

Approval

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BRCGS Issue 9 Mock Audit

Purpose

Assess the site's readiness for BRCGS Issue 9 certification by reviewing food safety, quality systems, documentation, and operational controls against global standards.

Key Focus Areas

- **Management Commitment.**
- **HACCP / Food Safety Plan.**
- **Quality Management System.**
- **Supplier & Raw Material Control.**
- **Product & Process Control.**
- **Personnel.**
- **Site Standards.**
- **Building Fabric & Equipment.**
- **Production & Storage Controls.**
- **Recall & Incident Management.**
- **Traceability.**
- **Staff Facilities.**

Outcome

Provides a clear overview of certification readiness, highlighting strengths, gaps, and priority actions. Supports effective risk management, continuous improvement, and alignment with BRCGS Issue 9 expectations.

ISO 9001:2015 Quality Management System Mock Audit

Purpose

Assess how effectively the manufacturing site implements and maintains its Quality Management System (QMS) in line with ISO 9001:2015 requirements, ensuring product quality, safety, consistency, and regulatory compliance.

Key Focus Areas

- **Context & Scope.**
- **Leadership.**
- **Support.**
- **Operations.**
- **Performance.**
- **Improvement.**
- **Production Environment.**
- **Process Control.**
- **Materials & Finished Goods.**
- **Allergen & Cleaning Controls.**

Outcome

Provides a clear overview of ISO 9001:2015 compliance, highlighting strengths, gaps, and required improvements. Supports robust quality management, operational consistency, and readiness for certification or external audits.

Environmental Health Officer (EHO) Mock Audit

Purpose

Assess the factory's readiness for an Environmental Health Officer inspection by reviewing food-safety controls, hygiene standards, documentation, allergen management, and operational compliance with UK food-safety regulations.

Key Focus Areas

- **HACCP & CCP Control.**
- **Allergen Management.**
- **Cleaning & Disinfection.**
- **Temperature Control.**
- **Pest Control.**
- **Structural & Maintenance.**
- **Hygiene Standards.**
- **Storage Controls.**
- **Personal Hygiene.**
- **Cross-Contamination Controls.**
- **Allergen Controls.**
- **Pest-Proofing & Waste Areas.**

Outcome

Provides assurance that the site meets EHO expectations, highlights compliance strengths and weaknesses, and identifies corrective actions needed to support strong food-hygiene ratings and proactive food-safety management.

FSO Fire Safety Order 2005 Mock Audit

Purpose

Assess how effectively the manufacturing site manages fire-risk controls in line with the Fire Safety Order 2005, ensuring a suitable Fire Risk Assessment, compliant fire-safety systems, trained staff, safe equipment, and well-maintained escape routes.

Key Focus Areas

- **Fire Risk Assessment.**
- **Policies & Procedures.**
- **Detection & Warning Systems.**
- **Firefighting Equipment.**
- **Maintenance Records.**
- **Fire Logbook & Compliance.**
- **Escape Routes & Exits.**
- **Machinery Fire Safety.**
- **Electrical & Gas Safety.**
- **Storage & Housekeeping.**
- **Staff Competency.**

Outcome

Provides a clear overview of fire-safety compliance, highlighting strengths, gaps, and priority actions needed to reduce fire risk, protect staff, and support full compliance with the Fire Safety Order 2005.

ISO 45001:2018 Health & Safety Mock Audit

Purpose

Assess how effectively the manufacturing site manages workplace health and safety risks in line with ISO 45001:2018, ensuring safe machinery use, controlled hazards, trained staff, compliant procedures, and a well-maintained working environment.

Key Focus Areas

- **Risk & Planning.**
- **Operational Controls.**
- **Performance Monitoring.**
- **Improvement.**
- **Machinery & Production Safety.**
- **Factory Floors & Zones.**
- **Chemical & Allergen Control.**
- **Storage & Warehousing.**
- **Utilities & Environment.**
- **Fire Safety & Emergency Preparedness.**

Outcome

Provides a clear overview of ISO 45001:2018 compliance, highlighting strengths, gaps, and priority actions needed to maintain a safe, legally compliant manufacturing environment and support certification readiness.

