

3rd party compliance food safety audit checklist

As a Class 1 Food Premise, it is mandatory for you to have an annual 3rd party compliance audit. To ensure you're ready for your next audit is to gather everything off our checklist and have it ready for your auditor.

*Got a question?
speak to our food
safety experts*



AUDIT CHECKLIST

- The Current Food Safety Program and Schedule of Amendments
- Your Council Food Registration Certificate
- The Name and Certificate of Attainment of your Nominated Food Safety Supervisor.
- Staff Training Matrix
- CCP (Critical Control Points) monitoring, all Daily Record sheets including meal Temperatures, refrigeration & calibration completed and dated (last 12 months)
- Completed Cleaning schedules, Maintenance and Preventative Maintenance schedules (last 12 months)
- Pest Control folders
- Material Safety Data Sheet (MSDS) for Chemicals
- Current Approved Suppliers list including Suppliers Certificates of Registration and Approved Suppliers HACCP certificates
- Audit Reports including Internal Audit Reports and External Audit reports
- Corrective Actions register, Complaints Register, Continuous Improvement Register

OUR FOOD SAFETY EXPERTS & AUDITORS ARE HERE TO HELP
Call (03) 9560 1844 or email info@oscarcaregroup.com.au