



Competency Unit:

**RABQSA-FS –Food Safety Management Systems**

Effective date: 1 January 2005

Competency	Performance Criteria	Evidence Guide
<p>1: Identify food safety hazards that are reasonably expected to occur for the food type/industry.</p>	<p>1.1: Actual and potential food safety hazards are identified at every step in the process.</p> <p>1.2: The methodologies used to identify hazards are relevant to the industry sector, and are based on scientific evidence or industry practice.</p> <p>1.3: Specific food safety issues are identified for defined industry processes.</p>	<p>In accordance with ISO 19011:2002 guidelines, with omission or deviation justified.</p> <p>Presented verbally, written or other via means; accurate, concise and within context.</p> <p>The evidence of ‘understanding’ must be measurable and relate directly to the requirements of the Standard.</p> <p style="text-align: center;">*****</p> <p>Actual and potential food safety hazards at every process step within the appropriate industry sectors are accurately identified.</p> <p>Procedures used to identify hazards within the organizational context are accurately described.</p> <p>The appropriateness of procedures used to identify hazards within the organizational context is accurately evaluated.</p>
<p>2: Assess the significance of identified hazards in the context of the organization’s food safety management system.</p>	<p>2.1: The level of risk for each hazard is assessed to determine significance.</p> <p>2.2: The risk examination methodology used is soundly and scientifically based, and is documented within the food safety management system.</p>	<p>Risks of identified hazards using scientifically based and relevant methodologies are accurately assessed.</p> <p>Procedures used to assess risk within the organizational context are accurately described.</p> <p>The appropriateness of procedures used to assess risk within the organizational context is accurately evaluated.</p>

Competency	Performance Criteria	Evidence Guide
<p>3: Assess the effectiveness of methodologies to control food safety hazards.</p>	<p>3.1: Control measures are in place for all identified food safety hazards.</p> <p>3.2: The appropriateness and effectiveness of controls based on legislative requirements, industry codes, and other technical information is clearly established.</p> <p>3.3: Steps in the process at which control must be applied (i.e. CCPs) are identified.</p> <p>3.4: The methodology used to establish CCPs is indicated and correctly used.</p> <p>3.5: Critical limits are determined for every CCP, and methods for monitoring each CCP are established.</p> <p>3.6: Corrective actions in the event of nonconformance are determined.</p> <p>3.7: Control measures, CCPs critical limits, monitoring methods, and corrective actions, are validated or justified by regulation or industry practice.</p>	<p>Relevant and effective control measures for identified hazards are effectively applied.</p> <p>The appropriateness and effectiveness of controls based on established risk is accurately evaluated.</p> <p>The appropriateness and effectiveness of controls within the organizational context is accurately evaluated.</p> <p>All the steps in the process at which control must be applied are accurately identified.</p> <p>The extent to which control measures are known and applied within the auditee organisation is accurately assessed.</p> <p>The effectiveness of control measures in reducing hazards within the auditee organisation is accurately assessed.</p> <p>The appropriateness of the methodology used to establish critical control points is accurately assessed.</p> <p>The practicality and relevance of the auditee organization's critical limits based on separating safe from unsafe food is accurately assessed.</p> <p>The appropriateness of auditee corrective actions is accurately assessed.</p> <p>The extent to which auditee corrective actions are implemented and effective is accurately assessed.</p> <p>The appropriateness of auditee validation and justification documentation is accurately assessed.</p>



Competency Unit:

**RABQSA-FS –Food Safety Management Systems**

Effective date: 1 January 2005

Competency	Performance Criteria	Evidence Guide
4: Identify all integrated Schemes and procedures used by the organisation to achieve food safety objectives.	4.1: The food safety management system includes all relevant support procedures, instructions, and records necessary to meet the requirements of the reference standard, food regulations, and/or auditee food safety objective.	Appropriate and effective support Schemes for the industry sector and food safety risks are accurately described. The appropriateness of the auditee's support Scheme for the industry sector and food safety risk is accurately assessed. The extent to which the auditee support Schemes are known and applied is accurately assessed.
5: Determine the adequacy and effectiveness of a food safety scheme.	5.1: Appropriate verification procedures are in place to establish the currency, relevance, and effectiveness of the food safety management system. 5.2: Omissions in the food safety management system that could affect food safety are identified. 5.3: The adequacy of the food safety management system in preventing, reducing, or eliminating food safety hazards is established. 5.4: The auditee has the organizational and process capability to ensure that documented controls are met.	Appropriate verification activities within the context of the organizational situation are accurately described. The appropriateness of verification procedures that are in place is accurately assessed. The effectiveness of verification activities that are in place is accurately assessed. The adequacy of the food safety management system is accurately assessed. The effectiveness of the document control system in the context of legal and other requirements is accurately assessed.
6: Understand the application of HACCP theory and principles to individual food businesses.	6.1: The auditor has sufficient technical knowledge and industry expertise to apply all the competency elements indicated above to all industry sectors for which RABQSA certification is sought.	Codex Alimentarius principles of HACCP are applied within the relevant industry sector with omission or deviation justified.
7. Understand the application of food safety management systems as it relates to ISO 22000.	7.1 The auditor has sufficient technical knowledge of the ISO22000 standard necessary to conduct an effective and efficient audit of a food safety management system.	The key elements of a food safety management system are identified. Food - supply chain communication (including internal communication and external) is accurately described.



Competency	Performance Criteria	Evidence Guide
		<p>The correct use of terms and definitions of ISO22000:2005 is demonstrated (including prerequisite program and operational prerequisite program).</p> <p>The establishment, implementation and maintenance of a prerequisite program and/or operational prerequisite program are accurately assessed.</p> <p>Detailed knowledge of food hazard analysis including preliminary steps to enable hazard analysis is identified.</p> <p>Requirements related to food recalls, traceability and product withdrawals are accurately described,</p> <p>Requirements related to emergency preparedness and response are accurately described.</p>