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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