Food safety

Food Safety Internal Auditor (GFSI)

Two days to train the internal auditors of a site that is certified, or working towards certification, to a GFSI-recognised standard. Risk-based audit programme, preparation, interviews, workshop observation, traceability tests, writing findings and follow-up of actions: the course draws on the guidelines of ISO 19011:2026 and ends with a real audit of an area of your site.

Duration : 2 days

Objectives

1. Build a risk-based internal audit programme covering all the requirements of the standard
2. Prepare an audit: scope, criteria, checklist, sampling
3. Conduct interviews and workshop observations, and gather objective evidence
4. Write clear, graded and verifiable findings
5. Follow up corrective actions and verify their effectiveness

Programme

Day 1 — morning

• What GFSI standards expect of internal audit: frequency, coverage, competence and independence of auditors

• Principles of auditing under ISO 19011:2026: integrity, impartiality, evidence-based approach

• Risk-based audit programme: topics, frequencies, allocation of auditors

• Hygiene inspections and internal audits: two tools, two uses

Day 1 — afternoon

• Preparation: audit plan, checklist drawn from the standard and the HACCP plan

• Sampling of records and choice of field points

• Interview techniques: open questions, rephrasing, listening to operators

• Role play: interview with a team leader and an operator

Day 2 — morning

• Workshop observation: behaviours, condition of premises, control of CCPs

• Traceability test and consistency between documents and practice

• Writing findings: requirement, evidence, gap, severity

• Closing meeting and audit report

Day 2 — afternoon (workshop)

• Real audit of an area of your site, in pairs

• Writing and cross-review of findings

• Follow-up of corrective actions: root cause analysis, deadline, effectiveness check

• Knowledge test and practical assessment of each auditor

Teaching methods

• Interview role plays with trainer feedback

• Real audit in pairs in your workshops

• Cross-correction of the findings written by participants

• Traceability tests run as in a third-party audit

• Trainers who audit for recognised certification bodies

Assessment and documents

Knowledge test and practical assessment during the workshop audit, reaction survey at D+1. Numbered training certificate, verifiable online, useful to evidence the training of internal auditors; training report and findings of the real audit handed to the site.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

In the GFSI certification path, this course follows the HACCP, standard and PRP courses and comes before the mock audit. To audit a quality system or an integrated QHSE system, see “Internal Auditor — ISO 19011:2018”.

Practical information

Duration	2 days
Audience	Quality managers and technicians, production, maintenance and logistics supervisors called on to audit
Prerequisites	Knowledge of the site’s standard and its HACCP plan
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

How many internal auditors should we train?
Enough so that nobody audits their own work and that the programme is kept up even when someone is absent. The number depends on the size of the site and the frequency of audits; we define it with you before the session.

Is the course specific to one standard?
The method is common, but the exercises use your site’s standard: IFS Food, BRCGS Food Safety, FSSC 22000 or another GFSI-recognised standard. The checklists built in training stay with the site.

How does it differ from the course “Internal Auditor — ISO 19011:2018”?
This one is centred on food safety: HACCP plan, PRPs, traceability tests, observation of hygiene practices. The other course targets quality, environmental or occupational health and safety management systems.

Does the certificate prove an internal auditor’s competence?
It proves the training. Standards also expect competence to be maintained: audits carried out, first audits supervised, updating when a version changes. The training report helps you keep that file.