# ISO 22000 Lead Auditor: Mastering Food Safety Management

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Madrid (Spain)



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Ref: 2027122132996 Duration: Madrid (Spain) Fees: 5200 GBP

## Why This Course

Food safety is a critical component of global public health and business success. The ISO 22000:2018 Lead Auditor Program is an intensive 1-week course designed to provide participants with the knowledge, skills, and confidence to audit, manage, and improve Food Safety Management Systems FSMS in accordance with ISO 22000:2018 standards.

Through expert instruction, practical workshops, and real-world case studies, participants will learn how to plan, conduct, and lead effective FSMS audits that ensure compliance, continuous improvement, and sustainable food safety performance.

This program is ideal for food industry professionals, quality managers, auditors, and consultants seeking ISO 22000 Lead Auditor qualification or certification.

## What You'll Learn and Practice

By completing this program, participants will:

- Understand the requirements of ISO 22000:2018 and their application within an FSMS framework.
- Gain practical skills in planning, conducting, and reporting food safety audits.
- Learn to identify, document, and evaluate nonconformities and corrective actions.
- Develop leadership and communication skills to manage audit teams effectively.
- Understand certification procedures and auditor responsibilities under ISO 22000.

## The Program Flow

### Day 1: Introduction to FSMS and ISO 22000

- Overview of food safety management systems and ISO 22000:2018 structure.
- Key FSMS principles and the process-based approach.
- ISO 22000 clauses and integration with other management systems.
- The PDCA Plan-Do-Check-Act cycle in food safety management.



### Day 2: Audit Principles and Preparation

- Types of audits and key auditing principles.
- Roles and responsibilities of auditors and lead auditors.
- Planning audit programs and developing audit schedules.
- Preparing audit checklists and working documents.

### Day 3: Conducting the Audit

- Opening meetings and communication with auditees.
- Conducting interviews, gathering, and verifying evidence.
- Evaluating compliance and generating audit findings.
- Identifying, classifying, and writing nonconformity reports.

### Day 4: Audit Reporting and Follow-up

- Structuring and writing professional audit reports.
- Conducting closing meetings and presenting findings.
- Managing corrective actions and verifying effectiveness.
- Maintaining and improving the audit program.

### Day 5: Lead Auditor Responsibilities and Certification

- Leading audit teams and managing team dynamics.
- Conflict resolution, ethics, and professional conduct in auditing.
- ISO 22000 certification process and auditor qualification requirements.
- Final assessment and course debriefing.

## Individual Impact

- Gain a comprehensive understanding of FSMS auditing aligned with ISO 22000.
- Build confidence in leading internal and external audit teams.
- Acquire skills to identify nonconformities and ensure corrective follow-up.
- Become qualified to pursue ISO 22000 Lead Auditor certification.

## Organizational Impact

- Strengthen the organization’s FSMS through effective audit practices.
- Ensure compliance with ISO 22000:2018 and regulatory requirements.
- Drive continuous improvement in food safety and operational excellence.
- Foster a culture of accountability, transparency, and risk-based thinking.



## Training Methodology

This program combines theory with practice through:

- Real-world FSMS case studies and role-playing exercises.
- Group workshops on audit planning and reporting.
- Mock audits and simulated audit scenarios.
- Expert feedback and one-on-one guidance from certified auditors.

## Beyond the Course

Upon completion, participants will be equipped to lead ISO 22000 FSMS audits independently and effectively, ensuring compliance and continuous improvement within their organizations.

**Graduates of this program will emerge as qualified food safety auditors and leaders — capable of driving excellence and integrity across food supply chains.**

