Name of Auditor Witnessing					
Witnessed Auditor					
Name					
Date of Audit					
Type of witness audit					
Audit standard					
Product category					
Date last witness audit if any					
Result last witness audit					
(assessed points graded as insufficient or unacceptable)  => Delete for cross witness audit					
=> Delete for Cross withess audit					
Name of Auditee (compa person)	ny				
Company Name					
Location and Address					
Type of audit					
General info about the company					
2. Point of assessment	Α	В	С	D	Motivation of score
Start of audit					
Preparation of the audit (like document audit, sample for product trail)					
Opening meeting Conduct					
Assessment of the scope of the audit. Using the relevant product for audit as applicable.					

3. Point of assessment	Α	В	C	D	Motivation of score	
Know-how of auditor						

3. Point of assessment	Α	В	С	D	Motivation of score
The application of the 7 HACCP principles					
Information on Plant protection products. Banned, Restricted, Permitted					
Facility environment standards (like building, machinery, hygiene)					
Product control ( Application of Package of practices etc specific to the product)					
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	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							
If it is a follow up audit,							
Verification of the NCs of the previous audit							

## **General information**

4. Point of assessment	Α	В	С	D	Motivation of score
Assessing of the found NC's was thorough and correct					
Making notes during audit (in practical list of report generator)					
Facility Inspection tour					
Time management of audit					
5. Point of assessment	Α	В	С	D	Motivation of score
End of audit		Ь	U	U	Wotivation of Score
	$\overline{}$				1
Closing meeting Conduct					
Corrective Action plan					
C. Parint of account		<u> </u>		<u> </u>	
6. Point of assessment	Α	В	С	D	Motivation of score
Conversation skills				1	T
Verbal communication					
Questioning (open, closed,)					
7. Point of assessment	Α	В	С	D	Motivation of score
Personal attributes com			<u> </u>		
Write your comment her			- 20		
= Go	od: E	3 = N	lorm	al: C	= Insufficient; D = Unacceptable

= Good; B = Normal; C = Insufficient; D = Unacceptable

7. Point of assessment	Α	В	С	D	Motivation of score				
3. Competences									
Point of assessment	Α	В	С	D	Motivation of score				
a). Audit principles and to consistent and systemat		-			cation to ensure that the audits are conducted in a iditor shall be able				
To apply audit principles, procedures and techniques									
To plan and organize the work effectively									
To conduct the audit 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, regula	ation	s ar	nd of	her	requirements relevant to the discipline: knowledge				

Local, regional and national codes, laws and regulations									
Contracts and agreements									
Other requirements to which the organization subscribes									
d Auditor demonstrate the food safety/Hygiene:	ne ability	to app	ly terminology, knowledge and skills in the areas of						
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									
9 Time plan during audit	9 Time plan during audit								

10 Other remarks		

	General information										
11	11 Points of non-conformity, corrective action plan (possible training or education, etc.)										
Nr	Non-conformity	Corrective action	Who	When							
2											
3											
4											
5											
Sian	nature of Auditor Witnessed.	Signature of Witness	ina Audita	<b></b>							
Sigi	nature of Auditor Witnessed:	Signature of Witness	ing Audito	or.							
Date	<del>)</del> :										
Plac											
Doc	ument Version:										