Types of Certification Audit Preparation

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Objective

- GFSI definition
- Certification Schemes
- 10 Things
 - Prepare for your Audit



CERTIFICATION VAUDIT

FSNS C&A

- Who we are
- Certification Body
 - Accredited ISO 17065, Guide 65
- Qualified Auditors
 - BRC
 - SQF
 - FSSC 22000



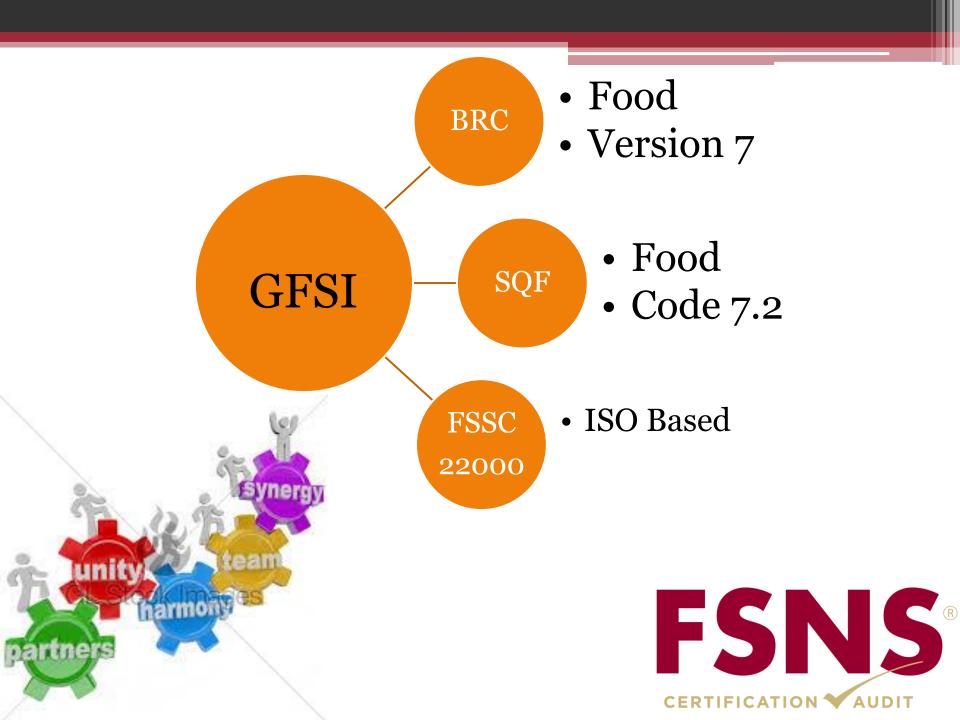


GFSI

Global Food Safety Initiative - GFSI

- Industry Driven
- Food Safety Management System
 - Thought leadership and guidance
- How it works:
 - Technical Working Gro
 - Stakeholder meetings
 - Conferences
 - Regional events
- Who develops the requirements:
 - Retail
 - Manufacturing
 - Food service





BRC

- British Retail Consortium
 - Updating standard effective July 1, 2014
 - I1 Fundamental Clauses
 - Solid Scheme integrity



SQF

Safe Quality Food - SQF

- Level 2 Food Safety
- Level 3 Food Safety + Quality
- Electronic data base requiring registration





FSSC 22000

- Food Safety System Certification
 - Food Chain Category E ambient
 - Newest standard in North America
 - ISO Base
 - ISO 220
 - ISO 220





10 Things to Prepare for Your Audit

These impact audit results...



Do What you Say Say What you Do / Systems Based Audits





Company Culture/ Management Commitment

- Entire Team
 - Not just QA Audit
 - Management Commitment
- Cohesiveness of departments
 Common goal and vision
 Or work in silos
- Starts when arriving at site





Positive Attitude

Openness vs. defensiveness

- Auditor is not there to 'get you'Be hospitable
- Your responsibility to show compliance
 - Don't Hide Things
 - Provide items requested
 - It is your responsibility to show compliance



Confidence

- Believe in programs and processes
 If you do not believe in them it will show
- Reflection of company culture



Effectiveness

- Training
 - Now that training is complete is it effective?
- Programs
 - Are they sufficient
 Ongoing issues program may need modification
- Processes
 - Are you getting desired results?



Organization

- Be ready
- Additional resources must be available
 - Runners
 - Helpers
- You have the requirements in front of you so know what to show for answers
- Either hard copy or electronic of programs

Have a backup if server goes down



Audit your programs and processes Do not defend or justify them

- Should be conducted by someone who does not own the program – independent
- Find your own gaps and address them
- Audit key elements throughout the year



Ask Questions

- Ask for Clarification if not understood
 - Each plant has their own lingo
- Ask specifically what was demonstrated does not meet the requirement



Plant Tour

What do you do when something goes wrong?

Follow your programs!



Last Year...

- Do not rely on previous audit results
 - Auditor misses elements
 - Processes change
 - Implementation changes
 - Growth
 - Management Changes







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