

ISO 22000 Lead Auditor Training

Washington (USA)

8 - 12 February 2026

UK Traininig

PARTNER



ISO 22000 Lead Auditor Training

Code: QM28 From: 8 - 12 February 2026 City: Washington (USA) Fees: 4700 Pound

Introduction

This ISO 22000 Food Safety Management System FSMS course is designed to provide a comprehensive understanding of the requirements of ISO 22000 and its implementation in the food industry. The course will guide you through the origins of food safety, the development of HACCP principles, and the essential steps required to establish an effective food safety management system. You will learn about the purpose of a food safety management system, how to implement it, and the key clauses of the ISO 22000 standard.

Whether you're new to food safety or aiming to become a certified ISO 22000 lead auditor, this course will equip you with the necessary skills and knowledge to successfully manage food safety systems, perform internal audits, and ensure compliance with food safety standards.

Course Objectives

By the end of this course, participants will:

- Understand commonly used FSMS terminology and concepts.
- Gain in-depth knowledge of ISO 22000 and its requirements, clause by clause.
- Learn internal auditing methodologies for food safety management systems.
- Recognize control measures and their classifications within the FSMS framework.
- Understand the importance of continual improvement and the system approach to food safety.
- Develop a proper risk-based hazard analysis and HACCP plan.
- Learn the requirements for verification and validation in food safety systems.
- Understand the significance of a well-implemented food safety management system.

Course Outlines

Day 1: Introduction to Food Safety

- What is Food Safety?: Understanding the concept and its significance in the food industry.
- The purpose of a food safety management system.
- Cost of poor food safety: Exploring the financial and health implications.
- Benefits of good food safety: How proper food safety systems improve public health and business reputation.
- Understanding food poisoning and foodborne diseases.
- Principles of food hygiene and safety.

Day 2: Food Safety Management System FSMS

- What is an FSMS? The fundamental components and objectives.

The logo for UK Training Partner features the text 'UK Training' in a smaller font above the word 'PARTNER' in a large, bold, black font. The background of the logo shows a chessboard with several chess pieces, including a king, a queen, and a pawn, in gold and silver.

- Determining the scope of the FSMS within an organization.
- Principles of FSMS: How to integrate food safety into daily operations.
- The process approach to food safety.
- Implementing risk-based thinking for proactive food safety management.
- Overview of the ISO 22000 standard and how it applies to food safety management systems.

Day 3: Organizational Planning and Control: Clauses of ISO 22000

- Plan FSMS:
 - Clause 4: Context of the organization - understanding your food safety environment.
 - Clause 5: Leadership - the role of management in ensuring food safety.
 - Clause 6: Planning - developing strategies to meet food safety requirements.
 - Clause 7: Support - ensuring resources, infrastructure, and training.
- Do FSMS:
 - Clause 8: Operation - implementing food safety management practices.
- Check FSMS:
 - Clause 9: Performance evaluation - how to measure food safety effectiveness.
- Act FSMS:
 - Clause 10: Improvement - the role of continuous improvement in FSMS.

Day 4: Internal Management System Audit

- Conducting an internal audit of your FSMS and organizational activities impacting food safety.
- Evaluating the overall performance of the organization in relation to food safety goals.
- Making data-driven decisions to enhance the FSMS.
- Improving the FSMS: Best practices for corrective actions and maintaining compliance.

Day 5: Introduction to HACCP

- Understanding the HACCP system: Its history, methodology, and principles.
- How to apply HACCP methodology in the food industry.
- HACCP plan: Establishing protocols for monitoring, corrective actions, verification, and review.
- Importance of HACCP in food safety and its connection to ISO 22000.

Why Attend This Course: Wins & Losses!

Attending this ISO 22000 lead auditor course will provide you with a deep understanding of how to implement and audit a robust food safety management system FSMS. Here's why this course is essential:

- Become a Certified Lead Auditor: This course is perfect for those looking to earn an ISO 22000 lead auditor certification and gain the credentials to audit food safety management systems in any organization.
- In-Depth Knowledge of ISO 22000: Learn the ISO 22000 standard in detail, including each clause and how it applies to food safety.
- Food Safety Auditing Skills: Understand food safety auditing techniques and the critical aspects of food safety auditing definitions.
- Learn how to conduct an effective internal audit and evaluate your FSMS.
- Continual Improvement: Discover how to implement continuous improvement strategies within food safety management to enhance your organization's compliance and performance.
- Real-World Case Studies: Learn through practical case studies on how to solve real challenges in food

A graphic of a chessboard with several chess pieces, including a king, queen, and pawns, arranged on the board. The pieces are gold and silver.

UK Training
PARTNER

safety management and auditing.

By the end of this course, you will have the confidence and knowledge to ensure that your organization is compliant with food safety standards, and be well-prepared for any audit requirements, whether you are auditing your own organization or others.

