

Restaurant Internal Audit Strategic Plan

[For Restaurant Chains or Hospitality Businesses]

1. Executive Summary

- Introduction to the restaurant chain and its unique challenges.
- Focus on food safety, compliance, and operational efficiency.

2. Audit Priorities

Examples:

- Compliance with health and safety regulations.
- Internal controls over cash handling and inventory management.
- Operational efficiency in supply chain and service quality.

3. Strategic Goals

- Reduce health and safety violations.
- Improve inventory management to reduce waste.
- Streamline operational audits for efficiency.

4. Audit Schedule and Scope

- Yearly breakdown of key audit areas (e.g., food safety audits, financial audits, and franchise compliance audits).

5. Resource and Technology

- Training staff on food safety standards and internal controls.
- Leveraging audit tools for tracking compliance.

6. Reporting and Stakeholder Engagement

- Reporting to restaurant management and franchise owners.
- Communication strategies for audit findings.

7. Key Metrics

Examples:

- Percentage reduction in inventory losses.
- Timely resolution of compliance issues.

8. Review and Updates

- Annual review of the plan to address emerging risks.