

Understanding and Preparing for Food Safety Audits



Introduction to Food Safety Audits



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

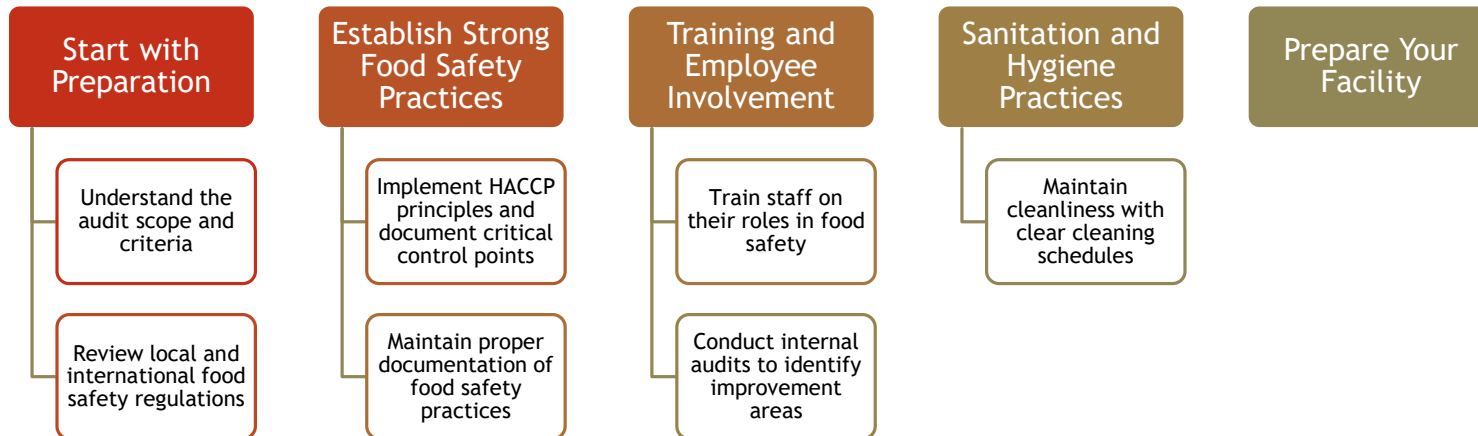
Types of Food Safety Audits



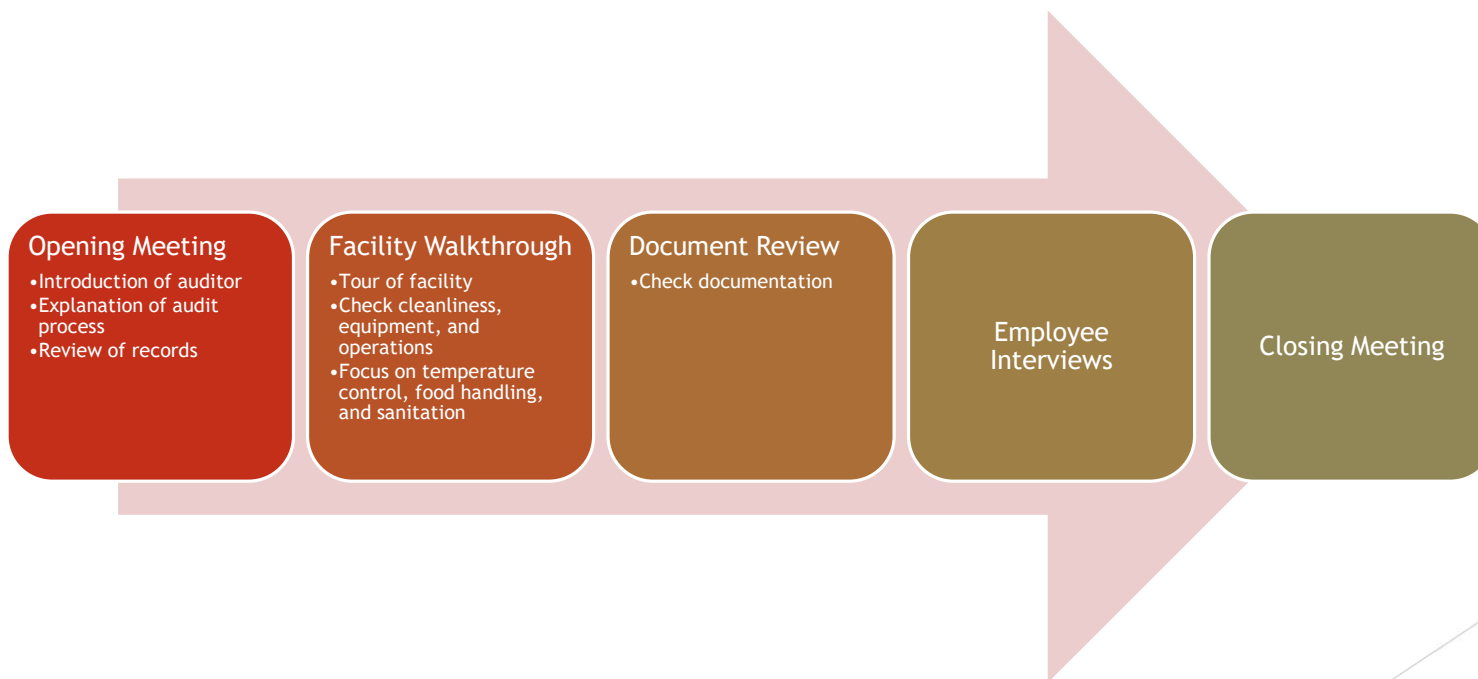
SQF- Certification Example -

- ▶ **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



Walking Through the Experience of an Audit



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 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 mid-sized 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.

