

FSSAI Audit Preparation Checklist

AgriTech & FoodTech

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Generates a pre-audit readiness checklist covering documents, physical-inspection areas and product-safety requirements with common violations for your business type. Use it before an FSSAI inspection. For a scored self-audit, use the Internal Audit Builder; to fix findings, use the Corrective Action Plan (CAPA).

Purpose of this tool & output

Describe your food business and we generate a complete FSSAI audit readiness checklist

How the output is used

Use the checklist to prepare fully for an FSSAI audit, so the inspection goes smoothly.

Important cautions

AI-generated checklist. FSSAI inspection requirements may vary by state and FBO category.

Companion documents

- Hygiene Log Templates
- Internal Audit Builder
- Corrective Action Plan (CAPA)
- Supplier Compliance Audit

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.