





Purpose of Food Safety Audits



Types of Food Safety Audits



Maximizing
Success in Audits

When Would a Food Company Have a Food Safety Audit?

Regulatory Compliance

- Audits required by local or national regulations
- Ensuring safety and health standards are met

Certification Needs

- Seeking certification through standards like HACCP, BRC, or SQF
- Regular audits required for maintaining certifications

Risk Management

- Audits prompted by incidents like foodborne illness outbreaks or product recalls
- Reviewing and fixing systems

Customer or Supplier Requests

- Audits requested by suppliers or customers
- Part of quality assurance processes

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SQF- Certification Example -

- Costco's GFSI Score Requirements
- BRC Grade B or above
- ▶ SQF Total preliminary score of 85 or above
- ▶ **IFS** Total preliminary score of **85** or above
- ► FSSC 22000
- Successful Certification (audits are not scored)
- NOTE:
- ▶ All certification and recertification audits must be current (within the past 12 months). Costco will only accept GFSI certifications from Costco-approved audit companies (except for new suppliers).

How to Maximize Your Chances of a Successful Audit

Start with Preparation

Understand the audit scope and criteria

Review local and international food safety regulations

Establish Strong Food Safety Practices

Implement HACCP principles and document critical control points

Maintain proper documentation of food safety practices

Training and Employee Involvement

Train staff on their roles in food safety

Conduct internal audits to identify improvement areas

Sanitation and Hygiene Practices

Maintain cleanliness with clear cleaning schedules Prepare Your Facility

Walking Through the Experience of an **Audit**

Opening Meeting

- Introduction of auditor
- Explanation of audit process
- •Review of records

Facility Walkthrough

- •Tour of facility
- •Check cleanliness, equipment, and operations
- Focus on temperature control, food handling, and sanitation

Document Review

Check documentation

Employee Interviews

Closing Meeting

Conclusion



Significance of Food Safety Audits

Vital for maintaining high standards

Ensures public health



Preparation for Audits

Start early

Train your team
Implement robust systems



Benefits of Audits

Opportunity to improve Prove commitment to food safety





Rosemarie Christopher

Rosemarie Christopher serves as the President & CEO of Food SMART Strategies International (FSSI), a prominent provider of food safety and quality audit preparation services. FSSI focuses on delivering customized training for small and midsized food businesses across California. With a goal to transform mindsets about food safety, Rosemarie and her team help businesses understand the significance of safe products and long-term profitability. FSSI has built a strong reputation for tailored solutions that ensure compliance with the Food Safety Modernization Act (FSMA) and promote a culture of food safety through innovative training tools. Under her guidance, FSSI strives to support small food businesses in delivering safe and innovative products to consumers.