

Audit - Food Fraud Vulnerability

Food Safety & Quality Template · Provided by GIFSQ

Food fraud is deliberate deception for profit - diluted, substituted, or misrepresented ingredients. This audit walks through your vulnerability assessment and checks the controls are real, not theoretical.

Audit against what you see, not what you hope. Mark each clause C, NC or N/A on evidence - and write the evidence down; 'looked fine' isn't evidence. Every NC gets a corrective action.

1. Audit details

Field	Details
Audit title	Audit - Food Fraud Vulnerability
Audit no.	[AUD-YYYY-###]
Date(s)	[YYYY-MM-DD]
Auditor(s)	[Name(s)]
Area / process audited	[Area]
Auditee(s)	[Name(s) / Title(s)]

2. Audit criteria

Reword the clauses to match your standard if you need to - but keep the numbering stable so you can trend findings over time.

Ref	Requirement	C / NC / N/A	Evidence seen	Corrective action ref
1.1	Vulnerability assessment covers all raw materials and is reviewed periodically.	[]	[]	[]
1.2	High-risk materials are identified with rationale (history, price, origin, supply chain).	[]	[]	[]

Ref	Requirement	C / NC / N/A	Evidence seen	Corrective action ref
1.3	Assessment considers emerging fraud intelligence.	☐	☐	☐
2.1	Controls for high-risk materials are defined (testing, certification, audits).	☐	☐	☐
2.2	Testing is performed where defined; results are reviewed and acted on.	☐	☐	☐
2.3	Supplier approval considers fraud risk; high-risk suppliers are monitored.	☐	☐	☐
3.1	Goods-in checks include authenticity indicators where practical.	☐	☐	☐
3.2	Mass balance or yield monitoring would detect substitution/dilution.	☐	☐	☐
3.3	Staff know how to report suspicions; reporting route is defined.	☐	☐	☐
4.1	Incidents and near-misses feed back into the vulnerability assessment.	☐	☐	☐

3. Summary

- Total clauses checked: ☐
- Compliant: ☐ Non-compliant: ☐ N/A: ☐
- Overall result: [Pass / Conditional pass / Fail - define your scoring rule here]
- Key strengths: ☐
- Priority corrective actions: [list CAR references]

Approval and control

Role	Name	Signature	Date
Prepared by	[Name]	[Signature]	[Date]

Role	Name	Signature	Date
Reviewed by (QA)	[Name]	[Signature]	[Date]
Approved by	[Name]	[Signature]	[Date]

Keep completed forms for [Define retention period, e.g., 2 years beyond shelf life] at [defined location] - and make sure someone besides you knows where that is.

General use: This template contains no country-specific laws or regulator names and suits any food business — restaurant, catering, food manufacturing, retail, or food service. Adapt temperature limits, legal references, and record-retention periods to your local regulations. Provided by GIFSQ · v1.0 · September 2026