

PART 2 – Policies and Procedures for System Audits *(Rev. March 2025)*

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Chapter 1 – Purpose (Rev March 2025)

These procedures describe how audits of food safety and quality management systems for the USDC Seafood Inspection Program shall be scheduled, planned, conducted, and documented. This document outlines internationally recognized guidance in audit management and, where applicable, specifies procedures for field auditors in data gathering, decision-making, and report writing.

Chapter 2 – Scope

All audits of food safety and quality management systems of the USDC Seafood Inspection Program come under the scope of these procedures.

Chapter 3 – Definitions (Rev March 2025)

1. **Audit:** A systematic documented and independent process for obtaining evidence and evaluating it objectively to determine the extent to which the food safety and quality criteria are fulfilled.
2. **Auditee:** The organization being audited.
3. **Auditor:** A person qualified to perform audits.
4. **Audit Team:** One or more persons conducting an audit.
5. **Corrective Action:** An action taken to eliminate the cause(s) of an existing deviation, defect, or other undesirable situation in order to prevent recurrence.
6. **Critical Finding:** A hazardous deviation from plan requirements such that maintenance of the safety, quality, wholesomeness, and economic integrity is absent; and, if the situation is allowed to continue, will result in unsafe, unwholesome, or misbranded products.
7. **Export Management Plan (EMP):** audit-based export certification program, where organizations can become eligible for export certification without lot inspection.
8. **Lead auditor:** An individual with audit management expertise representing NOAA Fisheries' Seafood Inspection Program (SIP), responsible for directing and overseeing the audit team.
9. **Food Safety and Quality Management System:** A set of written procedures that define the range of actions taken by the organization to ensure that the food produced is safe to eat, of the required quality, and legally compliant.
10. **Objective Evidence:** Information which can be proved true based on facts obtained through observation, interview, measurement, test, or other means.
11. **Organization:** person or group of people that has its own functions with responsibilities, authorities and relationships to achieve its objectives
12. **Process:** One or more actions or operations to harvest, produce, store, handle, distribute, or sell a product or group of similar products.
13. **Product Management Plan (PMP):** Approved Establishments that plan to produce numerous finished product lots over a longer period may petition to participate in NOAA SIP Audit-Based Inspection that allows the organizations to produce Grade A or PUFI products without an onsite inspector during processing hours.
14. **Quality:** The overall characteristics of a product or service that determines its ability to meet stated and expected needs.
15. **Record:** A document that furnishes objective evidence of activities performed or results achieved.

16. Serious Finding: A severe deviation from plan requirements such that maintenance of safety, wholesomeness, quality and economic integrity is prevented; and, if the situation is allowed to continue, may result in unsafe, unwholesome, or misbranded products.

Chapter 4 – Introduction (Rev 03.12.25)

Audits are typically designed for one or more of the following purposes:

- to determine the conformity of the food safety and quality management system elements with specified requirements;
- to determine the effectiveness of the implemented food safety and quality management system in meeting specified objectives;
- to provide the auditee with an opportunity to improve the food safety and quality management system;
- to determine compliance with regulatory requirements.; and
- to verify adherence to all Program requirements to permit the listing of the audited organization as an Approved Establishment.

These audits may be routine, or prompted by significant changes in the organization's system, process, product, or service quality, or by a need to follow up on a corrective action.

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Chapter 5 – Audit Team (Rev 03.12.25)

A lead auditor will be assigned to manage all aspects of the audit. Depending upon the circumstances, the audit team may include experts with specialized background, auditor trainees or observers who are acceptable to the program management. Prior to initiating a joint audit, participating auditing organizations must reach an agreement on the authority of the team leader and to clearly define the specific responsibilities of each organization involved.

