

IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

STAGE II AUDIT REPORT

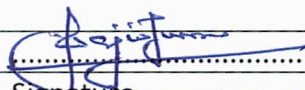
ISO 22000:2005

(Asian Chill Equipment Pvt Ltd)



INDEXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME STAGE II AUDIT REPORT – ISO 22000:2005

1. NAME OF ORGANIZATION : Asian Chill Equipments Pvt Ltd
2. ADDRESS OF HEAD OFFICE : 654/10, Industrial Estate, Golumadama Junction, Ratmalana, Sri Lanka
3. ASSESSMENT SITE/S : same as 2
4. CONTACT DETAILS :
4.1 Name : W.A.V.K.Silva Designation : Managing Director
4.2 Tel : 0112625337 Mobile : 0773524679 Fax : -
4.3 E-mail : vkasparai@gmail.com
5. NO. OF EMPLOYESS : 31
6. APPLICABLE STANDARD : ISO 22000:2005
7. FILE NO. : IMSC-FSMS-
8. NACE CODE / SUBCATEGORY : J - equipment manufacturing
9. SCOPE OF CERTIFICATION : Manufacturing of food display cabinets and kitchen equipment
10. CONFIRMATION FOR SCOPE OF CERTIFICATION : The scope is confirmed. ASIAN CHILL EQUIPMENTS (PVT) LTD
 Signature Director
11. DATE OF AUDIT & Time : 2018/11/30
12. TYPE OF AUDIT : Stage II
13. AUDIT TEAM :
Mr.D.N.S.Kuruppumullge Team Leader
Ms.Chalani Jayasuriya Auditor



STATE OF NEW YORK

IN SENATE
January 12, 1910.

REPORT
OF THE

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
STAGE II AUDIT REPORT – ISO 22000:2005****14. AUDIT OBJECTIVES:**

The objectives of this audit were:

- to confirm that the management system conforms with all the requirements of the audit standard;
- to confirm that the organization has effectively implemented the planned management system;
- to confirm that the management system is capable of achieving the organization's policy and objectives on food safety

15. ANY DEVIATIONS FROM THE AUDIT PLAN AND REASONS: none**16. ANY SIGNIFICANT ISSUES IMPACTING ON THE AUDIT PROGRAMME: none****17. AUDIT FINDINGS :****17.1 Food Safety Management System(4 of ISO 22000):**

General Requirements (4.1 of ISO 22000): Scope has been defined. Food Safety hazards have been identified. Hazard analysis done and communicated to relevant personnel. Company has outsourced process relevant to the operation and controlled effectively (ex: powder coating before refrigeration)

Documentation Requirements (4.2 of ISO 22000) :

General (4.2.1 of ISO 22000): Documented food safety policy and objective has been included in the system.FSMS Manual, HACCP Manual, Procedures and PRPs are available. All mandatory procedures and records required by standard have been established.

Control of Documents (4.2.2 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented.

All relevant external documents have not been identified and available within the organization. Ex: regulation of food packaging (NCR 01)

Controls of Records (4.2.3 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented. Procedure has defined the controls needed for the identification, storage, protection, retrieval, retention time and disposition of records.

17.2 Management Responsibility (5 of ISO 22000):

Management Commitment (5.1 of ISO 22000):Top management has provided their commitment to the development and implementation of the food safety management system and to continual development. Management review meetings were conducted and availability of resources has been ensured.

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Food Safety Policy (5.2 of ISO 22000): Policy is in par with 5.2 of ISO 22000. Policy is communicated at all level of the organization. Policy is supported by measurable objectives.

Food Safety Management System Planning (5.3 of ISO 22000): Planning of the food safety management is in par with ISO 22000 standard.

Responsibility and Authority (5.4 of ISO 22000): Responsibility & Authority for the proper functioning of the system documented in the food safety manual. They are circulated among relevant personnel.

Food Safety Team Leader (5.5 of ISO 22000): HR executive has been assigned as a Food safety team leader and having 2 year experience in the relevant field.

Communication (5.6 of ISO 22000):

External communication (5.6.1 of ISO 22000): The food safety team leader is responsible for external communication.

