



INDEXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
AUDIT PLAN STAGE II - FSMS

Name of the organization : Janaka Natural Food
Assessment site : 362/C, Porawala road, Kudagala, Elpitiya
Type of audit : Stage II
Applicable standard : ISO 22000:2018, SLS 1266:2011, SLS 143:2022
Scope : Activities pertaining to processing and bottling of king coconut water, passion fruit, mix fruit, mango and wood apple
Objective : To determine compliance of the FSMS with the requirements of ISO 22000:2018
Date of audit : 01.04.2023
Audit Criteria : ISO 22000:2018, SLS 1266:2011, SLS 143:2022, ISO 19011:2018 and Relevant other requirements
Audit team :
 Mr. Aruna Amaradasa (AA) : Team Leader
 Mr. Anurudda Yasas (AY) : Team Member

0930 h – 0945 h Opening meeting
 0945 h – 0950 h Tea Break
 0950 h – 1015 h Review of documents & previous audit findings
 1015 h – 1130 h Visit to the site

Time	Management	Management/ Production
1130 h -1215 h	Understanding the Organization and its context (4.1) Understanding the needs and expectation of interest parties (4.2) Determining the scope of FSMS (4.3) FSMS and its Processes (4.4) AY	Operational planning and control (8.1) Prerequisite programs (8.2) AA
1215 h – 1300 h	Leadership and commitment (5.1) Policy (5.2) Organizational roles, responsibilities and authorities (5.3) AY	Traceability system (8.3) Emergency preparedness and response (8.4) Hazard control (8.5) AA
1300 h – 1330 h	LUNCH BREAK	
1330 h – 1415 h	Actions to address risks and opportunities (6.1) Objectives of the FSMS and planning to achieve them (6.2) Planning of changes (6.3) AY	Updating the information specifying the PRPs and the hazard control plan (8.6) Control of monitoring & measuring (8.7) AA
1415 h – 1500 h	Resources (7.1) Competence (7.2) Awareness (7.3) Communication (7.4) Documented Information (7.5) AY	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9) AA
1500h – 1600 h	Monitoring, measurement, analysis and evaluation (9.1) Internal Audit (9.2) Management review (9.3) AY	Nonconformity and corrective action (10.1) Continual improvement (10.2) Update to the food safety management system (10.3) AA

1600 h – 1610h Tea Break
 1610 h – 1630 h Auditors' review
 1630 h – 1700 h Closing Meeting (Scope confirmation, Acknowledgement of NCRs/ Handing over of report/ Use of Logo)

Doc. No. : QP-06-PL-03 Issue No. : 05 Issue Date : 2017-03-21
 Revision No: 01 Revision Date: 2020.03.30
 Reviewed and approved by : Director Issued by : Management Representative
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**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
STAGE II AUDIT REPORT – ISO 22000:2018**

Characteristics of raw materials, ingredients and product contact materials (8.5.1.2 of ISO 22000):
Raw material characteristics have been described. Food hazards have been documented in terms of their physical, chemical, and biological nature.

Characteristics of end products (8.5.1.3 of ISO 22000):
End-product characteristics have been described. Food dangers have been documented in terms of their physical, chemical, and biological nature.

Intended use (8.5.1.4 of ISO 22000):

Intended use of products has been addressed in the food safety manual.

Flow diagrams and description of processes (8.5.1.5 of ISO 22000):

Preparation of the flow diagrams (8.5.1.5.1 of ISO 22000):

There were flow diagrams available for processes that encompassed the full process from receiving raw materials to dispatching the finished product, as well as the control methods.

On-site confirmation of flow diagrams (8.5.1.5.2 of ISO 22000):

The flow diagrams accuracy is verified by food safety team after onsite conformation and records are maintained.

Description of processes and process environment (8.5.1.5.3 of ISO 22000):

Company has maintained layout of premises with processing equipment and product flows.

Hazard analysis (8.5.2 of ISO 22000):

General (8.5.2.1 of ISO 22000):

All significant data for the hazard analysis was collected, preserved, updated, and documented. There were records kept.

