

HACCP Food Safety Auditor Course

Course Objectives

To enable participants to understand the HACCP principles, the requirements, and to develop & implement an in-house HACCP audit programme.

Course Outline

- Introduction to the HACCP System
- Objectives of this workshop
- Responsibility and authority of a HACCP audit team
- Planning, preparing and performing a HACCP audit
- Verification and validation of the HACCP Plan
- Documenting non-compliances
- Corrective follow-up actions
- HACCP audit reporting
- Case studies

Who Should Attend

This course is specifically designed for personnel responsible for conducting internal audits of their company's HACCP system, either individually or as a member of the company's audit team. Also meant for Managers and other personnel responsible for establishing and maintaining the HACCP System.

Training Details

Duration	2 Days
Time	9.00 am to 5.00 pm
Fee	\$620.60 per participant <i>(Inclusive of GST)</i> <i>(This course is eligible for SDF Support on a case-by-case basis)</i>

Enquiries

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