## **Food Grade Packaging Supplier Audit Checklist**

## **Supplier Information**

| Supplier Name  | Audit Date  |  |
|----------------|-------------|--|
| Address        |             |  |
| Contact Person | Phone/Email |  |
| Auditor(s)     |             |  |

## Checklist

| Audit Item   | Yes | No | Comments/Observations |
|--|-----|----|-----------------------|
| 1. Valid food grade certifications (e.g., ISO, BRC, FDA)                   |     |    |                       |
| Raw materials sourced from approved suppliers                              |     |    |                       |
| Storage facilities clean and well-<br>organized                            |     |    |                       |
| Proper pest control practices in place                                     |     |    |                       |
| 5. Traceability system for materials and finished product                  |     |    |                       |
| 6. Packaging does not contain harmful substances (e.g., BPA, heavy metals) |     |    |                       |
| 7. Product testing and COA provided  |     |    |                       |
| 8. GMP and hygiene practices followed by personnel                         |     |    |                       |
| Allergen management and segregation  |     |    |                       |
| 10. Clearly marked non-food grade area/products                            |     |    |                       |

## **Audit Summary**

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|------------------------------------|-------|-------|--|
| Findings / Recommendations         |       |       |  |
|                                    |       |       |  |
|                                    |       |       |  |
|                                    |       |       |  |
| Auditor Signature:                 | Date: |       |  |
| Supplier Representative Signature: |       | Date: |  |