



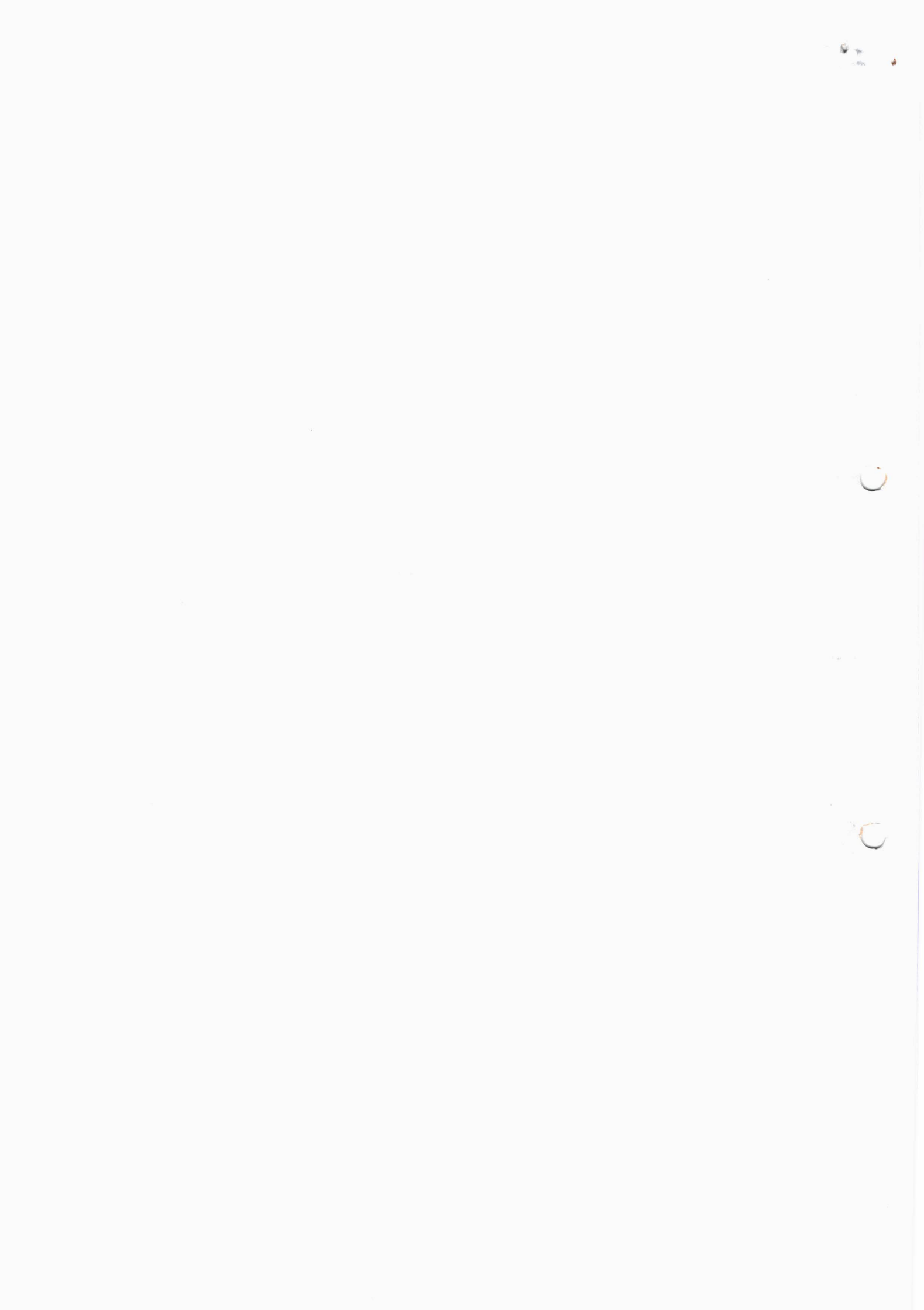
IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

