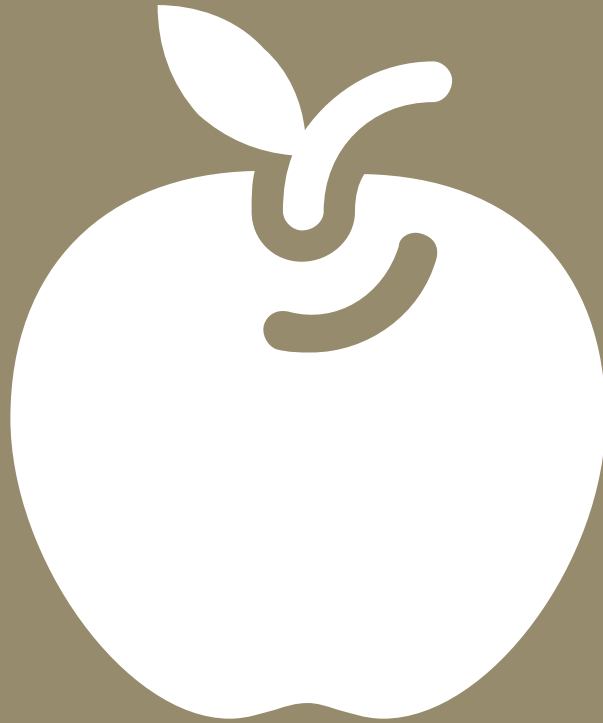
HACCP is a mandatory legal requirement of most food processing facilities, from farms all the way to the plate. It is endorsed by the World Health Organization and the Food and Agriculture Organization of the United Nations in their international food standard, Codex Alimentarius Alinorm.



48%

**of food safety recalls
in Australia in 2015
were for undeclared
allergens**

Food Standards Australia and New Zealand, Food recall statistics, March 2016



Maintaining the quality and safety of your food products, from supply chain to consumption.

Food Safety Management Systems Lead Auditor (5 day course)

Becoming a skilled lead auditor

(2 day course)

AU TL

Food Safety management systems

(3 day course)

FS

Food Safety Management Systems Lead Auditor

5 days

\$2,995 incl gst

Do you aspire to be a food safety auditor, or want to develop your food safety auditing skills? Our 5 day Food Safety Management Systems Lead Auditor course will provide you with the tools required to be an effective auditor. This course covers food legislation, Pre-requisite Programs, HACCP, and the principles and conduct of auditing.

Food Safety Management Systems

3 days

\$1,895 incl gst

Protecting the public from foodborne illness is a fundamental responsibility of all food businesses. Failure to meet requirements can expose businesses to recalls, lawsuits, and irreparable reputational damage.

Reduce your risk by attending our Food Safety Management Systems course. Our expert trainers will guide you in the development of an effective Food Safety Program. The course covers food legislation, HACCP, Pre-requisite Programs, and pathogens of concern. This course also provides an overview of ISO 22000:2005.

Becoming A Skilled Lead Auditor

2 days

\$1,445 incl gst

This course focuses on the principles of auditing, the importance of planning, the roles and responsibilities of an auditor, how to gather effective audit evidence and report on the audit findings, and the required follow-up activities as an auditor. Designed to cater for an audit of any management system, this audit course will leave you with the skills needed in the modern workplace. This course forms the first 2 days of the Integrated Management Systems Lead Auditor course, but may be attended separately.

All of our courses are internationally recognised by Exemplar Global.

"In over 35 years of internal and external training, I can say that the course delivery is the best I have experienced. Everything else pales into insignificance. They are totally switched onto the marketplace, and the training is brilliantly presented."

-Julie Fawcett

Additional Training

Quality

ISO 9001 helps organisations take a risk-based approach to ensuring customer needs and expectations are met.

It provides customers with the confidence that they will receive what they order.



Environmental

ISO 14001 helps organisations to better manage their environmental aspects and associated impacts, be they local, national, or international.

It provides organisations with a framework to protect the environment and respond to changing conditions.

Quality and OH&S competencies are combined with Environment to form our Integrated Management Systems course.



OH&S

ISO 45001 is a new international standard for Occupational Health and Safety management systems.

It harmonises the framework for OH&S risk management across the world, providing a single benchmark for OH&S performance, superseding both AS/NZS 4801:2001 and OHSAS 18001:2007



Why choose PwC's training?

No homework or post-course assessment

We never cancel courses

You receive a complimentary licensed copy of ISO 9001:2015, ISO 14001:2015, ISO 45001:2018

Training is delivered by practising audit professionals

Internationally recognised qualifications

Certificates are issued promptly upon the completion of the course

All learning materials and refreshments are provided

Training offered in-house or public

The food safety management systems course provided me with the underpinning knowledge to create, evaluate and audit food safety systems.

- Alison Orchard

Managing and maintaining our global reputation for safe and high quality produce is critical for Australian food companies in both the domestic and export market.

*- Claire Power, PwC's Australian Leader,
Food Supply and Integrity Services*

Also training in:



Quality
ISO 9001



Environment
ISO 14001



Health and Safety
ISO 45001



Information Security
ISO 27001



Food Safety
ISO 22000



Business Continuity
ISO 22301



Compliance
ISO 19600



Lead auditing
ISO 19011

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