There is no evidence to prove that the responsibilities and duties of food safety team leader has been effectively communicated. **(NCR02)**

Internal communication(5.6.2 of ISO 22000): Team Leader of the company is responsible for internal communication. Internal communication is through discussions, meetings. Food safety team has been periodically met and discuss changes that affect FSMS implementation.

Emergency Preparedness and Response (5.7 of ISO 22000): Documented procedure is available for Emergency preparedness and response. Fires, accidents at machinery, accidents have been identified as potential emergencies. Fire training has been given and fire drill also conducted. Emergency assembly point is available.

Fire exit directions are not established with in the factory **(OB 01)**

Management Review (5.8 of ISO 22000): Management review has been conducted as per the procedure. Last management review has conducted in 20th October 2018.

Agenda for MRM is not available **(OB 02)**

14.3 Resource Management (6 of ISO 22000):

Provision of Resources (6.1 of ISO 22000): Resources necessary to implement and maintain the FSMS have been provided.

Human Resources (6.2 of ISO 22000): Training plan is available for 2018 and several training has been done as per the schedule.

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Infrastructure(6.3 of ISO 22000):Organization provided the infrastructure for the establishment and maintenance of the infrastructure needed to implement the requirements of ISO 22000 standard

Work Environment (6.4 of ISO 22000): Organization had provided adequate resources for establishment, management and maintenance of the work environment needed to implement the requirements of food safety management system.

Certain safety lapses observed during the factory visit. Ex: metal parts which is having sharp edges kept at the production line without any control, fallen control used for gas cylinders is not effective (OB03)

17.4 Planning and Realization of Safe Food (7 of ISO 22000):

General (7.1 of ISO 22000): The organization has implemented, operated and effectiveness of planned activities ensured.

Prerequisite Programmes (PRPs) (7.2 of ISO 22000): All PPE's have been provided, however some of employees have been seen without wearing the same. (OB 04)

Preliminary Steps to Enable Hazard Analysis (7.3 of ISO 22000):

General (7.3.1 of ISO 22000): Relevant information needed to conduct the hazard analysis available and documented.

Food Safety Team (7.3.2 of ISO 22000): A food safety team has been appointed consisting of a combination of multidisciplinary knowledge and experience in food safety. There are five members have been appointed in the team representing Factory, quality assurance and HR section,etc.

Product Characteristic (7.3.3 of ISO 22000): Characteristics of Raw materials has been described in FSMS manual. Finished products characteristics are also described in the FSMS documentation

Intended Use (7.3.4 of ISO 22000): Intended use of products has been addressed in the food safety manual.

Flow Diagram , Process steps and Control measures (7.3.5 of ISO 22000): Flow diagrams available for all the processes, however Flow diagrams have not covered the entire step from raw material receiving to the end product release (ex: cleaning of finished product) and floor diagram has not verified by food safety team. (NCR 03) clause 7.3.5.1

Hazard Analysis (7.4 of ISO 22000): Hazard assessment has been done as per the requirements.

Establishing the Operational prerequisite Programmes (OPRPs) (7.5 of ISO 22000): OPRP have been documented and implemented. Control measures and monitoring procedure was available. Responsibilities and authorities have been defined.

Establishing the HACCP plan (7.6. of ISO 22000): The HACCP plan documented which included Food



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safety hazards to be controlled at the CCP, CCP limits, Control measures, Monitoring procedures, Corrections and corrective actions to be taken, responsibilities and authorities and records monitoring.

Updating of preliminary Information and Documents Specifying the PRPs and HACCP plan (7.7 of ISO 22000): Organization has been updated HACCP system and HACCP plan and the procedures and instructions specifying the PRPs amended.

Verification Planning (7.8 of ISO 22000): Verification plan documented and include method, frequency, responsibility and relevant records. PRPs, hazard analysis and OPRPs are verified. Internal audits have been conducted.

Traceability System (7.9 of ISO 22000): Traceability system have been established and the products is identified and traced by the selling name, grade, batch number, dates of manufacture and invoice number. The record keeping system covers processes from field operation and raw material received, up to final product dispatch.

