

# Food safety auditing of ready to eat meat products

## Course Outline

Food safety auditors who review ready to eat (RTE) meat production need specialist knowledge in order to properly evaluate food safety hazards and related control options. This course will provide auditors with the skills and knowledge to effectively audit RTE products. 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

FDFFScsaa - 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 RTE products
- Risk assessment of food safety hazards in RTE products
- Process control requirements for RTE meat products
- Legal requirements, industry and business standards for RTE meat 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

FDFFSME4A Audit manufacturing of ready-to-eat meat products