Chapter 6 – Auditor's Responsibilities (Rev 03.12.24)

Auditors are responsible for:

- Defining the scope of the audit to assess compliance with SIP criteria and relevant federal regulations.
- Develop a comprehensive audit plan outlining the steps for conducting the audit.
- Clearly communicate audit expectations and requirements to the organization.
- Identify, collect, analyze, and document objective evidence to determine the root cause of any nonconformance.
- Maintain objectivity and remain open to seeking additional information based on evidence obtained during the audit.
- Present audit findings in a clear, concise format during the closing meeting and in the audit report, ensuring that both the organization and SIP management understand the complexity of any nonconformance.
- Safeguard proprietary information and processes throughout the auditing process.

- Exhibit ethical and professional conduct at all times while representing the Seafood Inspection Program.
- Commit to ongoing professional development through continuous education and experience.

Auditors should be able to answer such questions as: 1) are the procedures, documents and other information describing or supporting the required elements of the food safety and quality management system known, available, understood and used by the auditee's personnel, and 2) are all documents and other information used to describe the system adequate to achieve the required objectives.

Chapter 7 – Lead Auditor's Responsibilities (Rev 03.12.25)

The lead auditor's responsibilities include:

- Coordinating the scope of the audit with SIP management.
- Assigning audit tasks based on the specific skills of individual audit team members and managing the audit schedule.
- Ensuring compliance with auditing requirements and guiding decisions regarding the direction of the audit.
- Communicating with the auditee to discuss audit details.
- Planning the audit, including defining the scope, criteria, and objectives, and considering previous audit findings and travel logistics.
- Representing the audit team in communications with the auditee throughout the audit process.
- Developing and maintaining a collaborative working relationship among audit team members.
- Reporting any critical findings or major obstacles to regional management during the audit.
- Organizing findings and remarks after a team caucus, and coordinating the opening and closing meetings.
- Providing the auditee with a Preliminary Audit Findings Report during the closing meeting.
- Preparing the audit report with the audit team for review and communicating with the organization regarding corrective action responses.

Chapter 8 – Independence of the Auditor (Rev 03.12.25)

Auditors will remain objective and free from bias and influences that could affect objectivity. All persons and organizations involved with an audit shall respect and support the independence and integrity of the auditors.

Chapter 9 - Client

The client:

- determines the need for and the purpose of the audit and initiates the process;
- determines the auditing organization;
- determines the general scope of the audit, such as what quality system standard or document it is to be conducted against;
- receives the audit report;
- determines what follow-up action, if any, is to be taken, and informs the auditee of it.

In most cases, the client will be the USDC Seafood Inspection Program management.

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Chapter 10 - Auditee

The auditee's management shall:

- inform relevant employees about the objectives and scope of the audit;
- appoint responsible members of staff to accompany members of the audit team;
- provide all resources needed for the audit team in order to ensure an effective and efficient audit process;
- provide access to the facilities and evidential material as requested by the auditors; cooperate with the auditors to permit the audit objectives to be achieved; and
- determine and initiate corrective actions based on the audit report.

Chapter 11 – Audit Objectives, Scope and Criteria

Within the overall objectives of an audit program, an individual audit shall be based on documented objectives, scope, and criteria. The audit objectives define what is to be accomplished by the audit and may include the following:

- determination of the extent of conformity of the auditee's management system, or parts of it, with audit criteria;
- evaluation of the capability of the management system to ensure compliance with statutory, regulatory, and contractual agreements;
- evaluation of the effectiveness of the management system in meeting its specified objectives; and
- identification of areas for potential improvement of the management system.

The audit scope describes the extent and boundaries of the audit, such as physical locations, organizational units, activities, and processes to be audited, as well as the time period covered by the audit. The audit criteria are used as a reference against which conformity is determined and may include applicable policies, procedures, standards, laws and regulations, management system requirements, contractual requirements or industry/business sector codes of conduct. The audit objectives will be defined by the audit client or applicable program requirements. The audit scope and criteria shall be defined between the audit client and the audit team leader in accordance with audit program procedures. Any changes to the audit objectives, scope or criteria must be agreed to by the same parties. Where a joint audit is to be conducted, it is important that the audit team leader ensures that the audit objectives, scope, and criteria are appropriate to the nature of the combined audit.