Control of Non Conformity (7.10 of ISO 22000): Documented procedures are available for corrections and corrective actions, handling of potentially unsafe products as per the requirements of ISO 22000:2005

17.5 Validation, Verification and Improvement of the FSMS(8 of ISO 22000):

General (8.1 of ISO 22000): The food safety team planned and implemented the processes needed to validate control measures, control measure combinations, and to verify and improve the food safety management system.

Validation of control measure combinations (8.2 of ISO 22000): Control measures validation done and there are no any changes of the either CCPs or OPRPs in recent past.

Control of Monitoring and measurement (8.3 of ISO 22000): Monitoring and measuring equipment calibrated as per calibration schedule and records available

Internal Audit (8.4 of ISO 22000): Documented procedure available for internal audit covering the requirements of 8.4.1 of ISO 22000: 2005 and implemented.

Improvement (8.5 of ISO 22000):

Organization had ensure that the organization continually improves the effectiveness of the food safety management system through the use of communication , management review, internal audit, evaluation of individual verification results, analysis of results of verification activities, validation of control measure combination, corrective actions and food safety management system updating.



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18. APPLICABLE LEGAL REQUIREMENTS: factory and office act, company registration

19. ANY UNRESOLVED ISSUES: none

20. OVERALL CONCLUSION OF THE AUDIT

Audit is based on a sampling process of the available information at the point of auditing and the audit methods used were interviews, observation of activities and review of documentation and records. With consideration to the findings identified on the report the overall conclusions of the audit are as follow:

- The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. YES NO
- The organization has demonstrated effective implementation and maintenance /improvement of its management system. YES NO
- The organization has demonstrated the establishment and tracking of Appropriate key performance objectives and targets and monitored progress towards their achievement. YES NO
- The internal audit program has been fully implemented and demonstrates effectiveness as a tool for maintaining and improving the management system. YES NO
- The management review process demonstrated capability to ensure the continuing suitability, adequacy and effectiveness of the management system. YES NO
- Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard. YES NO

21. MAJOR NON-CONFORMITIES: none

22. MINOR NON-CONFORMITIES:

1. All relevant external documents have not been identified and available within the organization. Ex: regulation of food packaging **(NCR 01)**
2. There is no evidence to prove that the responsibilities and duties of food safety team leader has been effectively communicated. **(NCR02)**

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3. Flow diagrams available for all the processes, however Flow diagrams have not covered the entire step from raw material receiving to the end product release (ex: cleaning of finished product) and floor diagram has not verified by food safety team. (NCR 03)

23. OBSERVATIONS:

1. Fire exit directions are not established with in the factory (OB 01)
2. Agenda for MRM is not available (OB 02)
3. Certain safety lapses observed during the factory visit. Ex: metal parts which is having sharp edges kept at the production line without any control, fallen control used for gas cylinders is not effective (OB03)
4. All PPE's have been provided, however some of employees have been seen without wearing the same. (OB 04)

24. RECOMENDATION FROM AUDIT TEAM:

(Strike off which is not relevant)

