Name of Auditor Witnessing					
Witnessed Inspector 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					
Name of Auditee (Producer Group)					
Producer Member/Farme Name	r				
Farm Location and Address					
Type of audit					
General info about the producer member or farmer					
2. Point of assessment	Α	В	С	D	Motivation of score
Start of audit					
Preparation of the Inspection (like document audit, sample for product trail)					
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)					
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					

4. Point of assessment	Α	В	С	D	Motivation of score
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 meeting Conduct					
Corrective Action plan					

6. Point of assessment	Α	В	С	D	Motivation of score					
Conversation skills	Conversation skills									
Verbal communication										
Questioning (open, closed,)										

7. Point of assessment	Α	В	С	D	Motivation of score					
Personal attributes complaince as per ISO 19011										
Write your comment here :										
8. Competences										
Point of assessment	Α	В	С	D	Motivation of score					
a). Audit principles and consistent and systemat					cation to ensure that the audits are conducted in a					
To apply audit principles,			ei. A	liat	luitor shall be able					
procedures and techniques										
To plan and organize the work effectively										
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, reguland skills covering	ation	ıs ar	nd of	ther	requirements relevant to the discipline: knowledge					

<sup>=</sup> Good; B = Normal; C = Insufficient; D = Unacceptable

# **General information** Local, regional and national codes, laws and regulations Contracts and agreements Other requirements to which the organization subscribes d Inspector demonstrate the ability to apply terminology, knowledge and skills in the areas of food safety/Hygiene: 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

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and practices of the specific sectors

requirements

standards

h) relevant food safety management system

i) relevant food safety

General information								
10 Other remarks								
11 Points of non-conformity, corrective	ve action plan (possible training or o	education	, etc.)					
Nr Non-conformity 1	Corrective action	Who	When					
2 3								
4								
5								
Signature of Auditor Witnessed:	Signature of Witnessing Audit	or:						
Date: Place:								
Document Version:								