



# Sedex Members Ethical Trade Audits (SMETA)

Driving convergence in social audit standards

The Supplier Ethical Data Exchange (SEDEX) is a web-based system designed to help organisations manage data on labour practices in their supply chain. Members have the benefit of being able to publish their SMETA audit reports directly on the SEDEX system for viewing by all customers.

## What is SMETA?

SMETA is the audit methodology created by the Sedex members to give a central agreed protocol, which can be shared with confidence. The methodology is described in the following two documents:

- **SMETA Best Practice Guidance:** describes the key stages of a SMETA audit from Self- Assessment Questionnaire, through Risk Assessment and Audit and up to Audit upload followed by continuous improvement, which is then measured by follow-up audit.
- **SMETA Measurement Criteria:** gives clear instruction on the items to be checked at audit, governed by the standard of the Ethical Trading Initiative ETI Base Code, as well as the law. Sedex members are committed to a process of continuous improvement of which auditing is an important element.

There are two types of audit under SMETA- 2 pillar audit and 4 pillar audit. Organizations can select the option best suited to them in the areas of health and safety, labour standards, environment (optional) and business ethics (optional).

## How is SMETA beneficial to your organization?

Our highly qualified auditors carry out on-site observations, conduct interviews with factory management and workers, inspect documents provided by the factory, and present their findings in a SMETA Audit Report. Based on the audit report, our experts can prepare a SMETA Corrective Action Plan Report (CAPR), outlining the improvements that the factory must make to achieve compliance and will help:

- Reduce audit fatigue by providing one format for audits that is widely accepted
- Motivate the workforce, while improving efficiency in the workplace
- Enhance ethical trading programs currently in place
- Answer questions on ethical performance from non-government organizations and customers.

Need more information  
about SMETA?.

Call: **0800 730 134**

Email: **info.nz@bsigroup.com**

or visit: **bsigroup.com/en-nz**



...making excellence a habit.

# Why BSI?

We believe the world should be supplied quality food that is both safe and sustainable. We're a leading food safety certification provider with extensive auditing for a wide range of food safety and business standards across the entire food and beverage supply chain – including Global Food Safety Initiative (GFSI) recognized standards.

Our services for the food sector include certification, training, assessment and supply chain solutions. Combined, they can help assure your customers and make your organization more resilient by enabling you to manage the risks and opportunities associated with your products, processes, people and respective supply chains.



We provide a unique range of complementary products and services, managed through our three business streams: Knowledge, Assurance and Compliance.

## Knowledge

The core of our business centres on the knowledge that we create and impart to our clients. In the standards arena we continue to build our reputation as an expert body, bringing together experts from industry to shape standards at local, regional and international levels. In fact, BSI originally created eight of the world's top ten management system standards.

## Assurance

Independent assessment of the conformity of a process or product to a particular standard ensures that our clients perform to a high level of excellence. We train our clients in world-class implementation and auditing techniques to ensure they maximize the benefits of our standards.

## Compliance

To experience real, long-term benefits, our clients need to ensure ongoing compliance to a regulation, market need or standard so that it becomes an embedded habit. We provide a range of services and differentiated management tools which help facilitate this process.

For more information on how we can help you with food safety management, visit [bsigroup.com/en-nz](https://www.bsigroup.com/en-nz) or email [info.nz@bsigroup.com](mailto:info.nz@bsigroup.com)