

KS | KEMPTON STANDARD

These audits collectively assess how effectively a food manufacturing site controls production processes, hygiene standards, allergen management, foreign body prevention, CCP performance, equipment and machinery safety, cleaning and sanitation, pest control, warehouse operations, and full traceability including mass balance. Together, they provide a clear picture of compliance, operational control, and risk management across all production and factory activities. Please choose which audits you are interested in.

KS | KEMPTON STANDARD

HACCP Audit

9 Aug 2023 / Alan Kempton

Name	Site	Report Date	Author
Site confirmed	Site	Report Date	Author
Conducted on	9 Aug 2023 09:00-10:00		
Report by	Alan Kempton		
Location	Site		

Business Details

Business name: Alan Kempton

Business address: Alan Kempton

Business phone: Alan Kempton

Business email: Alan Kempton

Business website: Alan Kempton

Business description: Alan Kempton

Business products: Alan Kempton

Business services: Alan Kempton

Business equipment: Alan Kempton

Business materials: Alan Kempton

Business waste: Alan Kempton

Business safety: Alan Kempton

Business security: Alan Kempton

Business health: Alan Kempton

Business environment: Alan Kempton

Business community: Alan Kempton

Business culture: Alan Kempton

Business values: Alan Kempton

Business vision: Alan Kempton

Business mission: Alan Kempton

Business strategy: Alan Kempton

Business goals: Alan Kempton

Business objectives: Alan Kempton

Business key performance indicators: Alan Kempton

Business risks: Alan Kempton

Business opportunities: Alan Kempton

Business challenges: Alan Kempton

Business trends: Alan Kempton

Business forecasts: Alan Kempton

Business insights: Alan Kempton

Business conclusions: Alan Kempton

Business recommendations: Alan Kempton

Business next steps: Alan Kempton

Business follow-up: Alan Kempton

Business review: Alan Kempton

Business feedback: Alan Kempton

Business improvement: Alan Kempton

Business innovation: Alan Kempton

Business growth: Alan Kempton

Business sustainability: Alan Kempton

Business social responsibility: Alan Kempton

Business ethics: Alan Kempton

Business integrity: Alan Kempton

Business transparency: Alan Kempton

Business accountability: Alan Kempton

Business responsibility: Alan Kempton

Business trust: Alan Kempton

Business credibility: Alan Kempton

Business reputation: Alan Kempton

Business image: Alan Kempton

Business brand: Alan Kempton

Business identity: Alan Kempton

Business personality: Alan Kempton

Business character: Alan Kempton

Business spirit: Alan Kempton

Business soul: Alan Kempton

Business heart: Alan Kempton

Business mind: Alan Kempton

Business body: Alan Kempton

Business voice: Alan Kempton

Business face: Alan Kempton

Business hands: Alan Kempton

Business feet: Alan Kempton

Business hair: Alan Kempton

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Production Line Controls Audit

Purpose: Assess the safety, consistency, and compliance of production line operations to ensure products are manufactured within validated limits, equipment is functioning correctly, documentation is accurate, and contamination risks are controlled. This audit provides assurance that production processes support safe, legal, and high-quality output across all shifts.

Key Focus Areas:

- CCP monitoring and process control.
- Calibration and equipment verification.
- Batch records and documentation accuracy.
- Changeover, allergen control, and line clearance.
- Process flow, zoning, and segregation
- Foreign body prevention and safety devices
- Operator competency and adherence to SOPs
- Equipment condition, hygiene, and maintenance
- Product identification, labelling, and material control

Outcome: Provides assurance that production lines operate safely, consistently, and in compliance with food safety standards. Highlights strengths and identifies risks such as CCP failures, calibration issues, documentation gaps, allergen cross contamination, foreign body hazards, or equipment defects. Supports continuous improvement, legal compliance, and readiness for customer, regulatory, or third-party audits.

Hygiene & GMP Audit

Purpose: Verify that structural hygiene, equipment cleanliness, personal hygiene, and GMP behaviors are effectively maintained to ensure a safe, hygienic, and compliant food production environment.

Key Focus Areas:

- Structural hygiene (floors, walls, ceilings, drains, overheads).
- Equipment hygiene and preoperational checks.
- Hand hygiene facilities, behavior, and training.
- PPE use, condition, and GMP compliance.
- Foreign body prevention and control.
- Cleaning schedules, deep cleaning, and verification.
- Chemical control, storage, and COSHH compliance.
- Hygiene documentation and record-keeping.

Outcome: Confirms hygiene and GMP compliance, identifies contamination risks, highlights behavioral or structural weaknesses, and supports safe operations, legal compliance, and readiness for regulatory or third-party audits.

Allergen Management Audit

Purpose: Verify that allergen controls, handling practices, cleaning, labelling, and documentation effectively prevent cross contact and ensure accurate allergen information throughout production.

Key Focus Areas:

- Allergen matrix accuracy and ingredient control.
- Allergen handling and segregation procedures.
- Allergen training, competency, and communication.
- Allergen cleaning, validation, and verification.
- Allergen changeover and line clearance.
- Allergen incident management and corrective actions.
- Allergen storage, identification, and utensil control.
- Allergen labelling, warnings, and product status identification.

Outcome: Confirms allergen compliance, identifies cross contact risks, highlights weaknesses in handling, cleaning, or documentation, and supports safe production, legal compliance, and readiness for regulatory or third-party audits.

Foreign Body Control Audit

Purpose: Verify that controls preventing foreign body contamination are effective, documented, and consistently applied across production, engineering, and hygiene activities.