Conclusion

This ISO 22000 food safety management system course is an essential step for anyone aiming to master food safety standards and protocols. It provides a solid foundation in food safety management, internal auditing, and HACCP principles. Whether you're aiming for food safety lead auditor training or seeking to improve your organization's food safety management systems, this course will provide the tools and knowledge necessary to excel.

Don't miss the chance to boost your career and gain a certificate of food safety management system. Sign up for this course today and take the first step towards ensuring food safety in your organization, meeting ISO 22000 standards, and becoming a proficient food safety lead auditor!

Blackbird Training Cities

Europe



Malaga (Spain)



Sarajevo (Bosnia and Herzegovina)



Oporto (Portugal)



Glasgow (Scotland)



Edinburgh (UK)



Oslo (Norway)



Annecy (France)



Bordeaux (France)



Copenhagen (Denmark)



Birmingham (UK)



Lyon (France)



Moscow (Russia)



Stockholm (Sweden)



Podgorica (Montenegro)



Batumi (Georgia)



Salzburg (Austria)



London (UK)



Istanbul (Turkey)



Amsterdam



Düsseldorf (Germany)



Paris (France)



Athens (Greece)



Barcelona (Spain)



Munich (Germany)



Geneva (Switzerland)



Prague (Czech)



Vienna (Austria)



Rome (Italy)



Brussels (Belgium)



Madrid (Spain)



Berlin (Germany)



Lisbon (Portugal)



Zurich (Switzerland)



Manchester (UK)



Milan (Italy)



Blackbird Training Cities

USA & Canada



Los Angeles (USA)



Orlando, Florida (USA)



Online



Phoenix, Arizona (USA)



Houston, Texas (USA)



Boston, MA (USA)



Washington (USA)



Miami, Florida (USA)



New York City (USA)



Seattle, Washington (USA)



Washington DC (USA)



In House



Jersey, New Jersey (USA)



Toronto (Canada)

ASIA



Baku (Azerbaijan)
(Thailand)



Maldives (Maldives)



Doha (Qatar)



Manila (Philippines)



Bali (Indonesia)



Bangkok



Beijing (China)



Singapore (Singapore)



Sydney



Tokyo (Japan)



Jeddah (KSA)



Riyadh (KSA)



Melbourne (Australia)
Korea



Phuket (Thailand)



Dubai (UAE)



Kuala Lumpur (Malaysia)



Kuwait City (Kuwait)



Seoul (South)



Pulau Ujong (Singapore)



Irbid (Jordan)



Jakarta (Indonesia)



Amman (Jordan)



Beirut

UK Training
PARTNER

Blackbird Training Cities

AFRICA



Kigali (Rwanda)



Cape Town (South Africa)



Accra (Ghana)



Lagos (Nigeria)



Marrakesh (Morocco)



Nairobi (Kenya)



Zanzibar (Tanzania)



Tangier (Morocco)



Cairo (Egypt)



Sharm El-Sheikh (Egypt)



Casablanca (Morocco)



Tunis (Tunisia)



Blackbird Training Clients



MANNAI Trading
Company WLL,
Qatar



Alumina Corporation
Guinea



Booking.com
Netherlands



Oxfam GB International
Organization,
Yemen



Capital Markets
Authority,
Kuwait



Waltersmith Petroman Oil Limited
Nigeria



Qatar National Bank
(QNB),
Qatar



Qatar Foundation,
Qatar



AFRICAN UNION ADVISORY
BOARD ON CORRUPTION,
Tanzania



KFAS
Kuwait



Reserve Bank of
Malawi,
Malawi



Central Bank of Nigeria
Nigeria



Ministry of Interior
Kingdom of Saudi Arabia
KSA



Mabruk Oil Company
Libya



Saudi Electricity
Company,
KSA



BADAN PENGELOLA
KEUANGAN Haji,
Indonesia



NATO
Italy



ENI CORPORATE
UNIVERSITY,
Italy



Gulf Bank
Kuwait



General Organization for
Social Insurance
KSA



Defence Space Administration
Nigeria



National Industries
Group (Holding),
Kuwait



Hamad Medical
Corporation,
Qatar



USAID
Pakistan



STC Solutions,
KSA



North Oil company,



EKO Electricity



Oman Broadband



UNITED NATIONS
UN.



Authority for

UK Training
PARTNER

Blackbird Training Categories

Management & Admin

Entertainment & Leisure
Professional Skills
Finance, Accounting, Budgeting
Media & Public Relations
Project Management
Human Resources
Audit & Quality Assurance
Marketing, Sales, Customer Service
Secretary & Admin
Supply Chain & Logistics
Management & Leadership
Agile and Elevation

Technical Courses

Artificial Intelligence (AI)
Hospital Management
Public Sector
Special Workshops
Oil & Gas Engineering
Telecom Engineering
IT & IT Engineering
Health & Safety
Law and Contract Management
Customs & Safety
Aviation
C-Suite Training



 International House 185 Tower Bridge
Road London SE1 2UF United Kingdom

 +44 7401 1773 35
+44 7480 775526

 Sales@blackbird-training.com

 www.blackbird-training.com

UK Training
PARTNER