Hazard identification and determination of acceptable levels (8.5.2.2 of ISO 22000):

Company has identified possible hazards in throughout the food chain.

Hazard assessment (8.5.2.3 of ISO 22000):

Hazard assessment is carried out and identified significant hazards.

Selection and categorization of control measure(s) (8.5.2.4 of ISO 22000):

Company has identified CCPs and OPRPs from the significant hazards. Control measures are taken to prevent or reduce the CCPs and OPRPs.

Validation of control measure(s) and combinations of control measures (8.5.3 of ISO 22000):

The food safety team has ensured that the control methods in place are capable of controlling the significant hazards as anticipated. CCPs, PRPs, and OPRPs all have clearly specified verification techniques. Verification procedures include document review, external lab testing, calibration, and internal audits. The responsibility holders verify the monitoring records.

Yasas

From: Tharindu <tharindu@indexpo.lk>
Sent: Thursday, March 30, 2023 10:31 AM
To: janaka.food@gmail.com
Cc: 'aruna amaradasa'; 'isuru'; yasas@indexpo.lk; srilankaqualitycenter@gmail.com; chathurika@indexpo.lk
Subject: Janaka Natural Food - ISO 22000:2018 Stage II audit plan, safety guideline, proforma invoice and customer satisfaction survey
Attachments: Audit Plan - Stage II - Janaka Food.pdf; SAFETY GUIDELINES FOR THE AUDITS.pdf; PROFORMA INVOICE-0678-2023 (Janaka Food).pdf; QP-10-F-02 Customer Satisfaction Survey.pdf

Dear Mr. Janaka,

Please note that ISO 22000:2018 stage II audit has been scheduled on 01st of April 2023 and find the audit plan, safety guideline, proforma invoice and customer satisfaction survey attached herewith. If there are any objections with regard to any of the issues or for any information / clarification, please feel free to contact our Assistant Certification Manager (Mr. Isuru Ilangakoon) immediately.

Otherwise please confirm the audit plan and take the necessary actions to settle the audit payment before the audit date.

Thank You & Best Regards



Tharindu Hettiarachchi

Technical Executive

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INDEXPO CERTIFICATION LIMITED
INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
CONFIDENTIALITY & IMPARTIALITY STATMENT

1. Name of Lead Auditor/Team Leader/Team Member/Technical Expert/Trainee auditor / Certification Committee member/ Impartiality Committee member/ Appeal Committee member :*

Mr./Mrs./Miss.....

2. Address of Organization:

..... Ind-Expo Certification Limited, Apartment No. 20, Galle Face Court 02, Colombo 03

3. Type of Management System: ISO 9001:2015/ISO 22000:2018/ISO 14001:2015/ISO 45001:2018 /HACCP/ GMP/ ISO 13485/Product Certification*

4. Type of audit/Meeting: *

Stage I audit/ Stage II audit/ Surveillance audit/ Recertification audit/ Special audit/ Follow up audit/ Certification committee meeting / Impartiality committee meeting/ Appeal committee meeting

5. Date(s) of audit / Meeting:

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6. Organization Audited/Assessed:

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*Note: * Strike out which is not applicable*

I hereby declare that;

- I have not offered any consultancy, guidance, supervision, internal audit or other services to the organization being audited/ assessed in any way and I was not an employee of this organization for last two years.
- I shall neither copy any documentation nor divulge any information collected to any third party without written prior consent from the organization. Information will be submitted in case law or authorized by contractual arrangements (such as with the accreditation body) to release confidential information, in which case the client or individual concerned shall, unless prohibited by law, be notified of the information provided
- I will not keep any documented information that has been obtained from the client after completion of assigned duties by the certification body.
- I will take all professional judgments based on objective evidence and will be free from any influence that can compromise impartiality of the certification process.

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Signature

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Date

Doc. No. : IMSM-GR-AG-01

Issue No. : 04

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Reviewed and approved by : Director

Issued by : management Representative