

# Focused and tailored to you – Customer specific food safety & quality audits



**FSSI Group's Audit & Inspection** programmes offer a range of high quality inspection, audit and sampling services to cover your Food & Drink categories and within the supply chain. We are independent but passionate about ensuring we support you in meeting your legal obligations and food quality and safety standards.

Working together, our tailored programmes help you and your suppliers to protect Brand, improve quality, control costs and meet all relevant regulatory requirements in your market.

***Our Auditors are  
subject matter  
experts from the  
food industry***

We are very centred on people and our Auditors are subject matter experts from the Food Industry who work on unannounced periodic audits to verify

food quality and safety, or scheduled inspections on operational facilities and infrastructure to support continual improvement. Our auditors also mentor and help train your own internal auditors engaging the team by increasing skills and professional compliance.

visit [www.fssint.com](http://www.fssint.com) for more details



## Planning the audit or inspection programme together

Working with you on scope, areas of focus, duration and frequency, plus the standards you are looking to achieve;

- 🌀 Forensic – deep dive audits to ensure maximum compliance
- 🌀 Investigative – assessing where the root cause issues are and validating the data
- 🌀 Monitor – continual assessment and support for improvement
- 🌀 Compliance – audits to check operational compliance to regulations across your people, product and process
- 🌀 Corrective action – audits and investigations to ensure non-conformities are removed
- 🌀 Sampling Library – audits to check, test and store samples

We also audit to own brand Standards, current regulations and offer pre-checks on Industry Standards such as the BRC Global Standard (Food).

The Checklist monitoring service offers mobile assessments with data driven reports and supports conformity to daily tasks, such as Health and Safety checks, fire risk and hygiene reinforcement. Ideal for multi-site food retailing chains, hotels and pubs to ensure people, product and process conform to the high quality and safety standards you set.

We are a specialised and focused risk, safety and quality management business driving integrity from audit and advisory services across the Food & Drink Industry.

