

# Effective Auditing and Inspection Skills - book

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The following updates have been made to the 7<sup>th</sup> edition of this publication.

## Overview of updates

The basic audit and inspection structures have stayed the same although, following from the ‘pandemic’, the latest edition of the book contains updates and more information on remote or blended audits. Additionally, the latest edition breaks down audits and inspections into a series of linked steps to try and demonstrate that hygiene protocols are implemented appropriately. This now starts with the types of checks that food handlers (and healthcare professionals or others in regulated environments) should be following that are likely to be examined within an audit or inspection.

Auditing has been described as ‘fact finding not fault finding’ and ‘are you doing what you say you do and is it appropriate?’ and can identify areas of non-compliance. While management systems are important and are the starting point for good practices, their implementation is integrated with the prevailing hygiene culture within a business. The revised edition now links more closely to the latest edition of the Developing and Maintaining a Positive Food Safety Culture book, also published by Highfield in 2024, and considers, in depth, the implementation of systems, how it can be assessed and how compliance can be improved. The hygiene culture within a business itself is also now starting to be incorporated into the latest approaches to audits and inspections.

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