

All audits collectively assess a food business's compliance with a wide range of regulatory, certification, and operational requirements. Please choose which audits you are interested in.

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EHO Mock Audit

Purpose

Assess the business's readiness for an official Environmental Health Officer (EHO) inspection by evaluating food safety controls, hygiene standards, documentation, and operational practices against UK regulatory requirements.

Key Focus Areas

- Food Hygiene Practices.
- Cross Contamination Controls.
- Cleaning & Disinfection.
- Structural Compliance.
- Food Storage & Temperature Control.
- Food Safety Management System.
- Allergen Management.
- Pest Control.
- Waste Management.
- Staff Training & Competency.
- Documentation & Record Keeping.

Outcome

Provides assurance that the business is **prepared for an official EHO inspection**, with clear visibility of compliance strengths, gaps, and required corrective actions. Supports improved food hygiene ratings and demonstrates proactive management of food safety risks.

FSO Fire Safety Order 2005 Mock Audit – Food Business

Premises

Purpose

Evaluate the effectiveness of fire safety arrangements within a food manufacturing environment, ensuring compliance with the Regulatory Reform (Fire Safety) Order 2005 and verifying that fire prevention, detection, response, and management controls are robust and consistently applied.

Key Focus Areas

- **Fire Risk Assessment.**
- **Fire Safety Management System.**
- **Emergency Routes & Exits.**
- **Fire Detection & Alarm Systems.**
- **Emergency Lighting.**
- **Firefighting Equipment.**
- **High-risk Areas.**
- **Hot Work Controls.**
- **Storage & Housekeeping.**
- **Pest Control & Structural Integrity.**
- **Staff Training & Competency.**
- **Maintenance & Contractor Controls.**
- **Emergency Procedures.**
- **Documentation & Record Keeping.**

Outcome

Provides assurance that fire safety governance, operational controls, and emergency arrangements are functioning effectively within the food manufacturing environment. Highlights compliance strengths and identifies gaps requiring corrective action to reduce fire risk, protect staff, safeguard production continuity, and demonstrate readiness for an official Fire Safety Order inspection.

Environmental Health Mock Audit – Food Business

Premises

Purpose

Assess the food business's readiness for an official Environmental Health Officer (EHO) inspection by evaluating hygiene standards, food safety controls, documentation, and operational practices against UK regulatory requirements and Food Hygiene Rating Scheme expectations.

Key Focus Areas

- **Food Hygiene Practices.**
- **Cross-Contamination Controls.**
- **Cleaning & Disinfection.**
- **Structural Compliance.**
- **Food Storage & Temperature Control.**
- **Food Safety Management System.**
- **Allergen Management.**
- **Pest Control.**
- **Waste Management.**
- **Staff Training & Competency.**
- **Documentation & Record Keeping.**
- **Food Handling & Preparation.**
- **Customer-Facing Controls.**

Outcome

Provides assurance that the food business is **prepared for an official EHO inspection**, with clear visibility of compliance strengths, weaknesses, and required corrective actions. Supports improvement of food hygiene ratings and demonstrates proactive management of food safety risks across the premises.

Trading Standards Mock Audit – Food Business

Premises

Purpose

Evaluate compliance with Trading Standards requirements within a food business premises, ensuring legal accuracy in product information, labelling, pricing, weights and measures, allergen declarations, and consumer protection obligations.

Key Focus Areas

- **Food Labelling Compliance.**
- **Allergen Declarations.**
- **Weights & Measures.**
- **Pricing Accuracy.**
- **Product Descriptions.**
- **Ingredient Lists.**
- **Nutrition & Health Claims.**
- **Country of Origin & Traceability.**
- **Fair Trading Practices.**
- **PPDS Compliance.**
- **Food Safety Information Accuracy.**
- **Record Keeping & Documentation.**

Outcome

Provides assurance that the food business is compliant with Trading Standards legislation and consumer protection requirements. Highlights strengths and identifies areas requiring corrective action to ensure legal accuracy, prevent misleading information, and demonstrate readiness for an official Trading Standards inspection.

