1.			General information
Name of Auditor Witnessing			
Witnessed Internal Farm Auditor Name			
Date of Inspection			
Type of witness audit	•		
Audit standard			
Product category /Crop			
Date last witness Inspection if any			
Result last witness Inspection			
(assessed points graded as insufficient or unacceptable)  => Delete for cross witness audit			
	l .		
Name of Auditee (Producer Group)			
Producer Member/Farmer Name			
Farm Location and Address			
Type of audit			
General info about the producer member or farmer			
2. Point of assessment A	ВС	D	Motivation of score
Start of audit			
Preparation of the Inspection (like document audit, sample for product trail)			

General information

2. Point of assessment	Α	В	С	D	Motivation of score
Opening meeting Conduct					
Assessment of the scope of the Inspection. Using the relevant crops modules for inspection as applicable to the crop.					

3. Point of assessment	Α	В	С	D	Motivation of score
Know-how of auditor					
The application of the 7 HACCP principles					
Information on Plant protection products. Banned, Restricted, Permitted					
Farm environment standards (like building, machinery, hygiene)					
Product control ( Application of Package of practices etc specific to the crop)					
Process control (like quantity control, metal detection, calibration)					
Personnel (personal hygiene, safety and welfare, training)					

4. Point of assessment	Α	В	С	D	Motivation of score	
Audit skills of auditor						
Following the practical list during the audit (specs, complaints, CA)						

General information

4. Point of assessment	Α	В	С	D	Motivation of score
Setting up a product trail					
Asking the auditee to perform a detailed traceability test					
Requesting documents / evidence / records during inspection					
Fact finding method is thorough and correct					
If it is a repeat Inspection, Verification of the NCs of the previous audit					
Assessing of the found NC's was thorough and correct					
Making notes during inspection (in practical list of report generator)					
Farm Inspection tour					
Time management of inspection					

5. Point of assessment		Α	В	С	D	Motivation of score
End of audit						
Closing Conduct	meeting					

1. General information										
5. Point of assessment	Α	В	С	D	Motivation of score					
3. I Ollit of assessment	^				motivation of score					
Corrective Action plan										
6. Point of assessment	Α	В	С	D	Motivation of score					
Conversation skills					<u>l</u>					
Verbal communication										
Questioning (open, closed,)										
cioseu,)										
	<u></u>									
7. Point of assessment	Α	В	С	ח	Motivation of score					
Personal attributes comp	l	l	<u> </u>							
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, , ,										
8. Compétences		_		_	Madadan					
Point of assessment	A	В	С	D	Motivation of score					
consistent and systemat	ic m	nıqu anne	es a er. A	n au	cation to ensure that the audits are conducted in a ditor shall be able					
To apply audit principles,										
procedures and techniques										

To plan and organize the

work effectively

1.					General information
To conduct the inspection within the agreed time schedule					
To prioritize and focus on matters of significance					
To collect information through interviewing, observing and reviewing documents, records and date					
To understand using sampling techniques for auditing					
To verify the accuracy of collected information					
To confirm the sufficiency to support audit findings and conclusions					
To use work documents to record audit activities					
To prepare inspection reports					
To maintain the confidentiality and security of information					
c) applicable laws, regularing	ation	s ar	nd of	ther	requirements relevant to the discipline: knowledge
Local, regional and national					
codes, laws and regulations	<u> </u>				
Contracts and agreements					

1.					General information
Other requirements to which the organization subscribes					
d Inspector demonstrate of food safety/Hygiene:	the	abil	ity to	o ap	ply terminology, knowledge and skills in the areas
a).Current principles of HACCP					
b).relevant PRPs for the considered category(ies)					
c)identification of food safety hazards					
d) corrections and corrective actions to be taken with regards to food safety matters;					
e) assessment of potential food safety hazards linked to the food supply chain					
f) laws and regulations relevant to food safety in order to be able to conduct an effective audit of the FSMS					
g).Products, processes and practices of the specific sectors					
h) relevant food safety management system requirements					
i) relevant food safety standards					

1.	General information											

General information

1	l.		General in	nformation		
9 Ti	ime plan during audit					
10 (	Other remarks					
	Points of non-conforn	nity, corrective	action plan (p	ossible training or		
Nr	Non-conformity	C	orrective action	1	Who	When
2						
3						
5						
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Sign	nature of Auditor Witn	essea:	510	gnature of Witness	ing Audito	or:
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	= G00	ວບ; ʁ = ɪvormal; ˈ	□ = insufficient	; D = Unacceptable		

1.	General information
Date:	
Date: Place	