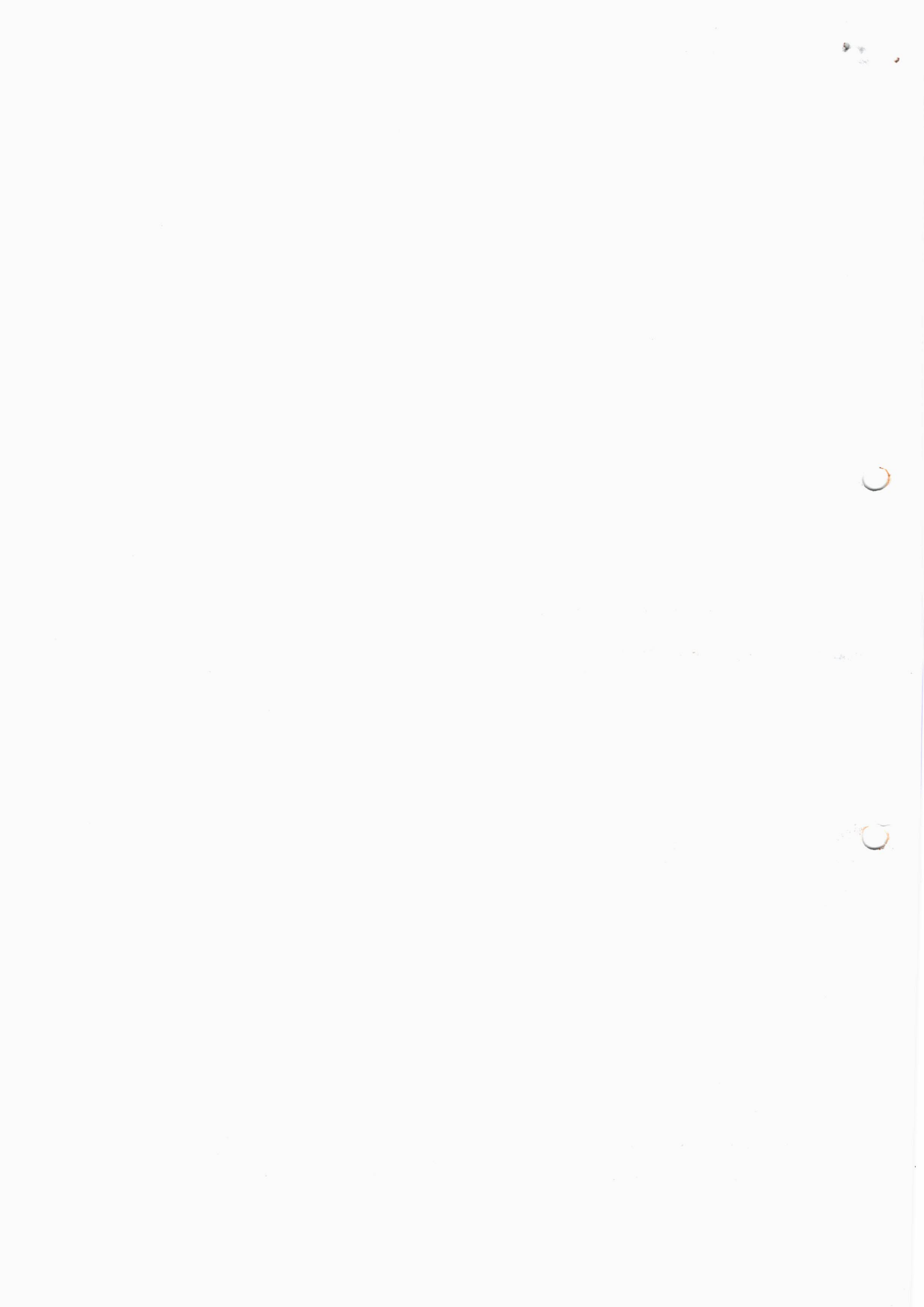
ADEQUACY AUDIT REPORT

ISO 22000:2005

CHILLICO FOODS (PVT) LTD



1. **NAME OF ORGANIZATION :** Chillico Foods (Pvt) Limited,
2. **REGISTERED ADDRESS:** Industrial estate, Nawalapitiya Road, Ulapane
3. **FACTORY/OUTLET LOCATIONS :** Same as 2
4. **CONTACT PERSON :**
 - 4.1 **Name :** Mr.Subahani Iqbal **Designation :** Managing Director
 - 4.2 **Tel :** - **Mob:** 077-6266654
 - 4.4 **E-mail:** subahani@chillicofoods.com
5. **APPLICABLE STANDARD :** ISO 22000:2005
6. **FILE NO. :** IMSC-FSMS-061
7. **APPLICABLE SECTOR:** C IV -Processing of Ambient Stable products
8. **SCOPE OF CERTIFICATION:** Manufacturing of Chillie Powder, Chillie Pieces, Curry Powder, Roasted curry powder, Turmeric Powder, Pepper powder, Cumin Seed Powder
9. **DATE OF ADEQUACY AUDIT:** 2017-10-01
10. **NAME OF REVIEWING OFFICER :** Ms.Kema Arulanandam
11. **MANUAL DETAILS:**
 - 11.1 **FSMS Manual:** Issue; 01 Issue Date: 2017-08-15 Rev. No. : 00;
 - 11.2 **Company Profile:** Available
 - 11.3 **Distribution list:** Not Available
 - 11.4 **Revision History Record:** Not Available



ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
4.1	General requirements					
a)	Scope of food safety system	CF/FSM	Yes			
c)	Outsourced process identified and documented	CF/FSM				
4.2	Documentation Requirement					
4.2.1	General					
a)	Documented Food Safety Policy	CF/FSM	Yes			
b)	Food Safety Objectives	CF/FSM	Yes			
4.2.2	Control of documents					
a)	Documented procedure available	CF/FSM	yes			
b)	Approval of documents for adequacy prior to use	CF/FSM	yes			
c)	Review and update as necessary and re-approval					
d)	Changes and current revision status of documents identified					
e)	Availability of relevant version of applicable documents at relevant points of use					
f)	Documents remain legible and identifiable					
g)	Documents of external origin identified and their distribution controlled					
h)	Preventing the unintended use of obsolete documents & identification of obsolete documents					
4.2.3	Control of Records					
a)	Documented Procedure available for the identification, storage , protection, retrieval, retention time and disposition	CF/FSM	Yes			
5	Management Responsibility					
5.1	Management Commitment					
a)	Business objectives to support food safety	CF/FSM	Yes			
b)	Communicating the importance of meeting the requirement of ISO 22000:2005, legal requirements and customer requirements within the company	CF/FSM	Yes.			
