GFSI Audit Checklist

Use this GFSI audit checklist to ensure your business covers any GFSI-recognized scheme's essential parts.

☐ **Management commitment**

- ☐ Food safety policy is documented
- ☐ A food safety team is formed

☐ **Hazard analysis**

- ☐ Hazards are identified and analyzed
- ☐ Critical control points are established
- ☐ Corrective actions are established

☐ **Training and competence**

- ☐ All employees have been trained in food safety
- ☐ Food safety manuals are available

☐ **Internal audits**

- ☐ An internal audit is performed
- ☐ All findings are resolved

☐ **Food safety Management system**

- ☐ A risk assessment system is in place
- ☐ A comprehensive monitoring system in place

☐ **Documentation and records**

- ☐ All food safety documents are organized
- ☐ All food safety documents are accessible

☐ **Traceability and recall**

- ☐ A traceability system is in place
- ☐ Traceability records are accessible

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