ISO 9001:2015 Quality Management System Mock Audit

– Food Business Premises

Purpose

Assess the effectiveness of the food business's Quality Management System (QMS) in meeting the requirements of ISO 9001:2015, ensuring consistent product quality, controlled processes, customer satisfaction, and continual improvement across all operational areas.

Key Focus Areas

- **Context of the Organisation.**
- **Leadership & Commitment.**
- **Risk-Based Thinking.**
- **Operational Planning & Control.**
- **Supplier & Purchasing Controls.**
- **Production & Service Provision.**
- **Customer Requirements & Satisfaction.**
- **Documented Information.**
- **Internal Audit Programme.**
- **Corrective Actions.**
- **Performance Evaluation.**
- **Management Review.**
- **Continual Improvement.**

Outcome

Provides assurance that the Quality Management System is functioning effectively, supporting consistent product quality, regulatory compliance, and customer satisfaction. Highlights strengths and identifies areas requiring corrective action to enhance process control, reduce risk, and demonstrate readiness for an official ISO 9001:2015 certification audit.

Health & Safety Executive Mock Audit – Food Business

Premises

Purpose

Assess compliance with Health & Safety Executive (HSE) requirements within a food business premises, ensuring safe working conditions, effective risk management, legal compliance, and protection of employees, contractors, and visitors.

Key Focus Areas

- **General Duties (HSWA 1974).**
- **Risk Assessments (MHSWR).**
- **Safe Working Practices.**
- **Equipment Safety (PUWER).**
- **Electrical & Gas Safety.**
- **Chemical Safety (COSHH).**
- **Workplace Transport.**
- **Fire Safety Integration.**
- **Pest Control & Structural Integrity.**
- **Contractor Management.**
- **Training & Competency.**
- **Incident Reporting & Investigation.**
- **Documentation & Record Keeping.**

Outcome

Provides assurance that health and safety governance, operational controls, and risk management systems are functioning effectively. Highlights strengths and identifies areas requiring corrective action to reduce workplace hazards, protect staff, and demonstrate readiness for an official HSE inspection.

ISO 14001 – Environmental Management System Mock

Audit – Food Business Premises

Purpose

Assess the effectiveness of the food business's Environmental Management System (EMS) in meeting the requirements of ISO 14001:2015, ensuring environmental risks are controlled, legal obligations are met, and continual improvement is embedded across operations.

Key Focus Areas

- **Environmental Policy.**
- **Environmental Aspects & Impacts.**
- **Legal Compliance.**
- **Operational Controls.**
- **Resource Efficiency.**
- **Emergency Preparedness & Response.**
- **Monitoring & Measurement.**
- **Supplier & Contractor Controls.**
- **Internal Audits.**
- **Corrective Actions.**
- **Management Review.**
- **Continual Improvement.**

Outcome

Provides assurance that environmental governance, operational controls, and legal compliance are functioning effectively. Highlights strengths and identifies areas requiring corrective action to reduce environmental impact, improve resource efficiency, and demonstrate readiness for an official ISO 14001 certification audit.

Halal Mock Audit – Food Business Premises

Purpose

Assess the food business's compliance with recognised Halal requirements by evaluating ingredient integrity, supplier certification, segregation controls, hygiene practices, documentation, and operational processes to ensure products are produced in a fully Halal-compliant environment.

Key Focus Areas

- **Halal Policy & Management Responsibility.**
- **Supplier Approval & Certification.**
- **Ingredient Integrity.**
- **Segregation Controls.**
- **Cleaning & Changeover Validation.**
- **Production Line Controls.**
- **Packaging & Labelling Accuracy.**
- **Traceability & Mass Balance.**
- **Staff Training & Competency.**
- **Pest Control & Hygiene.**
- **Documentation & Record Keeping.**
- **Non-Conformance & Corrective Actions.**

Outcome

Provides assurance that Halal integrity is protected throughout the premises, with strong controls over ingredients, suppliers, segregation, hygiene, and documentation. Highlights compliance strengths and identifies areas requiring corrective action to demonstrate readiness for certification or retailer-led Halal audits.

