

WITNESS AUDIT CHECK LIST

General information

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) <i>=> Delete for cross witness audit</i>	

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	B	C	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.					

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

WITNESS AUDIT CHECK LIST

General information

3. Point of assessment	A	B	C	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	A	B	C	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					

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

WITNESS AUDIT CHECK LIST

General information

4. Point of assessment	A	B	C	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	A	B	C	D	Motivation of score
End of audit					
Closing meeting Conduct					
Corrective Action plan					

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

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

WITNESS AUDIT CHECK LIST

General information

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

8. Competences					
Point of assessment	A	B	C	D	Motivation of score
a). Audit principles and techniques application to ensure that the audits are conducted in a consistent and systematic manner. An auditor shall be able					
To apply audit principles, 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 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					

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

WITNESS AUDIT CHECK LIST

General information

c) applicable laws, regulations and other requirements relevant to the discipline: knowledge and skills covering					
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 and practices of the specific sectors					
h) relevant food safety management system requirements					
i) relevant food safety standards					

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

WITNESS AUDIT CHECK LIST

General information

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:

.....

.....

Date:

Place:

Document Version:

WITNESS AUDIT CHECK LIST

General information

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