



Better Training for Safer Food BTSF

Section 9 Discussion Forum 2

Discussion Group 2

Topic 1

- From your existing experiences, what are the difficulties that can be encountered when conducting an assessment (inspection/audit) of a food/feed business in your country?
- Based on your discussions, what could be done to ensure that you carry out an effective audit?

Topic 2

- Checklists / Aide memoires are commonly used by auditors. For the field visit/training audit you were provided with a simplified checklist to record your findings.
- What are the advantages of using a checklist/aide memoire?
- What are the limitations to using a checklist/aide memoire?
- Discuss the use of checklists within your country/competent authority.

Topic 3

- Considering the audit you carried out, how would your audit approach be different if you undertook the audit at a site where minimal documentation is required?
- Include in your discussions:
 - If the structure of the audit would be different
 - If your audit technique would be different

Topic 4

- Consider the factors which would influence the audit frequency on a particular business.
- Consider the schemes that are used in your countries to inform the public of the level of food safety management within catering FBOs.