Halal Mock Inspection Audit

Purpose

Assess how effectively the manufacturing site maintains Halal integrity across all operations, ensuring compliant ingredients, controlled processes, accurate labelling, trained staff, and full segregation from non-Halal materials.

Key Focus Areas

- **Policy & Responsibility.**
- **Supplier & Ingredient Approval.**
- **Segregation Controls.**
- **Production Controls.**
- **Labelling & Claims.**
- **Training & Competency.**
- **Storage Practices.**
- **Preparation & Handling.**
- **Line Management.**
- **Cleaning & Hygiene.**
- **Packaging & Finished Goods.**
- **Waste & Contamination Prevention.**

Outcome

Provides a clear overview of Halal compliance, highlighting strengths, gaps, and priority actions needed to protect Halal integrity from raw materials through to finished goods.

ISO 14001:2015 Environmental Management System Mock Audit

Purpose

Assess how effectively the manufacturing site manages environmental responsibilities in line with ISO 14001:2015, ensuring defined environmental aspects, legal compliance, controlled operations, monitored performance, and continual improvement.

Key Focus Areas

- **Environmental Context & Planning.**
- **Leadership & Roles.**
- **Support Systems.**
- **Operational Controls.**
- **Performance Evaluation.**
- **Improvement Processes.**
- **Water & Wastewater.**
- **Energy & Equipment Efficiency.**
- **Chemicals & Hazardous Materials.**

Outcome

Provides a clear overview of ISO 14001:2015 compliance, highlighting strengths, gaps, and priority actions needed to reduce environmental impact, meet legal obligations, and support certification readiness.

ISO 22000:2018 Food Safety Management System Mock Audit

Purpose

Assess how effectively the manufacturing site implements ISO 22000 food-safety requirements, ensuring a defined FSMS scope, robust hazard controls, compliant processes, trained staff, accurate monitoring, and safe production from raw materials to finished goods.

Key Focus Areas

- **FSMS Scope & Context.**
- **Leadership & Policy.**
- **Risk-Based Planning.**
- **Support Systems.**
- **PRPs & Hazard Analysis.**
- **Monitoring & Corrective Actions.**
- **Cleaning & Sanitation.**
- **Equipment & Facility Condition.**
- **Staff Hygiene & Behavior.**

Outcome

Provides a clear overview of ISO 22000 compliance, highlighting strengths, gaps, and priority actions needed to maintain safe production, meet regulatory and customer expectations, and support certification readiness.

Trading Standards Mock Audit – Food Manufacturing

Purpose

Assess how effectively the site manages allergen control, labeling accuracy, product information compliance, weights and measures, packaging safety, traceability, and customer specification requirements in line with Trading Standards legislation.

Key Focus Areas

- **Claims & Descriptions.**
- **Weights & Measures.**
- **Packaging Safety.**
- **Customer & Retailer Requirements.**
- **Packing Line Controls.**
- **Operational Allergen Controls.**
- **Operational Weights & Measures.**
- **Product Composition.**
- **Storage & Handling.**
- **Product Safety Controls.**
- **Customer Transparency.**

Outcome

Provides a clear overview of Trading Standards compliance, highlighting strengths, gaps, and priority actions needed to ensure legally accurate labelling, robust allergen control, compliant weights and measures, and trustworthy product information.

Health & Safety Executive (HSE) Mock Audit – Food Manufacturing

Purpose

Assess how effectively the manufacturing site manages workplace health and safety in line with HSE requirements, ensuring compliant policies, robust risk assessments, safe machinery operation, trained staff, controlled chemicals, and a safe working environment.

Key Focus Areas

- **Policy & Responsibilities.**
- **Risk Assessments.**
- **COSHH Controls.**
- **Machinery Safety (PUWER).**
- **Accident Reporting (RIDDOR).**
- **Gas & Electrical Safety.**
- **Physical Machinery Checks.**
- **Slips, Trips & Falls.**
- **Manual Handling.**
- **Chemical Safety.**
- **Fire Safety.**
- **Environmental Conditions.**

Outcome

Provides a clear overview of HSE compliance, highlighting strengths, gaps, and priority actions needed to maintain a safe workplace, reduce accidents, and meet legal obligations.