

Unannounced Workshop

INTRODUCTION

The protocol for the BRC Standard identifies three different audit options:

- An announced audit - where the company and the Certification Body agree the date for the audit
- An unannounced audit option 1 – The company will not be notified of the date of the audit,
- An unannounced audit option 2 – the audit will be split into two sections. The unannounced audit will cover GMP and production areas, followed by an announced audit of the site's systems and procedures

This course will provide delegates with details of the unannounced audit processes, the options available to companies opting to go down the unannounced route, with a focus on option 1. The course also covers how to manage the audit process, following up and closing out of non-conformities and the certification process.

DURATION

1 Day, 09.30 – 17.00 each day

WHO SHOULD ATTEND?

This course is designed for all Personnel in the food industry, subject to customer and 3rd party audits, Consultants, 2nd and 3rd party auditors, Technical Managers and QA Personnel.

COURSE OBJECTIVES

This course explains the background to the 2nd and 3rd party unannounced audit processes adopted by retailers, certification bodies and competent auditing companies.

COURSE CONTENT

- An overview of the BRC issue 6 requirements, with particular emphasis guidance on HACCP and GMP systems.
- A brief overview of the most common BRC non conformities against issue 6.
- Review of company structure emphasising the roles responsibilities of the following, in achieving a satisfaction audit;
 - HACCP team
 - Production, Planning and Purchasing
 - Engineering
 - QA/QC and Technical Teams
- Review of Internal Audits as a critical requirement to achieving the BRC Standard.
- The use of Root Cause Analysis within the BRC Standard and how to approach this for the purpose of Best Practice.
- A review of the ripples from the 'horse meat' issues and how its ongoing impact on the food industry and procurement.

WHAT ARE THE BENEFITS?

On successful completion, delegates will have an in-depth understanding of the unannounced audit Process and how to manage this. Delegates will also be able to identify any current weaknesses in their audit preparedness and upgrade these appropriately.

IN-HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

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STYLE OF DELIVERY AND COURSE LEADERS

Our course tutors have substantial experience in the understanding of practical auditing. They are qualified and experienced with extensive practical knowledge of Audit requirements and product categories across a wide range of sectors in the food and packaging sectors.

CERTIFICATION

Delegates successfully completing the course will be awarded an Attendance Certificate issued by SAI.

BOOKING AND COURSE FEES

The fee includes lunch and refreshments during the course. Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £295 +VAT