c)	Establishing the Food Safety Policy	CF/FSM	Yes.			
d)	Conducting Management Review	CF/FSM	Yes			
e)	Ensuring availability of resources	CF/FSM	Yes			
5.2	Food Safety Policy					
a)	Appropriate to the role of organization	CF/FSM	Yes			
b)	Conforms with legal and customer requirements		Yes			
c)	Communicating at all levels of the organization		Yes			
d)	Review for continual suitability		Yes			

Document No. : IMSM-FSMS-CHK-01

Issue No. : 02
Revision No:00

Issue Date : 2017-01-27
Revision Date:--

Reviewed and approved by : Director

Issued by : Management Representative



**IND-EXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
ADEQUACY AUDIT REPORT –ISO 22000 : 2005**

e)	Adequately address communication	Yes			
f)	Supported by measurable objectives	Yes			

ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
5.3	Food safety management system planning					
a)	Planning of the FSMS done to meet the requirements in 4.1 and FS objectives	CF/FSM	Yes			
b)	Maintaining the integrity of the FSMS during the planning process	CF/FSM	Yes			
5.4	Responsibility and authority Responsibilities & authorities defined & communicated	CF/FSM	Yes			
5.5	Food Safety Team Leader					
	Appoint a FSTL	CF/FSM	Yes			
	Define the responsibility and authority of FSTL					
5.6.1	External Communication Addressing communication with supplier and contractors, customers, legal authorities and other organizations that have an impact on FSMS	CF/FSM	Yes			
	Designated personnel having responsibility and authority to communicate externally any information concerning food safety.	CF/FSM	Yes			
5.6.2	Internal Communication Establishing effective arrangements for communication with personnel on issues having an impact on food safety.	CF/FSM	Yes			
5.7	Emergency preparedness and response Procedures to manage potential emergency situations and accidents	CF/FSM	Yes			
5.8	Management Review					
5.8.1	General Reviewing of FSMS at planned intervals to ensure its continuing suitability, adequacy and effectiveness.	CF/FSM	Yes			
5.8.2	Review input					
a)	Follow up actions from previous MR	CF/FSM	Yes			
b)	Analysis of results of verification activities		Yes			
c)	Changing circumstances that can affected food safety		Yes			
d)	Emergency situation, accidents and withdrawals		Yes			
e)	Reviewing results of system-updating activities		Yes			
f)	Review of communication activities, including customer feed-back		Yes			
g)	External audit or inspection		Yes			

