

WHY BECOME A CERTIFIED HACCP AUDITOR?

As a Certified HACCP Auditor (CHA) you will understand the standards and principles of auditing an HACCP-based (or process-safety) system. An HACCP auditor uses various tools and techniques to examine, question, evaluate, and report on that system's adequacies and deficiencies. The HACCP auditor analyzes all elements of the system and reports on how well it adheres to the criteria for management and control of process safety.

What Are the Core Competencies of a HACCP Auditor?

- A thorough understanding of the product safety aspects of HACCP.
- A thorough understanding of management techniques as they relate to HACCP plan development, including assembling teams.
- Will have comprehensive knowledge of HACCP terminology and its seven principles.
- Will be able to assess a HACCP plan, evaluate its effectiveness, and verify that it has been deployed, is being maintained, and is current.
- Will be able to plan, develop, communicate, and execute an audit effectively within a defined scope, including resource scheduling, conducting meetings necessary to the performance of the audit, and using appropriate auditing techniques.
- Will be able to verify, document, and communicate audit results, develop an audit report, and evaluate the effectiveness of corrective action/follow-up.
- Will have thorough knowledge of the interpersonal skills needed to resolve conflict, conduct interviews, and make presentations effectively, and will be able to work on teams as a participant, leader, and facilitator.
- Will recognize how quality principles relate to business processes and be able to explain the importance of aligning the audit function to the organization.
- Will be able to select and use a wide variety of quality and auditing tools and techniques in a variety of situations.

What Is the Value to Your Company?

- Through analysis of hazards and where they can occur, systems, and procedures can be implemented to minimize the risk of failure.

What Is the Value to You?

- CHAs with five years of experience make an average salary of \$72k per year; compared to those without certification, who make approximately \$56k (national average).*

**Please see the current Quality Progress Salary Survey at: asq.org/qualityprogress/.*



Qualifications and Requirements for CHA Certification

Candidates must have five years of on-the-job experience in one or more of the areas of the ASQ Body of Knowledge.

Education

Candidates who have completed a degree from a college, university, or technical school can waive some part of the five-year experience requirement as follows (only one of these waivers may be claimed):

- Associate’s degree—one year waived
- Bachelor’s degree—three years waived
- Master’s or doctorate degree—four years waived

HACCP Auditor Learning Resources and Certification Preparation

- HACCP Auditor Certification Preparation Training (on-site and online learning)
- *The Certified HACCP Auditor Handbook, Third Edition*
- *Quality Audits for Improved Performance, Third Edition*

Recertification Required?

Yes, every three years.

How to Enroll for Certification

Visit asq.org/cert

MARKETPLACE INFORMATION

COMMON JOB FUNCTIONS

Consultant
HACCP Auditor
Quality Assurance Manager
Quality Assurance Supervisor

COMMON INDUSTRIES

Government
Manufacturing
Pharmaceutical
Service

Key Market Trends

- The food market is expected to bring in revenue by 2020 of \$3.03 trillion, registering a compound annual growth rate (CAGR) of 4.5 percent from 2015 to 2020.
- With the increase in demand and global growth, job prospects for HACCP auditors are also increasing. HACCP auditors are needed to examine organizations’ HACCP plans and check that they are both complete and used effectively for food safety.
- The field’s pay ranges greatly, particularly if you become a certified HACCP auditor.