**Best Practice Auditing: Getting the most out of your internal audits**

**Overview**

Internal audits are the backbone of a robust and successful business. They ensure that you adhere to the ever-changing regulations and customer requirements and help you stay ahead of the curve. But between gathering and processing data, auditing company processes, and preparing reports, internal audits take a lot of time.

When internal audits are not performed effectively your business can be exposed to compliance and regulatory risks along with reputational damage. So how can we get the most value from our internal audits?

This session focuses on explaining how to maximize the value of your audit time by identifying critical areas of risk. This knowledge will help you to better prioritise your internal audit activities giving you more time to focus on areas of risk.

**Learning Objectives**

1. Explain the benefits of risk-based auditing

2. Identify risks associated with risk-based auditing

3. Specify simple methods to detect ‘at-risk’ areas in your business

**Presenter Details**

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**Amanda Evans-Lara - Bio**

Amanda Evans-Lara is a Food Safety Compliance Specialist with over twenty-eight years of hands-on experience delivering results to large global companies along with both small & medium food manufacturing businesses. Amanda is passionate about working with business owners and food safety QA teams to improve food safety compliance outcomes and streamline processes.

As the founding Director of HACCP Mentor, Amanda is dedicated to sharing knowledge, solutions and insights which contribute to improving the health of the global population through better food safety, food quality and food compliance. Amanda is a certified food safety auditor and educator with recognition by the International HACCP Alliance, FSPCA and BRCGS, as both an ATP and consultant.

HACCP Mentor is a food safety compliance and education consultancy that delivers systems to protect your business. The company is accredited by the International Association for Continuing Education and Training (IACET) to issue Continuing Education Units (CEU’s). The areas of specialty include HACCP, GFSI and customer standards, FSMA compliance, Food Labelling and Technology.

To learn more about how HACCP Mentor can support you and your team visit [www.haccpmentor.com](http://www.haccpmentor.com)

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