Achieving high quality and consistent audit standards together.

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28 October 2025



Introduction.

Quality & Safety of Global Own Label Cheese Range

17 years with Tesco (12 years in role)

12 years High Risk food manufacturing

Graduate in Applied Nutrition

Academy of Cheese – Level 2

Member of Guilde de Fromagerie

Ambassador for the ICDA

Judge for British, Artisan, Global, International & World

Cheese Awards





Retail audit standards.

Why we audit, our performance and how we can improve collaboratively.....



Why do Tesco audit.

Brand integrity

Consistency

Risk assessment

Root cause analysis

Continuous improvement

Quality culture



Audit performance YOY.

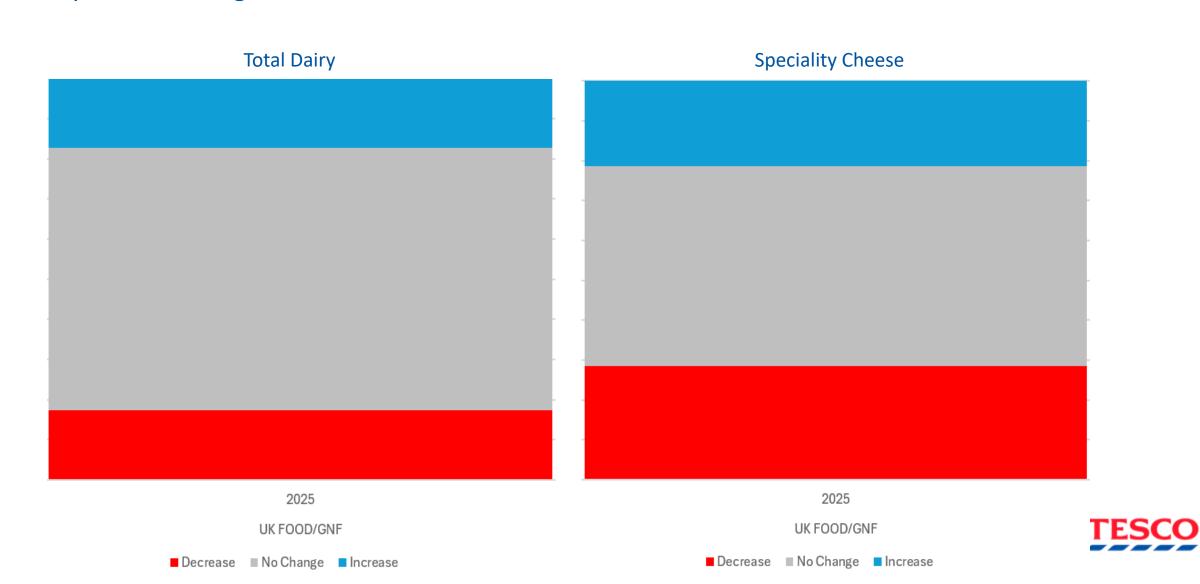
YOY comparison from 2023 to present – Total Dairy





Changes in audit performance - Dairy.

Audit performance grade 2024 vs 2025



Audit performance.

Top non-conformance trends (Speciality Cheese)

Critical

Design & construction of premises

Un-pasteurised raw milk cheese

Major

Design & construction of premises

Employee facilities & workwear

Product development & specifications

High care/high risk foods





Reasons for a drop in standards.







Strengthen competence & training

Harmonise audit/standard interpretation

Standardise and modernise audit protocols

Increase transparency and accountability, with end-toend visibility

Embrace technology and data analytics

Strengthen regulatory collaboration

Foster a culture of food safety



"Quality means doing it right when no-one is looking"

Henry Ford



Thank you.

