



Internal Auditing ISO22000:2005

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Internal Audits ISO 22000 Clause 8.4.1

Internal audits should be conducted at planned intervals to determine whether the food safety management system:

- ✓ conforms to the planned arrangements
- ✓ to the food safety management system requirements
- ✓ to the requirements of ISO 22000
- ✓ is effectively implemented and updated.

Audit programmes should be planned, taking into consideration the importance of the processes and areas to be audited and the results of previous audits.

Auditors should not audit their own work.

The management responsible for the area being audited should ensure that timely actions are taken to eliminate detected non-conformances and their causes.

Follow-up to verify actions have been taken is required and this verification should be documented



Internal Audits Procedures

The company has established, documented and implemented an internal audit system, which is maintained in order to verify the Food Safety Quality Management System is effectively implemented and updated and complies with planned arrangements legislation, international standards and best industry practice.

The scope of the Internal Audit System covers all areas of the food safety quality management system including the products manufactured on site and activities conducted on site.

These requirements are aligned with company policies and objectives and include those of the following standards:

- Quality - ISO 9001:2008
- Food Safety - BRC Global Standard for Food Safety Issue 5 2008
- Food Safety - ISO 22000:2005

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