

## WITNESS AUDIT CHECK LIST

Organization Name: ABC

Standard: BRCGS Global standard Food safety Issue 9

### General information

<b>Name of Auditor Witnessing</b>	
<b>Witnessed Auditor Name</b>	
<b>Date of Audit</b>	
<b>Type of witness audit</b>	
<b>Audit standard</b>	
<b>Product category</b>	
<b>Date last witness audit if any</b>	
<b>Result last witness audit (assessed points graded as insufficient or unacceptable)</b> <i>=&gt; Delete for cross witness audit</i>	

<b>Name of Auditee (company person)</b>	
<b>Company Name</b>	
<b>Location and Address</b>	
<b>Type of audit</b>	
<b>General info about the company</b>	

2. Point of assessment	A	B	C	D	Motivation of score
<b>Start of audit</b>					
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	A	B	C	D	Motivation of score
<b>Know-how of auditor</b>					

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

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3. Point of assessment	A	B	C	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)					
Appropriate application of the Standard requirements					

4. Point of assessment	A	B	C	D	Motivation of score
<b>Audit skills of auditor</b>					
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					

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

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4. Point of assessment	A	B	C	D	Motivation of score
If it is a follow up audit, Verification of the NCs of the previous audit					
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	A	B	C	D	Motivation of score
<b>End of audit</b>					
Closing meeting Conduct					
Corrective Action plan					

6. Point of assessment	A	B	C	D	Motivation of score
<b>Conversation skills</b>					
Verbal communication					
Questioning (open, closed,)					

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<b>7. Point of assessment</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>Motivation of score</b>
<b>Personal attributes compliance as per ISO 19011</b>					
<b>Write your comment here :</b>					

<b>8. Competences</b>					
<b>Point of assessment</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>Motivation of score</b>
<b>a). Audit principles and techniques application to ensure that the audits are conducted in a consistent and systematic manner. An auditor shall be able</b>					
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 data					
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					

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<b>c) applicable laws, regulations and other requirements relevant to the discipline: knowledge and skills covering</b>					
Local, regional and national codes, laws and regulations					
Contracts and agreements					
Other requirements to which the organization subscribes					
<b>d Auditor demonstrate the ability to apply terminology, knowledge and skills in the areas of food safety/Hygiene :</b>					
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					

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#### 9 Time plan during audit

#### 10 Other remarks

#### 11 Points of non-conformity, corrective action plan (possible training or education, etc.)

Nr	Non-conformity	Corrective action	Who	When
1				
2				
3				
4				
5				

Signature of Auditor Witnessed:

Signature of Witnessing Auditor:

.....

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Date:

Place:

Document Version:

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