Document No. : IMSM-FSMS-CHK-01

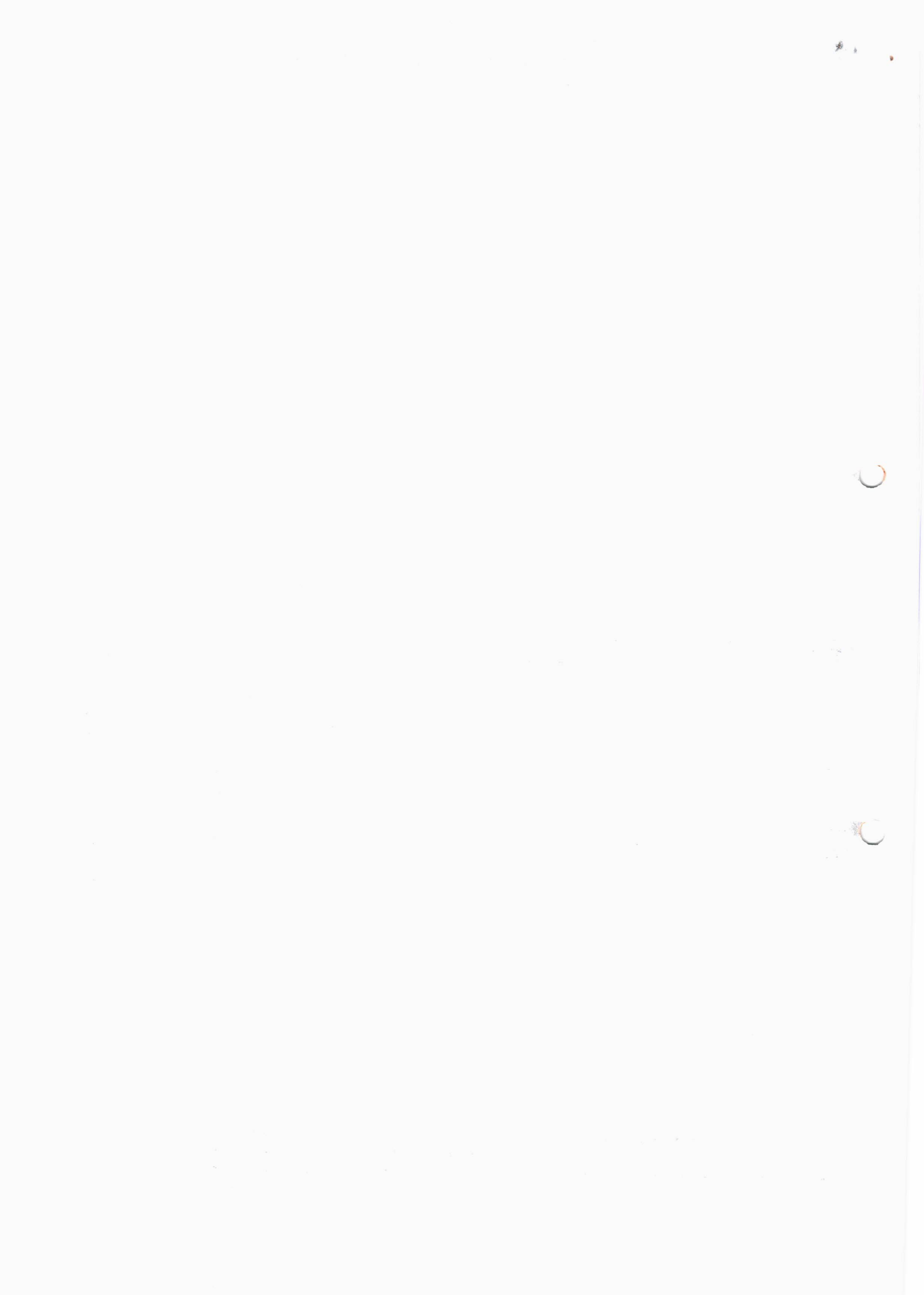
Reviewed and approved by : Director

Issue No. : 02
Revision No:00

