

# Food safety auditing of a cook chill operation

## Course Outline

Food safety auditors who review cook chill operations require specialist knowledge in order to properly evaluate food safety hazards and related control options for cook chill processes. This course will provide auditors with the skills and knowledge to effectively audit a cook chill operation. In addition to identifying and assessing food safety hazards, this course also details how you evaluate an operations evidence to support validation of the process.

## Course duration

2 day

## Prerequisites

FDFFScoma - Communicate and negotiate to conduct food safety audits

FDFFSchsaa - Conduct food safety audits

FDFFSchza - Identify, evaluate and control food safety hazards

## Who should attend?

Individual auditors or auditing organisations looking to extend their auditing scope.

## Course content

- Microbiological, chemical and physical food safety hazards in cook chill products
- Risk assessment of food safety hazards in cook chill products
- Process control requirements for cook chill products
- Legal requirements, industry and business standards for Cook Chill operations
- Auditing the operation
  - What to look for
  - A review of validation evidence and records
  - Reviewing verification records
  - Reviewing facilities and equipment design and components
  - Reviewing operational monitoring and testing procedures and frequency

## Competencies issued

FDFFScc4a Audit a cook chill process