



Food Safety Internal Auditor Course September 14 in Twin Falls

Information & registration at
www.techhelp.org



Food Safety Specialist, Jeff Kronenberg (L) of TechHelp and the University of Idaho works with "Candy Man" Dave Wagers of Idaho Candy.

A comprehensive audit system is essential to a company's food safety and product quality. It provides confirmation that systems and procedures are operating effectively and identifies areas that require improvement. The Internal Auditor Workshop will teach you how to conduct internal audits in your facility against one of the GFSI Audit Schemes. Enhance your professional career development by learning more about becoming an internal auditor. Meet your job requirements and build on your ability to monitor the company's SQF, BRC, Primus GFS, and FSSC requirements.

GFSI Audit Schemes are becoming a standard for the food industry as a tool for assuring food safety and regulatory compliance and have become a customer requirement for many processors. Many of the schemes require formal, documented training for personnel who conduct internal auditing. This course will provide attendees with a full understanding of audit requirements as well as promote personal professional development. It will also help the plant audit scheme practitioner do a better job managing food safety and HACCP. Participants will be trained through a combination of discussions, practical activities, and PowerPoint presentations. Attendees will be given feedback on their performance during the case study and suggestions for improving their auditing techniques.

Registration

- Workshop fee is \$297/person for two or more people registering together or \$330/person for individual registrants. **Register at techhelp.org.** Fee includes continental breakfast, lunch, and refreshments.
- Registration questions go to Paula Peterman at 208-364-6188 or paulap@uidaho.edu. Technical questions to Jeff Kronenberg at 208-364-4937 or jkron@uidaho.edu.
- Group Lodging rate of \$129/nt is available at the Hilton Garden Inn Twin Falls. Reservations must be made by 8/22. The rate is good from 9/12-9/15 2017.
- Deliverables include University of Idaho Certification of Completion & Course Manual.

Who Should Attend



Director/VP Food Safety, maintenance managers, production supervisors, production leads, sanitation supervisors, plant managers, internal food safety auditors, food safety managers, quality assurance & control, or department supervisors.

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Course Agenda - 8 am -5 pm

TechHelp is a Partnership of:

BOISE STATE UNIVERSITY

Idaho State UNIVERSITY

University of Idaho

EDA
University Center

a NIST | Network
MEP | Affiliate

<p>Introduction</p> <ul style="list-style-type: none"> ● Overview and Purpose of Auditing ● Food Safety and HACCP audits <ul style="list-style-type: none"> ○ NACMCF HACCP Standard ○ Codex HACCP Standard ○ GFSI Guidelines ○ BRC, SQF, FSSC Guidelines <p>SQF, BRC, FSSC Audit Requirements</p> <ul style="list-style-type: none"> ● Audit process overview ● Internal auditor requirements <p>Audit Professional Conduct</p>	<p>Audit Preparation</p> <ul style="list-style-type: none"> ● Team selection ● Training ● Scheduling ● Format <p>Audit Performance</p> <ul style="list-style-type: none"> ● Conducting Audit ● Findings <p>Audit Reporting</p> <p>Documentation</p> <p>Audit Closure and Corrective Action</p> <p>Audit Program Management</p> <ul style="list-style-type: none"> ● Follow-up to audits ● Reviewing audit process <p>General Knowledge and Skills for Audits</p> <ul style="list-style-type: none"> ● Audit basics ● Skills ● Tools ● Audit process
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For more information, visit techhelp.org or contact us at 208.364.4937 or paulap@uidaho.edu.

Instructor

Jeff Kronenberg, M.S., is an Assistant Professor at the University of Idaho School of Food Science and a Food Safety Specialist with TechHelp. Over the past 31 years, he has held positions in operations and corporate quality, productivity, food safety, HACCP, and health & safety with Frito-Lay, the J.R. Simplot Company, PowerBar, AIB International, and the University of Idaho.

Our Partnership

Our food safety information, training, assessments and implementation services are provided by members of our highly qualified partnership of the University of Idaho Cooperative Extension, Washington State University Extension, WSU & U of I School of Food Science, WSU Food Processing Extension & Research , Oregon State University College of Agricultural Sciences – Food Science & Technology, Idaho State Department of Agriculture, Washington



State Department of Agriculture, The Manufacturing Community of Southern Idaho and TechHelp.