

Getting Ready for a Customer Food Safety Audit Workshop

One day COURSE OUTLINE

Topics Covered:

1) Introduction to Customer Audits

- Purpose of Customer Audits
- Benefits
- Factors for Success

2) Food Safety/Quality Systems Basics

- Good Manufacturing Practices
- Food Plant Security
- HACCP
- Food Quality

3) Advance Preparation for the Audit

- Scope/Type of Audit
 - Scheduled
 - Surprise
 - Standard used by Auditor
- Self Assessment
 - Internal
 - External
 - Identified Deficiencies
- Documentation Required
 - Records
 - Procedures
- Staff Preparation

4) During the Audit

- Selection of Lead Auditee
- Typical Audit Plan
- Audit Do's and Don't

5) Audit Follow Up

- Preparation of Corrective Actions

Materials Provided:

- Sample Checklists
- Slides from Presentation, Resource/Reference Material

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- On site audit - Additional Fee

Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses:

- ✓ Canadian Food Inspection Agency
- ✓ Clearwater Fine Foods
- ✓ Ocean Pier
- ✓ Paturel International
- ✓ Ministry of Fisheries - Bahamas
- ✓ Veterinary Services Division, Jamaica
- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Young's Lobster Company
- ✓ Cape Bald Packers Ltd.
- ✓ Heritage Salmon Ltd.
- ✓ Stolt Sea Farm Inc.
- ✓ Ocean Legacy Inc.
- ✓ Paturel International
- ✓ Charlotte Shellfish
- ✓ Bonte Foods Ltd.
- ✓ Wolfhead Smokers
- ✓ Connors Bros
- ✓ True North Salmon
- ✓ Corey Aquafeeds
- ✓ NB Salmon Growers Association

Course Fee:

Please call for current price.

For More Information Contact:

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