Key Focus Areas:

- Glass and brittle plastic control.
- Metal detection and Xray performance.
- Tool, knife, and blade control.
- Sieves, magnets, and filters.
- Temporary repairs and engineering hygiene.
- Foreign body incident investigation and corrective actions.
- Operator behavior and GMP compliance.
- Physical condition of equipment, utensils, and production areas.

Outcome: Confirms foreign body prevention measures are robust, identifies contamination risks, highlights weaknesses in equipment condition or control systems, and supports safe production, legal compliance, and readiness for regulatory or third-party audits.

CCP / Process Controls Audit

Purpose: Verify that Critical Control Points (CCPs) are correctly identified, monitored, validated, and controlled to ensure food safety hazards are effectively prevented, eliminated, or reduced to acceptable levels.

Key Focus Areas:

- CCP identification, critical limits, and validation.
- CCP monitoring records and real-time documentation.
- CCP deviations, corrective actions, and product control.
- CCP verification activities (challenge tests, reviews, internal audits).
- Calibration and performance of CCP-related equipment.
- Process parameters (time, temperature, pH, weight, speed).
- Operator competency and CCP-specific training.
- Physical CCP controls on the production line.

Outcome: Confirms that CCPs are effectively managed, identify weaknesses in monitoring, equipment performance, or corrective action processes, and ensures legal compliance and robust protection against critical food safety hazards.

Equipment & Machinery Safety Audit

Purpose: Verify that machinery, equipment, and engineering controls are safe, compliant, well-maintained, and operated in a way that prevents injury, contamination, and production downtime.

Key Focus Areas:

- Machine guarding, interlocks, and PUWER compliance.
- Emergency stops, safety devices, and alarm functionality.
- Preventive maintenance, breakdown control, and temporary repair management.
- Lubrication controls, food grade chemical use, and engineering hygiene.
- Lockout/Tagout (LOTO) procedures and authorized personnel.
- Calibration and verification of engineering and safety equipment.
- Engineering incident reporting, investigations, and contractor safety.
- Physical condition of machinery, tools, and production equipment.

Outcome: Confirms that machinery and engineering controls are safe, compliant, and functioning correctly. Identifies risks such as damaged guards, ineffective safety devices, poor maintenance, contamination hazards, or inadequate LOTO practices. Supports legal compliance, operator safety, and readiness for regulatory or third-party audits.

Cleaning & Sanitation Audit

Purpose: Verify that cleaning, sanitation, and environmental hygiene controls are effective, documented, and consistently applied to ensure a safe, hygienic, and compliant food production environment.

Key Focus Areas:

- Cleaning schedules, SOPs, and responsibilities.
- Daily cleaning records, verification, and ATP/allergen testing.
- Allergen and high-risk cleaning controls.
- Chemical control, dilution, storage, and COSHH compliance.
- Equipment and utensil cleaning, dismantling, and deep cleaning.
- Cleaning incidents, corrective actions, and hygiene investigations.
- Structural hygiene (floors, drains, overheads, walls).
- Cleaning tools, color-coding, and hygiene equipment condition.

Outcome: Confirms cleaning and sanitation compliance, identifies contamination risks, highlights weaknesses in cleaning effectiveness or documentation, and supports safe operations, legal compliance, and readiness for regulatory or third-party audits.

Pest Control Audit

Purpose: Verify that pest control measures, monitoring systems, proofing, and environmental controls effectively prevent pest activity and protect food, equipment, and the production environment.

Key Focus Areas:

- Pest control contract, service reports, and monitoring frequency.
- Device maps, monitoring points, and site plans.
- Pest sightings, trend analysis, investigations, and follow-up actions.
- Structural proofing, building integrity, and external area control.
- Waste management, cleaning, and environmental risk reduction.
- Contractor competency, chemical control, and pesticide documentation.
- Internal and external device condition and placement.
- Evidence of pest activity and effectiveness of corrective actions.

Outcome: Confirms pest control compliance, identifies risks related to pest ingress or activity, highlights weaknesses in monitoring, proofing, or environmental controls, and supports safe operations, legal compliance, and readiness for regulatory or third-party audits.

Warehouse & Storage Audit

Purpose: Verify that storage, handling, environmental controls, and stock management practices protect product safety, maintain traceability, and prevent contamination throughout all warehouse operations.

Key Focus Areas:

- Stock control, batch coding, and full traceability.
- Intake and dispatch documentation accuracy.
- Storage procedures, segregation, FIFO/FEFO, and pallet handling.
- Temperature, humidity, and environmental monitoring.
- Racking, equipment, forklift safety, and maintenance.
- Non-conformance handling, damaged goods control, and incident records.
- Housekeeping, hygiene, and Pest risk management.
- Physical segregation of allergens, chemicals, packaging, and food materials.

Outcome: Confirms warehouse operations are safe, organized, and compliant. Identifies risks such as poor stock control, incorrect segregation, environmental deviations, damaged goods, or inadequate documentation. Supports legal compliance, product integrity, and readiness for regulatory or third-party audits.

Traceability & Mass Balance Audit

Purpose: Verify that materials, products, and processes are fully traceable from intake to dispatch, and that mass balance controls ensure accurate reconciliation of inputs and outputs across all production activities.

Key Focus Areas:

- Full traceability of raw materials, WIP, and finished goods.
- Intake, processing, and dispatch documentation accuracy.
- Mass balance procedures, reconciliation, and discrepancy investigation.
- Allergen and high-risk material traceability.
- Recall readiness, mock recall performance, and documentation.
- Material identification, labelling, and segregation.
- Real-time batch recording and operator compliance.
- Product flow, zoning, and movement control.

Outcome: Confirms traceability and mass balance compliance, identifies gaps in documentation or reconciliation, highlights risk such as incorrect batch coding, unexplained losses, allergen cross contact, or weak recall performance, and supports legal compliance and audit readiness.