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<b>CERTIFICATION INSTRUCTION NUMBER</b>	CI-15.01
<b>ISSUED BY</b>	<b>Emmanuel Geneiatakis, Secretary General</b> <b>Issue date:</b> 2015-08-24
<b>TYPE OF INSTRUCTION</b>	<input type="checkbox"/> Immediate Implementation <input checked="" type="checkbox"/> Information <input type="checkbox"/> Interpretation <input type="checkbox"/> FAMI-QS Awareness
<b>APPLICABLE FOR</b>	<input checked="" type="checkbox"/> Certification Bodies <input type="checkbox"/> Feed Business Operators <input checked="" type="checkbox"/> Accreditation Bodies <input type="checkbox"/> Authorised Training Organisations <b>Starting date:</b>
<b>PURPOSE</b>	<b>The qualification of FAMI-QS Auditors</b>
<b>SUBJECT</b>	<b>FAMI-QS Auditors Training and Annex C of ISO/TS 22003:2013</b>

<b>CERTIFICATION INSTRUCTION</b>	<p>An overview of the Annex C (ISO/TS 22003 :2013) requirements is provided in the table under. Part of these requirements are covered by the FAMI-QS Auditors Training, in relation to the “<b>Auditing Activities</b>” function.</p> <p>The text has been adapted to meet the FAMI-QS requirements and food has been replaced by feed where appropriate.</p> <p>For FSMS, please read ‘Feed Safety Management System’.</p>	
	Competence (knowledge and skills)	Covered by FAMI-QS Auditors Training
	<p>1. Ability to apply the application review requirements in ISO/IEC 17021, this Technical Specification, specific scheme rules and certification body procedures, including:</p> <ul style="list-style-type: none"> <li>— multisite sampling requirements and their application;</li> <li>— audit duration requirements and their application;</li> <li>— evaluate number of applicable HACCP studies;</li> <li>— ability to categorize an organisation into a food category and subcategory, in accordance with Annex A.</li> </ul>	<p>Specific scheme rules</p> <p>Audit duration</p> <p>Scope</p>
	<p>2. Ability to identify relevant to the feed chain category(ies):</p> <ul style="list-style-type: none"> <li>— PRP;</li> <li>— feed safety hazards;</li> <li>— legal requirements;</li> </ul>	Covered

	<p>3. Ability to determine if there are:</p> <ul style="list-style-type: none"> <li>— any specific seasonality factors related to the organization and its feed category or products;</li> <li>— specific cultural and social customs related to the categories and geographic areas to be assessed;</li> <li>— specific factors required to audit the FSMS, food product, process or service.</li> </ul>	<p>Covered</p>
	<p>4. Ability to identify the competence required for the audit team, in accordance with this table and certification body procedures.</p>	<p>Not covered</p>
	<p>5. Ability to develop an audit plan that ensures:</p> <ul style="list-style-type: none"> <li>— that the audit team members audit the products and processes that they are technically competent to audit;</li> <li>— that the audit time is optimized;</li> <li>— that the audit objectives defined in this Technical Specification can be realized;</li> <li>— that the specific FSMS scheme requirements are met.</li> </ul>	<p>Not covered</p>
	<p>6. Ability to interpret and apply normative documents relevant to the sought certification scope and the food chain category (see Annex A), e.g. ISO 22000, ISO/TS 22002 and/or other scheme certification standards. Knowledge shall include all normative references, as well as their technical terms and definitions.</p>	<p>Covered</p>
	<p>7. Ability to identify:</p> <ul style="list-style-type: none"> <li>— food-borne microbiological hazards;</li> <li>— chemical hazards;</li> <li>— physical hazards;</li> <li>— allergens;</li> <li>— food safety labelling requirements;</li> <li>— feed safety regulations</li> </ul> <p>that are relevant to the food chain category (see Annex A) and their recognized control mechanisms.</p> <p>Ability to evaluate the organization's capacity to identify and meet applicable (country of production/country of destination) feed safety regulation and labelling requirements.</p>	<p>Covered</p> <p>Feed microbiological hazards Allergens are not applicable</p>