Chapter 12 – Audit Feasibility

The feasibility of the audit should be determined, taking into consideration such factors as the availability of sufficient and appropriate information for planning the audit, adequate cooperation from the auditee, and adequate time and resources. Where the audit is not feasible, an alternative will be proposed to the audit client, in consultation with the auditee.

Chapter 13 – Audit Frequency

The need to perform an audit shall be determined by USDC Seafood Inspection Program management, taking into account specified or regulatory requirements, program audit instructions, and any other pertinent factors. Significant changes in management, organization, policy, techniques, or technologies that could affect the food safety and quality system, or changes to the system itself and the results of recent previous audits, are typical of the circumstances to be considered when deciding audit frequency.

Chapter 14 – Selecting the Audit Team

When the audit has been declared feasible, an audit team shall be selected, taking into account the competence needed to achieve the objectives of the audit. If there is only one auditor, the auditor will perform all applicable duties of an audit team leader. In deciding the size and composition of the audit team, consideration should be given to the following:

- audit objectives, scope, criteria, and estimated duration of the audit;
- whether the audit is a combined or joint audit;
- the overall competence of the audit team needed to achieve the objectives of the audit;
- statutory, regulatory, contractual, and accreditation/certification requirements, as applicable;
- the need to ensure the independence of the audit team from the activities to be audited and to avoid conflict of interest;
- the ability of the audit team members to interact effectively with the auditee and to work together; and
- the language of the audit, and an understanding of the auditee's particular social and cultural characteristics; these issues may be addressed either by the auditor's own skills or through the support of a technical expert.

The client makes the final decisions on which system elements, physical locations, and organizational activities are to be audited within a specified time frame. This should be done with the assistance of the lead auditor.

The scope and depth of the audit shall be designed to meet the client's specific information needs.

The standards or documents with which the auditee's quality system is required to comply shall be specified by the client or found in the detailed program's audit instructions.

Sufficient objective evidence shall be available to demonstrate the operation and effectiveness of the auditee's food safety and quality system.

The resources committed to the audit shall be sufficient to meet its intended scope and depth.

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Chapter 15 – Audit Plan

The audit plan should be designed to be flexible in order to permit changes in emphasis based on information gathered during the audit, and to permit effective use of resources. The plan should include:

- the audit objective(s) and scope;

- identification of the individual(s) having significant direct responsibilities regarding the objectives and scope;
- identification of reference documents (such as the applicable quality system standard and the auditee's quality manual);
- identification of audit team members;
- the language of the audit;
- the date and place where the audit is to be conducted;
- identification of the organizational units to be audited;
- the expected time and duration for each major audit activity;
- the schedule of meetings to be held with auditee management;
- confidentiality requirements; and
- audit report distribution and the expected date of issue.

If the auditee objects to any provisions in the audit plan, such objections should immediately be made known to the lead auditor. They should be resolved between the lead auditor and the auditee and, if necessary, applicable Program supervision or management before executing the audit.

Specific details of the audit plan may be withheld from the auditee if it is considered by the lead auditor that premature release may compromise the collection of objective evidence.

The audit plan shall be approved by the Program Manager or Supervisor assigning the audit and kept on file by the auditor for a period of one year.

Chapter 16 – Audit Team Assignments

Each auditor shall be assigned specific system elements or functional departments to audit. Such assignments shall be made by the lead auditor in consultation with the auditors concerned.

Chapter 17 – Working Documents

The documents required to facilitate the auditor's investigations, and to document and report results, must include:

- checklists used for evaluating quality system elements (normally prepared by the auditor assigned to audit that specific element);
- forms for reporting audit observations; and
- forms for documenting supporting evidence for conclusions reached by the auditors.

Working documents should be designed so that they do not restrict additional audit activities or investigations which may become necessary as a result of information gathered during the audit.