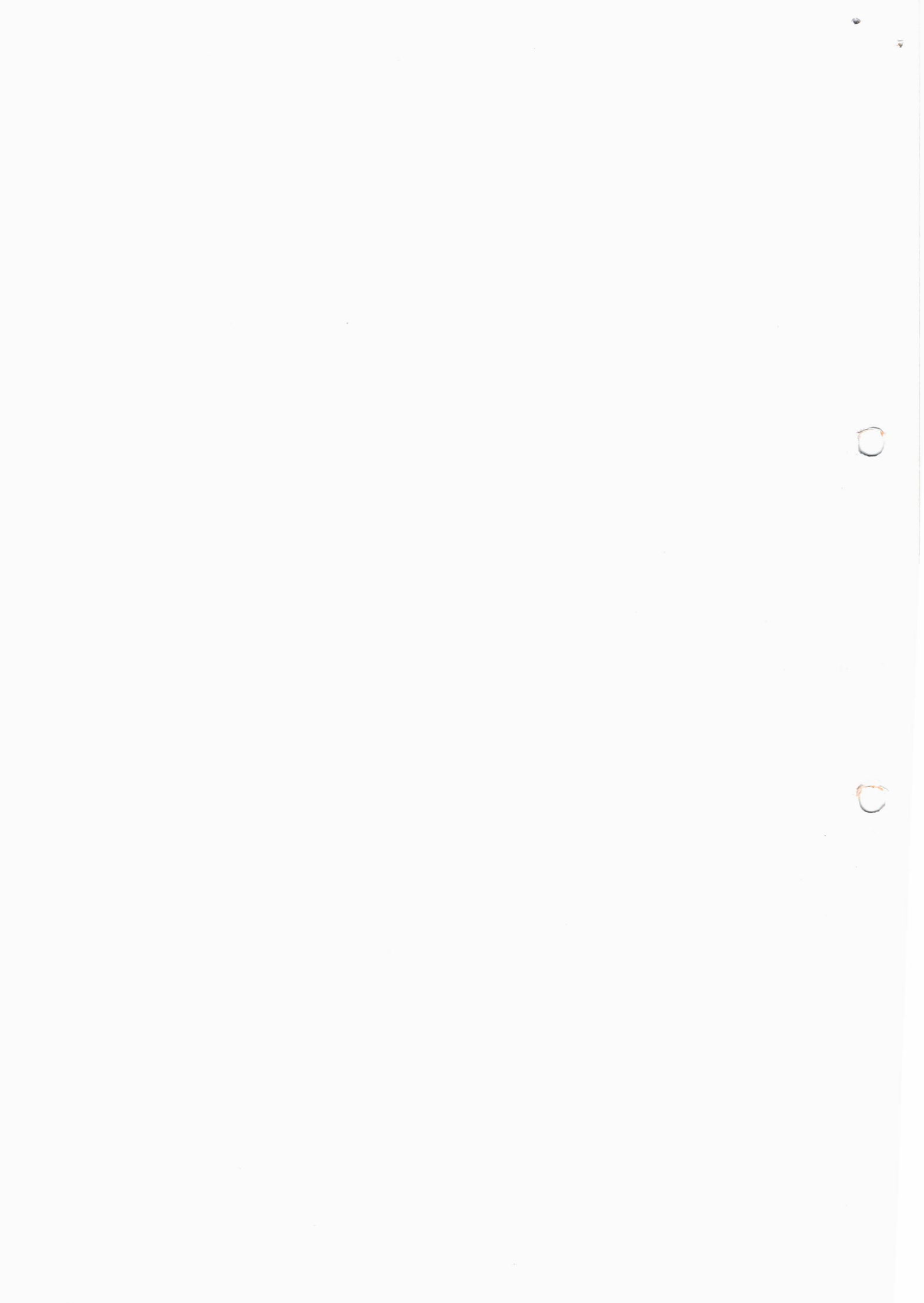
The audit team concludes that the organization has / has not established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products / services within the scope and the organization's policy and objectives.

Therefore the audit team recommends that, based on the results of this audit and the system's demonstrated state of development and maturity, management system certification be:

Granted / continued the certification subjected to the completion and subsequent verification of corrective action for all major/minor non conformities raised / Suspended until satisfactory corrective action is completed.

ANY OTHER COMENTS:

Signature of Team Leader :  Date:.....2018/11/30....




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• This page is for internal purposes only.

25. RECOMMENDATION BY AUDIT TEAM :

Recommended for certification on successful implementation of corrective action.

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Signature of Team Leader

.....*2018/11/30*.....
Date

.....

Signature of Team Member -1

.....*2018/11/30*.....
Date

.....
Signature of Team Member - 2

.....
Date

26. RECOMMENDATION BY CERTIFICATION MANAGER:

All NCRs have been closed. In recommend for approval

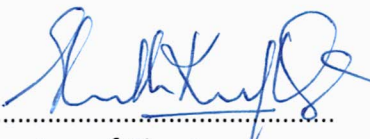
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Signature of Certification Manager

.....*2018/12/05*.....
Date

27. APPROVAL FOR SUBMISSION TO THE CERTIFICATION COMMITTEE:

Recommended for submission.

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Signature of Director

.....*2018/12/05*.....
Date

