

## Food Safety Auditing and its Roles in Food Safety Management Style

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### Abstract:

Food is an important part of our life. It should be hygienic, healthy and free from any contamination. This can be ensured by the following practices such as; HACCP, GMP, GHP, Food Safety Auditing, etc. Food Safety auditing are used in the food industries for following reasons such as evaluation of management system, obtain certifications to certain quality control and assurance, assessment of the products, for legal compliance and so on. In the today's world, consumers are taking much interest on the quality of food and also ensure the safety and standards. Recently food scandals, has enabled the private and public sectors to develop a good quality of food and maintain the standards. Food Quality Standards have both disadvantages and advantages and their effectiveness depends on several factors such as the competency and skills of auditing and the quality in each case. This article describes the Food Safety Auditing and its roles in Food Safety Management System in the food sector.

### Introduction:

Audit word comes from the Latin "Audits", which means having accepted upon hearing. In audit process usually includes review of documents and list of checks and quality control and assurance with standard. In the past time inspections were carried out on the infrastructure and assess the cleanliness, although these indicators were not always be the best. The auditing include the complete inspection of manufacturing unit from where raw material were prepared and services and thorough (Griffith 2005). A specifically food

safety audit, all the information about food business is collected in order to evaluates the areas of improvement in the food safety processes in the industries and also give the corrective action if required (ANZFA 2001). Food Auditing plays important role in the implementation of food safety standards and proper certification, enabled transparency and maintaining the standards. Transparency increases the capacity of stakeholders with in the plant, and improves efficiency. Auditing is an important tool in the certification process that require in the proper food safety practices (Brun 2015 ).

Auditing are conducted by companies for various reasons. For example, Auditing helps in obtaining certificates, other reasons are:  
Effective management system in the organization.  
Effective supply chain system in the organization.  
For commercial purposes.

### Auditing and its Types:

In the modern times, food safety audits play an important role in food industries. The food safety checklist which is necessary should be maintained and quality assurance documents should be maintained.. Nowadays, an auditing app can be used for auditing purposes. In the auditing app includes management processes and catalogue of training programs and certification records, data and statistics analysis which can be used easily (Brun 2015). The auditing processes can be categorized by many organizations in the following ways:

First party audits: In this audit self-assessed

by the organization, which ensured that all the documents, records, licenses, management policy, GMP, GHP, FSMS, QMS should be followed properly and up-to-date.

**Second party audits:** In this audits, depend upon the assessment of suppliers or contractors. It is also known as the Proprietary audits.

**Third party audits:** These audits are carried out by the independent auditors who are not employed by the auditee and often lead to certification.

Basically, food safety audits are carried out with a proper plan and strategies, in which following step are involved:

**Proper Planning:** In this includes all the activates, documents, quality checklists, plan and certificates that is required during auditing process.

**Execution:** In this includes how auditing can be carried out in the organization and essential documents are completed or not.

**Corrective Action:** In this includes whether there is need of any corrective action is required or not and also follow the preventive steps required during production and manufacturing.

**Verification:**

In this includes proper conduction of an evaluating how efficient and effectively the corrective action and preventive action are implemented in the organization.

**Audit Evaluation:** In this includes the outcomes and results of auditing. After whole the process and complete analysis of documents and certification. Then auditor give the report of auditing with their sign to the organization.

**Role of auditing in the food safety management system:**

Audits are playing important role in implementation of food safety management system in the organization and industries.

Audits are very important for the certification which shows the standard for your organization. For safe quality food (SQF), ISO 22000, HACCP, GMP, GHP certification, internal audit program should be must. The efficient and effectiveness of an organization depend upon internal audit program and how effectively FSMS is implemented. The auditor will look out how effectively your organization works and matching the standards and quality control and assurance.

Internal Audit is the system in which identification of issues and how effectively these issues are resolved by applying corrective and preventive measures. Audits are also ensuring that your food safety management system remains effective and efficient and also compliance with the standards.

**CONCLUSION:**

Food Safety Auditing has been used worldwide to ensure food safety management system and its program are flexible and effective. Food auditing has been a very important factor for ensuring the food standard and quality, there has been a significant hike in the demand of second-party and third-party auditing within the food industry (Safe food 360 2013). Quality assurance and control is now an essential part in the food industry. In the public sector and private sector quality standards and safety are implemented all over world. The type of the standard implemented, the skills of the auditors, and other factors may affect the outcome of an audit and the effectiveness of a quality and food safety standard. Quality standards such as the ISO 9000 series and food safety standards (FSSC 22000, GMP, GHP, HACCP, and so on) are now used in the food industry.

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