Working documents involving confidential or proprietary information shall be suitably safeguarded by the auditing organization. Working documents should also include: relevant departmental files; relevant legislation and regulations; and previous audit reports and findings, if any, on the auditee. It is suggested that checklists are prepared with spaces between questions to make room for answers and supplementary questions. Auditors should not give copies of the completed, expanded checklist to the auditee, as it may contain confidential information and must be suitably safeguarded.

Chapter 18 – System Documentation Review

The auditor shall review for adequacy the auditee's recorded description of the methods for meeting the food safety and quality system requirements (such as the food safety and quality manual or equivalent).

Chapter 19 – Opening Meeting

The lead auditor must ensure that the following aims and objectives are achieved at the opening meeting:

- Introduce the audit team to the auditee;
- Discuss the audit agenda and itinerary;
- Record start and finish times of the meeting;
- Ensure that the names and titles of those present are accurately recorded on the attendance sheet;
- Explain to the auditee the methods and procedures to be used to conduct the audit;
- Confirm the status of the quality manual, plans or other documentation provided by the auditee;
- Establish the official communication links between the audit team and the auditee and arrange for necessary escorts for the audit team;
- Explain any administrative and billing arrangements;
- Arrange a private venue for the audit team caucus;
- Agree on a tentative time for the exit meeting and invite the auditee's senior management to attend; and
- Arrange a familiarization walk-through of the establishment if appropriate.

Chapter 20 – Collecting Objective Evidence

Evidence shall be collected through interviews, examination of documents, photographs, and observation of activities and conditions in the areas of concern. Observations suggesting deviations are to be noted when they seem significant or reflect a pattern of deviations, even though not covered by checklists, and should be investigated. Information gathered through interviews should be tested by acquiring the same information from other independent sources, such as physical observation, measurements, and records.

During the audit, the lead auditor may make changes to the auditors' work assignments, and to the audit plan with Program management's approval and the auditee's agreement, if this is necessary to ensure the optimal achievement of the audit objectives.

If the audit objectives appear to become unattainable, the lead auditor shall report the reasons to Program management and the auditee.

Auditors must record all observations and other relevant evidence at the time of discovery, although this information may be transferred to other recording means later.

Auditors must record the names of persons interviewed, reference numbers or dates of documents checked, and the serial numbers or other identification of cartons or containers of product checked.

Auditors must:

- Collect and analyze evidence that is relevant and sufficient to draw conclusions about the audited quality system;
- Remain alert for any indications of evidence that can impact on the audit results and possibly require more extensive auditing; and
- Be able to answer such questions as:

Are the procedures and the documents describing or supporting the required elements of the quality system known, available, understood, and used by the auditee?;

Are all the documents used to describe the quality system adequate to achieve the required quality objectives?

Reference Chapter 33 Appendix A Memorandum

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Chapter 21 – Caucus

At the completion of the audit, and as necessary throughout the audit, the audit team must meet privately to review their observations, and determine which are to be reported as findings. If there is disagreement, the lead auditor must decide.

Any findings deemed to be nonconformities must be supported by objective evidence such as a confirmed departure from approved procedures, documented quality system requirement, and/or other approved documented requirements. In all cases, the lead auditor must be satisfied a deviation exists.

Care should be taken by the auditors to document positive audit findings (e.g., where elements of the quality system are working well to achieve planned arrangements) for presentation to the auditee at the exit meeting, and inclusion in the audit report under the heading “General Observations”.

Chapter 22 – Audit Observations

All audit observations shall be documented at the time of discovery, although this information may be transferred to more permanent (electronic) recording at a later time. If the auditor considers the issue to be critical, he or she must immediately consult the lead auditor. After all activities have been audited, the audit team should review all of their observations to determine which are to be reported as nonconformities. The audit team shall then ensure that these are documented in a clear, concise manner and are supported by evidence. Nonconformities shall be identified in terms of the specific requirements of the standard or other related documents against which the audit has been conducted. Observations shall be reviewed by the lead auditor with the responsible auditee manager. All observations of nonconformities should be acknowledged by the auditee management.

