



Food Manufacture

Management of Food Safety, Audits and Traceability

Lesson 1

This course is ideal for anyone working or has the potential to work in a quality auditor or technical job role. The course describes the management of food safety, audits and traceability.

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Learning Objectives

- Define managements role in ensuring food safety, legality and quality
- Understand how the HACCP management system works to reduce the risk of food safety hazards
- State the key features of a HACCP team





Learning Objectives

- Recognise the importance of the approval and monitoring procedure of suppliers
- Explain the non-conformance system
- Summarise what a positive release system is





Learning Objectives

- Identify different types of audits and how they are performed
- Explain the steps involved in the internal audit process
- List the different inspections which are performed
- Describe the traceability system and how it is used





Management will have a plan of development and improvements to show a quality and food safety culture within the factory.

This allows the business to spread a positive proactive culture throughout the site.





The plan will include:

- Reducing customer complaints and rejections/returns
- Reducing the amount of non-conforming products
- Reducing audit non-conforming failures



Management meetings are completed at least once a year to review progress of the plan and amend targets if necessary





**There will be a
confidential
reporting system in
place to allow staff
to report any food
safety, integrity,
quality or legality
concerns**



Food Safety and legislative requirements are constantly changing so management will have up to date knowledge on these areas and pass on this information where necessary within the business.





Management are responsible for organising a meeting programme which will cover food safety, legality and quality.

These meetings will be monthly at a minimum. However any food safety hazards need to be reported immediately and not wait for a meeting.





Revision Activity 1

What three targets are aimed at being reduced in a management development and improvement plan?