ISO 22000 Food Safety Management System (FSMS)

Mock Audit – Food Business Premises

Purpose

Assess the effectiveness of the food business's Food Safety Management System (FSMS) in meeting the requirements of ISO 22000:2018, ensuring food safety hazards are controlled, processes are consistently managed, and safe products are delivered to customers.

Key Focus Areas

- **Context of the Organisation.**
- **Leadership & Food Safety Policy.**
- **Risk Management & Hazard Control.**
- **Prerequisite Programmes (PRPs).**
- **Operational Control.**
- **Traceability & Recall.**
- **Supplier & Raw Material Controls.**
- **Allergen Management.**
- **Documented Information.**
- **Performance Evaluation.**
- **Corrective Actions.**
- **Emergency Preparedness.**
- **Continual Improvement.**

Outcome

Provides assurance that the FSMS is functioning effectively, with strong controls over hazards, processes, documentation, and verification activities. Highlights compliance strengths and identifies areas requiring corrective action to demonstrate readiness for an official ISO 22000 certification audit.

ISO 45001:2018 Health & Safety Mock Audit – Food Business Premises

Purpose

Assess the effectiveness of the food business's Occupational Health & Safety Management System (OHSMS) in meeting the requirements of ISO 45001:2018, ensuring workplace risks are controlled, legal obligations are met, and safe working conditions are consistently maintained.

Key Focus Areas

- **Leadership & Worker Participation.**
- **Hazard Identification & Risk Assessment.**
- **Operational Controls.**
- **Emergency Preparedness & Response.**
- **Contractor & Visitor Management.**
- **Training, Competence & Awareness.**
- **Incident Reporting & Investigation.**
- **Monitoring, Measurement & Performance.**
- **Legal & Regulatory Compliance.**
- **Documented Information.**
- **Corrective Actions.**
- **Continual Improvement.**

Outcome

Provides assurance that occupational health and safety governance, risk management, and operational controls are functioning effectively. Highlights strengths and identifies areas requiring corrective action to reduce workplace hazards, protect employees, and demonstrate readiness for an official ISO 45001:2018 certification audit.

Audit Hierarchy Summary

Strategic Level – Governance & Certification

High level audits assessing organisational systems, certification readiness, and long-term compliance:

- **ISO 9001 Quality Management**
- **ISO 14001 Environmental Management**
- **ISO 45001 Occupational Health & Safety**
- **ISO 22000 Food Safety Management System**
- **Management System Audit**
- **Brand Standards Audit** These confirm strong governance, documented controls, risk management, and continual improvement.

Compliance Level – Legal & Regulatory

Audits verifying compliance with UK legislation and regulatory bodies:

- **EHO Mock Audit**
- **Environmental Health Mock Audit**
- **Trading Standards Audit**
- **FSO Fire Safety Order Audit**
- **HSE Health & Safety Audit**
- **Halal Compliance Audit** These ensure legal obligations are met and the business is inspection-ready.

Operational Level – Daily Site Performance

Audits focused on daily food safety, hygiene, and operational control:

- **Food Safety & Hygiene Audit**
- **HACCP Audit**
- **Kitchen Operations Audit**
- **Cleaning & Sanitation Audit**
- **Stock Control Audit**
- **Equipment & Maintenance Audit** These maintain safe production, hygiene standards, equipment reliability, and consistent operations.

Assurance Level – Staff Competence & Risk Reduction

Audits confirming staff capability and allergen safety:

- **Allergen Management Audit**
- **Training & Competency Audit** These ensure employees are trained, competent, and able to maintain safe operations.