On identifying an apparent deviation, the auditor must document the evidence.

Chapter 23 – Record Review Procedures

It is vitally important that the audit team have flexibility in determining the compliance of the recordkeeping system. However, it is important for the success of the Program to provide consistent results between audits and auditors wherever possible. Therefore, prescribed procedures must be implemented to maintain as even an audit function as possible.

For the most part, the System Audit Checklist covers the assessment of various deficiencies relating to records. However, the area of the accuracy of the records does require more specifics. It is here where a review of the record keeping system provides the audit team with confidence that product leaving the firm is in compliance with all Program requirements. But evaluation criteria are necessary to successfully couple review records.

The sample size is twelve days of records, randomly chosen. Look at all records in the sample.

Significant deficiencies include:

- missing entries for measurements or readings;
- calculation errors that indicate safety or quality levels are compromised;
- values changed without justification or initials;
- values on record do not agree with auditor's evidence from other sources; and
- any deviation that would have a significant effect on the safety, wholesomeness, labeling, or quality of the final product.

Minor deviations include:

- dates, addresses, or missing signatures;
- missing calculations, such as averages, that in themselves do not affect the acceptance of the product; and
- any deviation that, although listed as required on the record, does not have a significant effect on the safety, wholesomeness, labeling, or quality of the final product.

Reject system if:
Two (2) significant deviations are found, or
Minor deviations are over 8 in number.

Consider a "Serious" deviation for "Records are inaccurate" if no other evidence exists. If it can be shown that the specific system failure did result in at least one lot of non-complying product (through end item examination or product outside the firm), and significant deviations were found, consider a "Critical" deviation for "Records are inaccurate." If there are less than twelve days of production, sample all days.

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Chapter 24 – End Product Evaluation

During the system audit, the auditor may elect to evaluate end product. If so, no more than three lots of product, based on the definition of lot listed in the firm's plan, are to be evaluated during the routine or surveillance audit. Initial audits may require more end-product evaluation.

The method of discovery sampling will be used, where the sample purpose is to locate one adverse factor or deviation. If any deviation is found, minor or significant, the auditor is to investigate the deviation found until it can be determined its significance and scope. (Note: This may require evaluation of additional product. However, care should be taken to investigate only the adverse factor to limit product destruction.) Once the root cause is found, the auditor will make an assessment of its

significance or severity and assess it on the Systems Compliance Rating form as appropriate. If it is found that two of the lots do not meet compliance requirements, this would be considered a “Serious” under “Records are inaccurate.” If all three lots show non-compliance, this would be considered a “Critical” under “Records are inaccurate.”

If three lots are not available, including lots under production, and the lots show non-compliance, only consider the “Serious” deviation.

Chapter 25 – Closing Meeting with Auditee

At the end of the audit, prior to preparing the audit report, the audit team shall hold a meeting with the auditee’s senior management and those responsible for the functions concerned. The main purpose of this meeting is to present audit observations to the senior management in such a manner so as to ensure that they clearly understand the results of the audit.

The lead auditor shall present findings, taking into account their significance. The lead auditor shall also present the audit team’s conclusions regarding the system’s effectiveness in ensuring that food safety and quality objectives will be met. The lead auditor must also advise the auditee of their Program status as a result of the audit.

A record of the closing meeting shall be kept. The Preliminary Audit Summary (Attachment 1) shall be provided to the auditee’s senior management during the closing meeting. The lead auditor must ensure that the names and titles of those present are accurately recorded. In addition, a brief description of any deficiencies observed along with their severity shall be documented. The document is not intended to be in lieu of an audit report. The auditor should take care not to include statements that are likely to be contradicted in the report.

