

ENGINEERING BRCGS READINESS AUDIT CHECKLIST

AFME-BRC-ENG-F12

Comprehensive engineering self-audit supporting preparation for BRCGS Food Safety Issue 9 audits. Use with the site's official Standard and current Position Statements.

Site / Company	[Enter site/company]	Date	[dd/mm/yyyy]
Department	Engineering	Completed by	[Name / role]
Area / Asset	[Enter]	Reference / WO	[Enter]

Independent AFME guidance - not a substitute for the BRCGS Standard. Audit against the site's licensed/current BRCGS documents and applicable Position Statements.

Engineering management & records

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Responsibilities for food safety defined.	☐	☐	☐		
Asset register/CMMS covers relevant equipment/infrastructure.	☐	☐	☐		
Risk/criticality informs maintenance priorities.	☐	☐	☐		
Food-safety-critical PMs identifiable/current.	☐	☐	☐		
Overdue maintenance visible/risk assessed/authorised.	☐	☐	☐		
Repeat failures reviewed for root cause.	☐	☐	☐		
Records identify asset, work, date, person, findings and status.	☐	☐	☐		
Competence/training records current.	☐	☐	☐		

Breakdowns & post-maintenance release

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Breakdown work protects product/surfaces.	☐	☐	☐		
Tools/parts/fasteners/debris controlled.	☐	☐	☐		
Post-maintenance cleaning requirements defined.	☐	☐	☐		
Release records used where risk warrants.	☐	☐	☐		
Disturbed food-safety devices challenged/calibrated.	☐	☐	☐		
Product hold/disposition documented when needed.	☐	☐	☐		

Temporary repairs

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Exceptional, risk assessed and time limited.	☐	☐	☐		
Current register exists.	☐	☐	☐		
Repairs identifiable/inspected.	☐	☐	☐		
Permanent due dates/owners assigned.	☐	☐	☐		
Overdue items escalated/re-risk-assessed.	☐	☐	☐		
Materials suitable for location/risk.	☐	☐	☐		

Equipment & hygienic design

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Equipment surfaces/welds/seals/guards hygienic.	☐	☐	☐		
No avoidable traps/unsealed hollow sections/inaccessible niches.	☐	☐	☐		
Wear parts inspected/controlled.	☐	☐	☐		
Lubrication/hydraulics controlled.	☐	☐	☐		
New/modified equipment receives hygienic design review.	☐	☐	☐		
Changes controlled; docs/PPMs updated.	☐	☐	☐		

Building fabric & drainage

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Floors intact/cleanable/drained.	☐	☐	☐		
Walls/penetrations intact/sealed.	☐	☐	☐		
Ceilings free from leaks/condensation/corrosion/flaking.	☐	☐	☐		
Doors/seals/openings control ingress.	☐	☐	☐		
Drains intact/cleanable/no uncontrolled backflow.	☐	☐	☐		
Roof/water ingress controlled.	☐	☐	☐		
High-care/high-risk barriers maintained if applicable.	☐	☐	☐		

Utilities

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Water systems maintained/backflow controlled.	☐	☐	☐		
Steam contact systems suitably controlled.	☐	☐	☐		
Compressed air/gases risk assessed/filtered/tested.	☐	☐	☐		
Refrigeration leaks/condensate/temperature risks controlled.	☐	☐	☐		
Utility maintenance/testing records current.	☐	☐	☐		
Utility changes receive hygiene/food-safety release.	☐	☐	☐		

Workshop, stores, tools & chemicals

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Workshop/stores clean/orderly.	☐	☐	☐		
Food-contact spares protected.	☐	☐	☐		
Critical spares identified where appropriate.	☐	☐	☐		
Tools/breakable items controlled.	☐	☐	☐		
Chemicals/lubricants approved/labelled/stored.	☐	☐	☐		
Food-grade/H1 used where incidental contact foreseeable.	☐	☐	☐		
Fabricated parts cleaned/inspected.	☐	☐	☐		

Contractors & intrusive work

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Contractors approved for risk/competence.	☐	☐	☐		
Food-safety/hygiene induction provided.	☐	☐	☐		
Permit/isolation used for higher-risk work.	☐	☐	☐		
Hot work/drilling/grinding/fabrication contained.	☐	☐	☐		
Contractor tools/parts/chemicals/waste controlled.	☐	☐	☐		
Performance issues recorded/acted upon.	☐	☐	☐		

Calibration & controls

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Relevant measuring devices identified.	☐	☐	☐		
Frequency/acceptance criteria defined.	☐	☐	☐		
Status visible/records current.	☐	☐	☐		
Out-of-tolerance triggers impact assessment.	☐	☐	☐		
PLC/software food-safety changes authorised/backed up.	☐	☐	☐		

Projects & commissioning

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
CAPEX includes engineering/technical food-safety review.	☐	☐	☐		
Construction controls dust/debris/services/movement.	☐	☐	☐		
Commissioning includes alarms/interlocks/calibration/utilities.	☐	☐	☐		
Hygienic clean/release before production.	☐	☐	☐		
Manuals/drawings/backups/spares/PMs handed over.	☐	☐	☐		
Food-safety punch-list closed or controlled.	☐	☐	☐		

Audit readiness & improvement

Requirement / audit question	C	NC	N/A	Evidence / finding	Action ref
Engineering internal-audit findings closed.	☐	☐	☐		
Food-safety engineering KPIs/trends reviewed.	☐	☐	☐		
Significant incidents have root cause/corrective action.	☐	☐	☐		
Current BRCGS Standard/Position Statements accessible.	☐	☐	☐		
Open high-risk defects reviewed before audit.	☐	☐	☐		
Engineers can explain temporary repair/breakdown/release controls.	☐	☐	☐		

Audit summary

Result	Count / detail
Conforming items	
Non-conformities	
High-priority actions	
Overall readiness	☐ Ready ☐ Ready with actions ☐ Not ready
Target closeout date	

Corrective action plan

Ref	Finding / risk	Immediate containment	Root cause / corrective action	Owner	Due	Verified

Authorisation / sign-off

Role	Name	Signature / approval	Date
Lead Auditor			
Engineering Manager			
Technical / Food Safety			