

## FOOD SAFETY AUDITS

### What to expect

The NSW Food Authority regularly audits or inspects licensed food businesses, monitoring the safety of the NSW food industry. We have created this resource to help you know what to expect when your business is audited.

Inspections are different. Visit [foodauthority.nsw.gov/industry](http://foodauthority.nsw.gov/industry) to learn more about inspections.

### Will your business be audited?

Only businesses that hold a licence with the NSW Food Authority and need to have a Food Safety Program are audited. Other types of food businesses are inspected.

An audit assesses:

- How a business follows their Food Safety Program, and
- How the physical premises comply with the relevant standards.



### Why are audits necessary?

The NSW Food Authority has a legislative responsibility to conduct audits of licensed businesses that have a Food Safety Program.

Audits are necessary to:

- Ensure public health and safety
- Ensure food businesses follow the Food Regulation 2015 and the relevant standards.

Without rigorous standards there is a danger of food being unsafe to consume which can cause serious illness, loss of work or even fatalities.



### What is assessed?

During an audit, the auditor will assess the business's Food Safety Program and how well it is followed.

Your Food Safety Program should:

- Identify potential food handling hazards that may occur in all food operations
- Identify where these hazards can be controlled
- Monitor these control methods
- Provide corrective actions when a hazard is found
- Establish, document and verify detailed pre-requisite programs
- Have a documented food safety management system with written evidence, such as monitoring records
- Have a documented recall system to ensure the recall of unsafe or incorrectly labelled food
- Be regularly reviewed for adequacy (at least every 12 months).

FI404/2210

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### Other requirements

As well as the Food Safety Program, the auditor will assess any additional requirements of the relevant Food Safety Scheme. For example, if your business produces dairy products, you should follow the Dairy Food Safety Scheme.

Visit [foodauthority.nsw.gov.au/industry](http://foodauthority.nsw.gov.au/industry) for more information on Food Safety Schemes.

### How is the audit outcome determined?

At the end of an audit, your business will be given a points score which translates to a grade from A through to E.

A rating of 'A' or 'B' means the business has achieved an acceptable result. 'C' is marginal and will result in more frequent audits. 'D' or 'E' is unacceptable.



### Are audits announced?

Audits are usually unannounced.



### Who does the audit?

A NSW Food Authority authorised officer, or for some types of businesses, an authorised Third Party Auditor, conduct audits of licensed food businesses that need a Food Safety Program.

There is a list of businesses that can apply to use a Third Party Auditor on the Food Authority website, along with an application form.

The NSW Food Authority regulates and supports the NSW food industry through licensing, audits, inspections, consultation and resources to ensure that food sold is correctly labelled and safe for consumption.