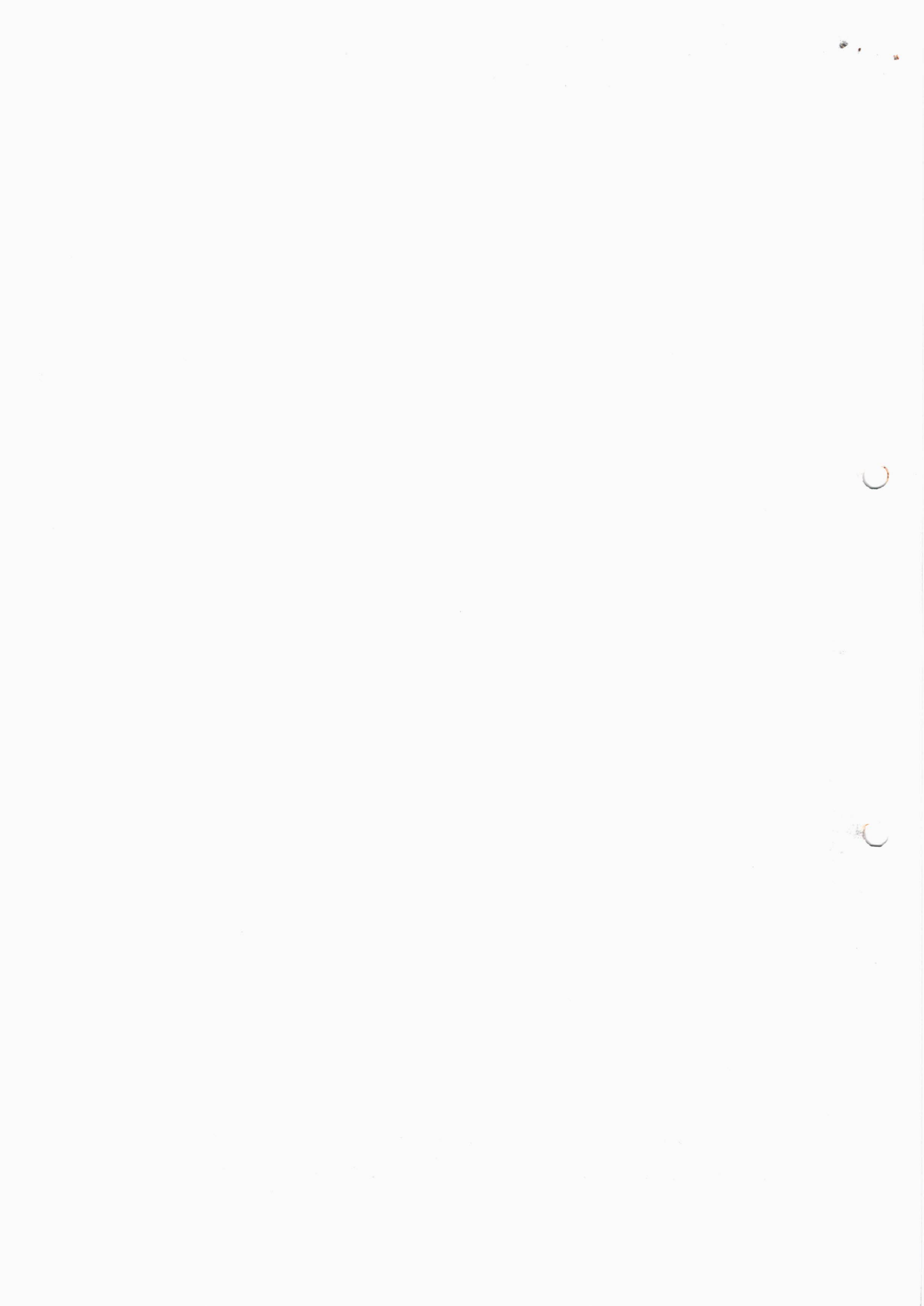
Issue Date : 2017-01-27
Revision Date:--
Issued by : Management Representative
Page 03 of 07



ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
5.8.3	Review Output					
a)	Assurance of food safety	CF/FSM	Yes			
b)	Improvement of the effectiveness of the FSMS		Yes			
c)	Resource needs		Yes			
d)	Revisions of the organization's food safety policy and related objectives		Yes			
6	Resource Management					
6.1	Provision of resources Provide resource needed to establish, implement, maintain and updating of FSMS	CF/FSM	Yes			
6.2	Human Resources	CF/FSM	Yes			
6.3	Infrastructure	CF/FSM	yes			
6.4	Work environment	CF/FSM	yes			
7	Planning and realization of safe products					
7.1	General Developing PRP, OPRPs and HACCP plan.	CF/FSM	Yes			
7.2	Prerequisite Programmes (PRPs)					
a)	Construction and lay-out of buildings and associated utilities	CF/FSM	Yes			
b)	Lay-out of premises, including workspace and employee facilities					
c)	Supplies of air, water, emergency and other utilities					
d)	Supporting services, including waste and sewage disposal					
e)	The suitability of equipment and its accessibility for cleaning, maintenance and preventative maintenance					
f)	Management of purchased materials, supplies, disposals and handling of products					
g)	Measures for the prevention of cross contamination					
h)	Cleaning and sanitizing					
i)	Pest control					
j)	Personnel hygiene					
k)	Other aspects as appropriate					



ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
7.3	Preliminary steps to enable hazard analysis					
7.3.2	Appointing food safety team	CF/FSM	yes			
7.3.3.1	Describing all raw materials, ingredients and product contact materials in a document.	CF/FSM	Yes			
7.3.3.2	Describing characteristics of end products in a document.	CF/FSM	Yes			
7.3.4	Describing intended use in document	CF/FSM	Yes			
7.3.5.1	Preparation of flow diagrams for the products or process	CF/FSM	Yes			
7.3.5.2	Description of process steps and control measures	CF/FSM	Yes			
7.4	Hazard analysis					
7.4.2	Identification of hazard and determination of acceptable levels	CF/FSM	Yes			
7.4.3	Assessment of hazard	CF/FSM				
7.4.4	Selection of control measures	CF/FSM	Yes			
7.4.4	Categorizing control measures as to whether they need to be managed through OPRP or HACCP plan	CF/FSM	Yes			
7.5	Documenting the OPRPs					
7.5.1	Documenting the OPRP	CF/FSM	Yes			
7.6	Establishing the HACCP plan					
7.6.1	Documenting HACCP plan	CF/FSM	Yes			
7.6.2	Identification of critical control points					
7.6.3	Determine the critical limits for CCP					
7.6.4	Establishing system for the monitoring of CCP					
7.6.5	Establishing documented procedure for the appropriate handling of potentially unsafe products	CF/FSM	Yes			
7.7	Updating of preliminary information and documents specifying the PRPs and the HACCP	CF/FSM	yes			
7.8	Verification plan includes the purpose, methods, frequencies & responsibilities	CF/FSM	yes			
7.9	Establishing traceability system	CF/FSM	Yes			
7.10.1	Establishing documented procedure for correction	CF/FSM	Yes			



ISO 9001 Clause	ISO 9001 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
7.10.2	Establishing documented procedure for corrective action	CF/FSM	Yes			
7.10.4	Establishing documented procedure for withdrawals	CF/FSM	Yes			
8.2	Validating control measures combination	CF/FSM	Yes			
8.3	Ensuring the performance of the monitoring and measuring procedures	CF/FSM	Yes			
8.4.1	Documented procedure for internal audit	CF/FSM	Yes			
8.4.2	Evaluating individual result of verification	CF/FSM	Yes			
8.4.3	Analyzing the results of verification activities	CF/FSM	Yes			

