

ICS 67.040
CCS X 09

SN

**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 1443.2-2004

Food safety management system. Auditing guidelines

食品安全管理体系 审核指南

(English Translation)

Issued on: June 1, 2004

Implemented on: December 1, 2004

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People Republic of China**

Table of Contents

- Foreword
- Introduction
- 1 Scope
- 2 Normative references
- 3 Terms and definitions

Foreword

The SN/T 1443-2004 "Food Safety Management System" series of standards is divided into two parts.

--- Part 1. Requirements;

--- Part 2. Review guide.

This part is the second part of SN/T 1443-2004.

This part is proposed and managed by the National Certification and Accreditation Administration.

Introduction

The Food Safety Management System series of standards emphasizes the management of an effective implementation of the food safety policy as a monitoring and verification organization.

The importance of the tool. Auditing is also an important part of conformity assessment activities (such as external certification) and oversight.

This part is based on GB/T 19011-2003/ISO 19011:2002 "Guidelines for Quality and/or Environmental Management System Audit".

Developed with appropriate adjustments to its scope and specific content related to quality and environmental management systems. In addition, this section is completely retained.

ISO 19011:2002 Full guide to the review of the general management system.

This section has been adjusted.

---Scope. This section applies to all internal and external audits that require the implementation of a food safety management system or that require a management audit program.

organization.

---Content. This section provides guidelines for the implementation of auditing principles, management of auditing programs, and implementation of food safety management system audits.

The product safety management system auditor's capabilities provide guidance.

This section provides the management of the audit plan, the implementation of the internal or external food safety management system audit, and the auditor's ability and evaluation.

Provided a guide. This section is intended for a wide range of potential users, including auditors, organizations implementing food safety management systems, due to contracts the reason is that the organization that conducts the audit of the food safety management system and the auditor registration or training and management system in the field of conformity assessment Certification, accreditation or standardization of relevant organizations.

This section aims to provide a flexible food safety management system guide. As described in various places in the standard, the use of these guidelines can be it varies according to the size, nature, complexity, and purpose and scope of the audit. Inside this box Additional guidance or examples are provided for specific issues in a practical way. In some cases, these content are intended for small groups We use this section to provide support.

Chapter 4 describes the principles of auditing, which help users understand the basic nature of auditing and are necessary for Chapters 5, 6, and 7.

Preface.

Chapter 5 provides guidance on managing auditing programs, covering tasks such as assigning responsibilities for the management of auditing programs, determining the purpose of auditing programs, Coordinate audit activities and provide adequate audit team resources and more.

Chapter 6 provides guidance on implementing a food safety management system audit, including the selection of the audit team.

Chapter 7 provides a guide to the auditor's required capabilities and describes the process of evaluating auditors.

This section only provides guidance, but users can apply it to develop their own review-related requirements.

Food Safety Management System Audit Guide

1 Scope

This part of SN/T 1443 provides guidance for the review of audit principles, management of audit plans, and implementation of food safety management system audits.

Provides guidance on the capabilities of food safety management system auditors.

This section applies to all organizations that need to implement an internal or external audit of the food safety management system or require a management audit program.

2 Normative references

The provisions in the following documents become the provisions of this part by reference to this part of SN/T 1443. Quotations with dated all subsequent amendments (not including errata content) or revisions do not apply to this section. However, encouragement is achieved in accordance with this section the parties to the agreement study whether the latest versions of these documents can be used. For undated references, the latest edition applies to this section.

GB/T 19000-2000 Quality Management System Foundation and Terminology (idt ISO 9000:2000) GB/T 19011-2003 Quality and/or Environmental Management System Audit Guidelines (ISO 19011:2002, IDT)

3 Terms and definitions

The following terms and definitions established in GB/T 19000-2000 apply to this part of SN/T 1443.

In order to obtain audit evidence (3.3) and objectively evaluate it to determine the extent to which the audit criteria (3.2) are met, Independent and documented process.

Note 1: Internal audit, sometimes referred to as the first party audit, by the organization itself or in the name of the organization, for management review and other internal purposes, can be used as an organization the basis of the self-qualification statement. In many cases, especially in small organizations, it can be carried out by persons who are not responsible for the activities being audited.

Real independence.

Note 2: External audits include what is commonly referred to as "second party audits" and "third party audits". The second party is audited by the relevant parties of the organization (such as customers) or by others the member is in the name of the relevant party. Third-party audits are conducted by external independent audit organizations, such as those that meet the requirements of the food safety management system.

An organization that provides certification or registration.

Note 3: When the quality management system and the food safety management system are reviewed together, it is called "combined audit".

Note 4: When two or more audit organizations cooperate to jointly review the same auditee (3.7), this situation is called "joint audit".

A set of guidelines, procedures, or requirements.

Note: The audit criteria are used as a basis for comparison with audit evidence (3.3).

Records, factual statements or other information related to the audit criteria (3.2) and verifiable.

Note: Audit evidence can be qualitative or quantitative.