

Internal Auditor Qualification : BRCGS Packing material Issue 6

S.No 1	Standard Requirement 2	Auditor Evaluation 3	
		Auditor 1	Auditor 2
		1	2
	Educational Qualifications :		
	Diploma in Degree or Post Secondary Education in any Stream of Science relevant to food science with basic knowledge on Microbiology, food technology and Hygiene Conditions in the production and processing relevant to the products certified.		
	Experience		
	<ul style="list-style-type: none"> • Two years of Post qualification experience in food science or production. • One year only in case of post graduation education relevant to the sector. • Two years experience in technical aspects of packaging materials and printing (for BRCGS – packaging Issue 6) 		
	Technical Skills and Qualifications		
	<ul style="list-style-type: none"> • Practical knowledge on the food safety Management systems and a minimum of internal auditor training on FSMS for a minimum duration of 16 hours . 		
	Food Safety Training		
	HACCP trainings as part of the formal qualification or by completion of a formal course. This can be one day training conducted by the qualified lead auditor on HACCP or ISO22000 (FSMS).		
	Food Hygiene Training or as a part of the formal qualification or formal training		
	Working Language Skills:		
	The Auditor shall have practical knowledge on the product; he is auditing and shall be familiar in the local language or National language or a language which both auditee and inspector can communicate.		
	Independence and Confidentiality		
	<ul style="list-style-type: none"> • The auditor shall sign confidentiality agreement • The auditor shall not do the audit if he has worked or given consultancy to the company during the past 02 years. 		
	Others		
	Auditor experience (in man days)		
	HACCP		
	ISO 22000		
	ISO 9001-FOOD INDUSTRIES		
	Witnessed by		
	Final Conclusion on Qualification		
		Qualified for the crop scopes	

	<p>Notes:</p> <ol style="list-style-type: none"> 1. Only qualified internal auditors as per the above matrix to conduct the internal audit of the company using applicable standard Criteria check lists. Otherwise, the audit becomes void. 2. Food safety, Food Hygiene trainings can be conducted by the qualified lead auditor trained on HACCP/ISO 22000, in case these are not covered in the subjects of formal qualifications (Diploma or degrees subjects) 3. Training on ISO 19011 can be given by the qualified lead auditor trained on ISO 9000/HACCP/ISO 22000. 4. While doing evaluations under Column 3, put yes in case of compliance and Put no in case of non compliance. 5. Auditor detailed profile and all copies of formal qualifications and training certificates duly attested by the auditors to be maintained as record by the company. 6. Records of Profile and formal qualifications of Lead auditors who provided the ISO 9000 /HACCP/ISO 22000 to the inspectors as per the requirements above to be maintained.
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