

Internal Auditor Qualification Matrix

Organization Name : ABC

Standard : FSSC 22000

S.No 1	Suggested Requirements 2	Auditor Evaluation 3	
		Auditor 1	Auditor2
		1	2
1	Educational Qualifications :		
	Degree or Post graduation 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		
2	Experience		
	<ul style="list-style-type: none"> Two years of Post qualification working experience in food production industry 		
3	Technical Skills and Internal Auditor training		
	<ul style="list-style-type: none"> Practical knowledge on the food safety Management systems Internal auditor training on FSMS for a minimum duration of 16 hours under FSMS qualified Lead auditor. 		
4	Food Safety Training		
	<ul style="list-style-type: none"> HACCP trainings as part of the formal qualification or by completion of a formal course or Two days training on HACCP principles conducted by the qualified lead auditor on HACCP or ISO22000 (FSMS). 		
5	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.		
6	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. 		
7	Audit experience. Five man days under the observation of qualified internal auditor in any of the standards mentioned below.		
	HACCP		
	ISO 22000		
	ISO 9001-FOOD INDUSTRIES		
	Witnessed by		
8	Final Conclusion on Qualification		
		Qualified for the Scopes	

	<p>Notes:</p> <p>1. Only qualified internal auditors as per the above matrix to conduct the internal audit of the company using applicable standard checklists. Otherwise, the audit becomes void.</p> <p>2. Training on ISO19011 can be given by the qualified lead auditor trained on ISO9000/HACCP/ISO22000.</p> <p>3. While doing evaluations under Column3, put yes incase of compliance and Put no incase of non compliance.</p> <p>4. 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.</p> <p>5. 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.</p>
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