A Virtual Guided Audit™ (VGA) provides restaurants and retailers with an impactful alternative to traditional, in-person audits. A VGA was designed by UL Everclean® to enhance a routine food safety and sanitation program. This virtual audit offers you additional opportunities to assess your facility’s readiness and compliance without the need for an auditor to visit the location. Moreover, with your participation throughout the audit, a VGA becomes an immersive experience unlike any other traditional audits.

A VGA is:

Remote
Immediate
Tangible
Analytical

How it works

A qualified and experienced auditor will guide you through the assessment from start to finish via livestream on a mobile device, evaluate critical operational challenges, coach staff on areas of improvement, and promptly issue a report with immediate feedback.

Benefits of VGA

Educational
Informative
Mentorship
Conversational
Partnership

A VGA can be conducted anytime as a part of your routine food safety and sanitation program, under our Emergency Response Assessment™ (ERA) solution, or performed under a Pre-Reopening Audit™ (PRA) to assess a facility’s reopening preparedness.

To get started with a VGA or for more information, contact us today at CRS.UL.com/contact