Kema Arulanandam
Signature of Reviewing Officer

2017-10-01
Date

- *Page 07 of 07 is for internal purposes only*

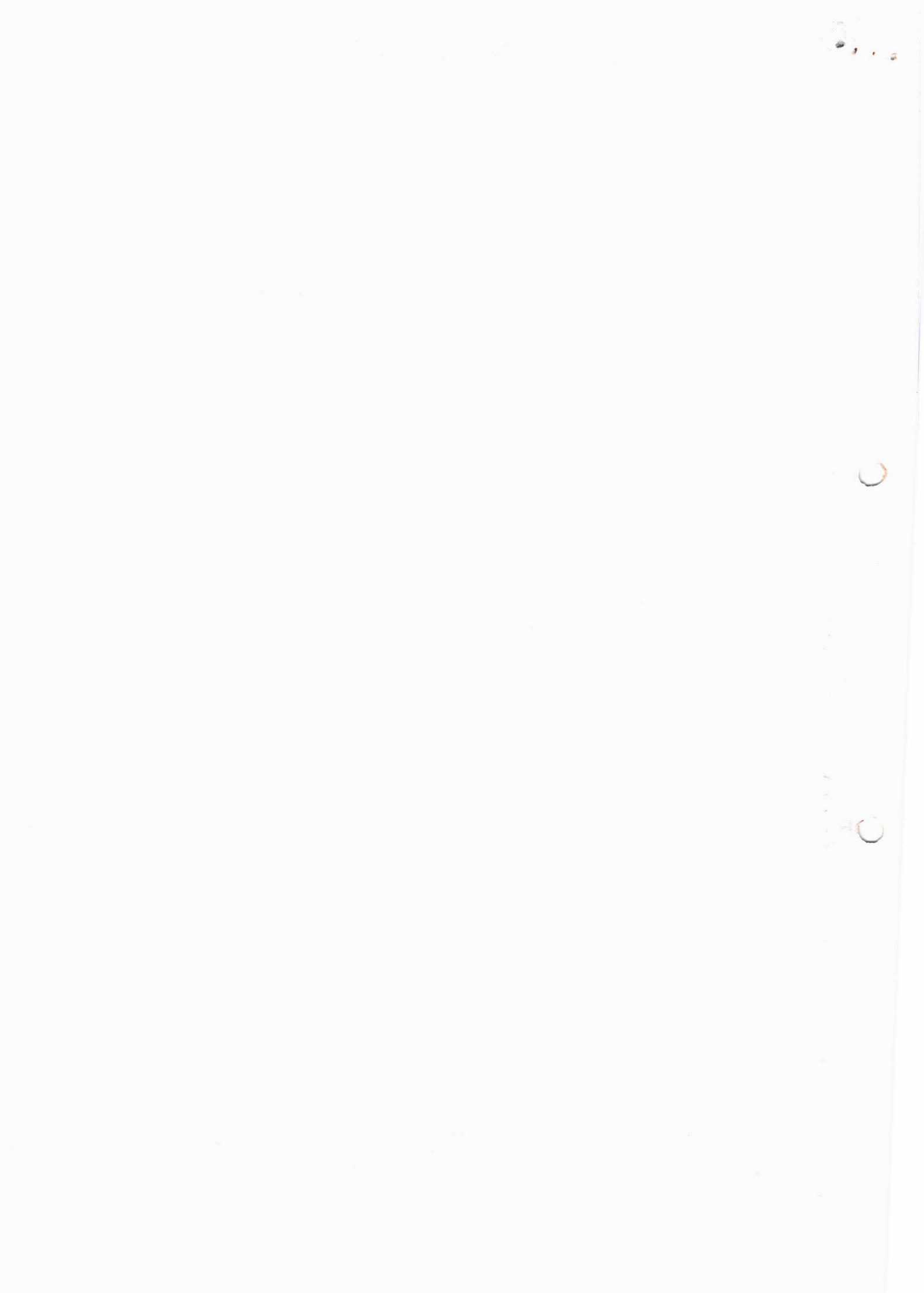
Document No. : IMSM-FSMS-CHK-01

Issue No. : 02
Revision No:00

Issue Date : 2017-01-27
Revision Date:--

Reviewed and approved by : Director

Issued by : Management Representative
Page 06 of 07



12. RECOMMENDATION BY REVIWING OFFICER:

There are no deficiencies raised during the adequacy review and recommended to proceed next step of the certification process.

..... *as*
Signature of Reviewing Officer

..... *2017-10-01*
Date

13. RECOMMENDATION BY CERTIFICATION MANAGER:

Recommend to Stage I audit

..... *[Signature]*
Signature of Certification Manager

..... *2017/10/01*
Date

10/10/10

10/10/10

10/10/10

10/10/10

10/10/10

10/10/10



Vertical text on the right edge, possibly a page number or date.