If requested, the auditor may also make recommendations to the auditee for improvements to the quality system. Recommendations are not binding on the auditee. It is up to the auditee to determine the extent, the way and means of actions to improve the quality system.

At the exit, or closing, meeting, after the findings have been explained to the auditee, the lead auditor must ensure that a representative of the auditee’s senior management understands the findings, the responsibilities of the firm, and their appeal rights and procedures.

Attachment #1



Seafood Inspection Program
U.S. Department of Commerce
National Oceanic & Atmospheric Administration
1315 East West Highway
Silver Spring, MD 20910



Preliminary Audit Summary

Date of Audit:

Facility:

Lead Auditor/Team member:

Contact info:

Closing Meeting attendees:

Deficiencies: (severity, and brief description)

Lead Auditor:

Consumer Safety Officer
USDC, Seafood Inspection Program

Note: This is a preliminary list of deficiencies noted during the audit and is not intended to be your final report. The official report will be forwarded to your firm with final findings and observations. The above-mentioned findings and observations are provided as an official summary of the audit and, in lieu of additional information, will be included in the final report.

Chapter 26 – Audit Report and Completion

The audit report is prepared under the direction of the lead auditor, who is responsible for its accuracy and completeness. Audit team members are to assist the lead auditor in the completion of the report. The audit is not complete until all corrective actions have been received, evaluated, and accepted, and the final report has been reviewed and filed.

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Chapter 27 – Report Content

The audit report should reflect both the tone and content of the audit. It shall be dated and signed by the lead auditor. It shall contain the following items:

- the scope and objectives of the audit;
- details of the audit plan, the identification of audit team members and auditee's representative, audit dates, and identification of the specific organization audited;
- identification of the reference documents against which the audit was conducted (quality system standard, auditee's quality manual, etc.);
- observations of nonconformities;
- audit team's judgment of the extent of the auditee's compliance with the applicable quality system standard and related documentation; and
- the system's ability to achieve defined quality objectives.

Any communications made between the time of the closing meeting and the issue of the report shall be by the lead auditor.

Chapter 28 – Report Distribution

Once the site visit is completed the lead auditor will leave a completed Systems Compliance Rating form with the auditee with a listing of observations. This can be done in hard copy or by e-mail. The draft audit report shall be sent to the assigning supervisor or manager by the lead auditor for review. Once reviewed and all corrections are made, the final report will be appropriately filed. It is the responsibility of the assigning supervisor or manager to provide the auditee's senior management with a copy of the final audit report. Any additional distribution should be determined in consultation with the auditee (e.g., copies to buyers). Audit reports containing confidential or proprietary information shall be suitably safeguarded.

The audit report should be issued as soon as possible. If it cannot be issued within an agreed upon time period, the reasons for the delay should be given to both the Program management and the auditee and a revised issue date established.

Chapter 29 – Report Retention

Audit documents shall be retained as per Program policy and regulation.

Chapter 30 – Audit Completion

The audit is completed upon submission of the audit report to Program management.

Chapter 31 – Corrective Action and Follow-up

The auditee is responsible for determining and initiating corrective action needed to correct a deviation. The auditor is only responsible for identifying the deviation.

If the finding has already been corrected by the time the exit meeting is held, the correction is to be noted in the report with the finding. If the auditee can demonstrate that the deviation or finding did not exist (as distinct from having been rectified during the audit), the lead auditor may remove the finding from the report or make note of the information in the report as part of the finding.

Corrective action and subsequent follow-up audits shall be completed within a time period agreed to by Program management and the auditee. More detail may be found in the audit instructions for the program in question.

The lead auditor must determine deadlines for rectification of the findings. The lead auditor must be prepared to negotiate these deadlines with the auditee, if necessary, at the exit meeting, prior to confirming a corrective action request. Rectification dates for nonconformities should reflect the severity of the deviation.

If a follow-up visit or audit is necessary, the scope must be only that necessary to determine corrective action of the specified finding unless it is performed jointly during the next scheduled audit. If the follow-up audit or visit indicates that the auditee has not satisfactorily rectified the finding, it is now a critical deficiency noted as "Corrective Action Not Taken." Action to be taken by the Program in relation to suspension or revocation of contracts shall be in accordance with procedures.

The lead auditor shall keep the Program management informed of the status of corrective action activities and follow-up audits. After verification of corrective action implementation, the lead auditor must prepare a follow-up report and distribute it in a manner similar to the original audit report, or make an addendum to the original audit report.

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ATTACHMENT – Sample of Audit Report Template

REPORT

INFORMATION

Applicant Name:	
Est. (FEI) Number:	
Physical Address:	
Mailing Address:	
Contact & Title:	
E-mail Address:	
Phone Number:	
Auditor(s):	
Audit Date(s):	
Corrective Action Required:	
Audit Type:	
Audit Objective:	To determine if the firm has implemented a program that adequately addresses the applicable requirements of the

	USDC Seafood Inspection Program which include all applicable U.S. regulatory requirements.
Audit Criteria:	<ul style="list-style-type: none"> • NOAA Manual 25 Seafood Inspection • 21 CFR part 123 Fish and Fishery Products • 21 CFR part 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food • Fish and Fisheries Product Hazards and Controls Guidance 4th Edition, June 2022
Audit Scope:	Program requirements, documentation, records, work procedures, and facility operations under the firm's financial and operational control and as referenced in their HACCP plan for the applicable fishery products.

The auditor, an employee of the Seafood Inspection Program of the United States Department of Commerce, was requested to verify the accuracy, validity, and the implementation of the food safety plan at the [FACILITY NAME] facility in [STATE of COUNTRY]. The request was made and the audit performed on behalf of the Seafood Inspection Program.

Upon arrival at the firm, the opening meeting was performed by procedure and was attended by the auditor and [LIST ATTENDEES]. The firm's food safety plan was received and reviewed. The audit plan included evaluation of the firm's hazard analysis, critical control points (implementation, accuracy, and efficacy), sanitation standard operating procedures, verification procedures, and record keeping. The audit included an evaluation of plant and food hygiene, and final product evaluation. Where possible, observations were verified by interviews, records, photographs, or testing. After gaining all necessary objective evidence, findings were developed and are listed below. A closing meeting was conducted and the audit findings discussed. The meeting was attended by [LIST ATTENDEES].

Corrective action is necessary to improve the process or to bring the system back into control. Please provide a written corrective action to the findings listed in the report. Be certain to include both short-term solutions as well as long term more permanent solutions to each issue. [AUDITOR DISCRETION TO ADD TIME LINE EXPECTATIONS]

As no findings exist, no corrective action is necessary.

(Keep which corrective action statement above is applicable)

The USDC Seafood Inspection Program conducted an audit on [FACILITY] located in [CITY, PROVINCE, COUNTRY] on [DATE(S) OF AUDIT]. This audit included an examination of the company's food safety plan for the receipt, processing, and packaging of [PRODUCTS and product

forms] and the operation of the plan, including sanitation standard operating procedures, for compliance. Based on this audit we have concluded that the firm is in compliance with NOAA Seafood Inspection Program requirements and applicable requirements and regulations of the U.S. FDA. *[THIS SENTENCE MAY CHANGE DEPENDING ON THE FINDINGS NOTED IN THE AUDIT]*

The USDC Seafood Inspection Program can only provide such attestations on an audit-by-audit basis, as an audit is a picture in time. This report, or any statements therein, is not a certification or approval of a specific lot of product. It is only a report on the viability of the system and the processes in place.

FINDINGS (LISTED IN ORDER OF SIGNIFICANCE)

(In this section list out the findings providing sufficient information in which to lead a reader to understand the scope of the issue, the evidence found, and the conclusions of the auditor, including why the decision was made to assess a deficiency or not. An example of a write up is found below. Photographs can be placed in a way to illustrate and define the issue. Be sure to caption the photograph and keep the statements to fact. Justify paragraph margins for the entire report to both sides and keep margins to a minimum of 1 inch.)

Monitoring procedures not followed.

Monitoring procedures must be followed to maintain control of the process. If monitoring procedures have not been followed then the firm is out of compliance. During the record review, it was noted that during the 12 days of records chosen for review there were no documented deviations. While completing the CCP evaluation on the floor the metal detector failed the calibration check for 2 of the 3 tests. There were no records/logs available for review at the CCP location on the processing floor. When interviewed it was explained that the quality control monitor had taken the records off the floor. This CCP work station had begun work for the day. The plan calls for a calibration prior to startup of each shift. There was no record to indicate that this had been completed. The auditor requested the most recent record be provided; the record provided was from the last date of production. The record indicated that the machine had passed all calibrations that day, including the final end of shift calibration. Maintenance was unable to fix the machine so the firm replaced the unit with another metal detection unit they had on site. The calibration of the replacement machine was documented and all products from the time of the previous accurate calibration record were re-tested to complete the corrective action plan. Monitoring procedures must be completed and documented in real time. The record must remain at the CCP location during processing to accurately paint a picture of events in real time. The monitoring procedure in this case was observed as not followed and therefore the system was out of compliance. **2.3.9 Serious**



Monitoring procedures were not followed at the metal detector CCP

Remarks: *(include this section if applicable)*

(This section is for those observations that are not significant but should be noted. They do not need to be as prominent as findings, therefore using tables in the document to place text next to any photographs is more appropriate.)

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Chapter 32 – Appendix A: Memorandum: Documentation of Information Collected During Audits and Inspections



Seafood Inspection Program
U.S. Department of Commerce
National Oceanic & Atmospheric Administration
1315 East West Highway
Silver Spring, MD 20910



September 11, 2019

MEMORANDUM FOR: Seafood Inspection Program Staff and Program Participants

FROM: Steven Wilson
Director of Seafood Commerce and Certification

SUBJECT: Documentation of Information Collected During Audits and Inspections

This memo provides confirmation and clarification of the Seafood Inspection Program's (SIP) policy regarding the collection of records from users of SIP services and the use of photography and photocopying by SIP personnel during facility audits, sanitation reviews, and product inspection.

Under existing SIP policy, (NOAA Handbook 25) USDC Approved Establishments are required to allow SIP auditors to collect copies of records and take photos during facility audits, sanitation evaluation and product inspection. This policy extends as well to any necessary photographs or copies of records necessary to finalize product inspection and certification for U.S. Grade or Acceptance to Approved Specifications.

SIP program participants that process products under the USDC Seafood Inspection Program on a contract basis (Approved establishments) must receive approval of buildings, facilities, and the applicable processes prior to the inauguration of such service. Approved establishments and vessels are verified by on-site audits by SIP personnel to meet U.S. Food and Drug Administration and U.S. Department of Commerce regulations governing the construction and maintenance of facilities and equipment, processing techniques, and employee practices in the production of fishery products for human consumption. Approved establishments are included on a list published on the SIP's official website. Inclusion on this list is contingent upon the firm's continued ability to maintain USDC SIP requirements.

When SIP audits an Approved Establishment, the SIP personnel conducts document and record reviews, evaluates sanitation, observes processing operations, documents conditions via observation, interview and photographic evidence. This language for procedures has been in the program manual (NOAA Handbook 25) since 2001.

The collection of information, by copy or photograph, of firm records during an audit allows the SIP auditor to obtain evidence of both compliance and non-compliance observed during the process. The collection of evidence also allows for supporting evidence of the system design and implementation along with the ability to document conditions before and after corrective action is taken. SIP auditors will collect copies of records as necessary during all audits of USDC Approved Establishments. SIP auditors shall keep confidential all information obtained or created during the performance of the audit activities and shall not release or disclose that information except as required by law.