



**IND-EXPO CERTIFICATION LIMITED**

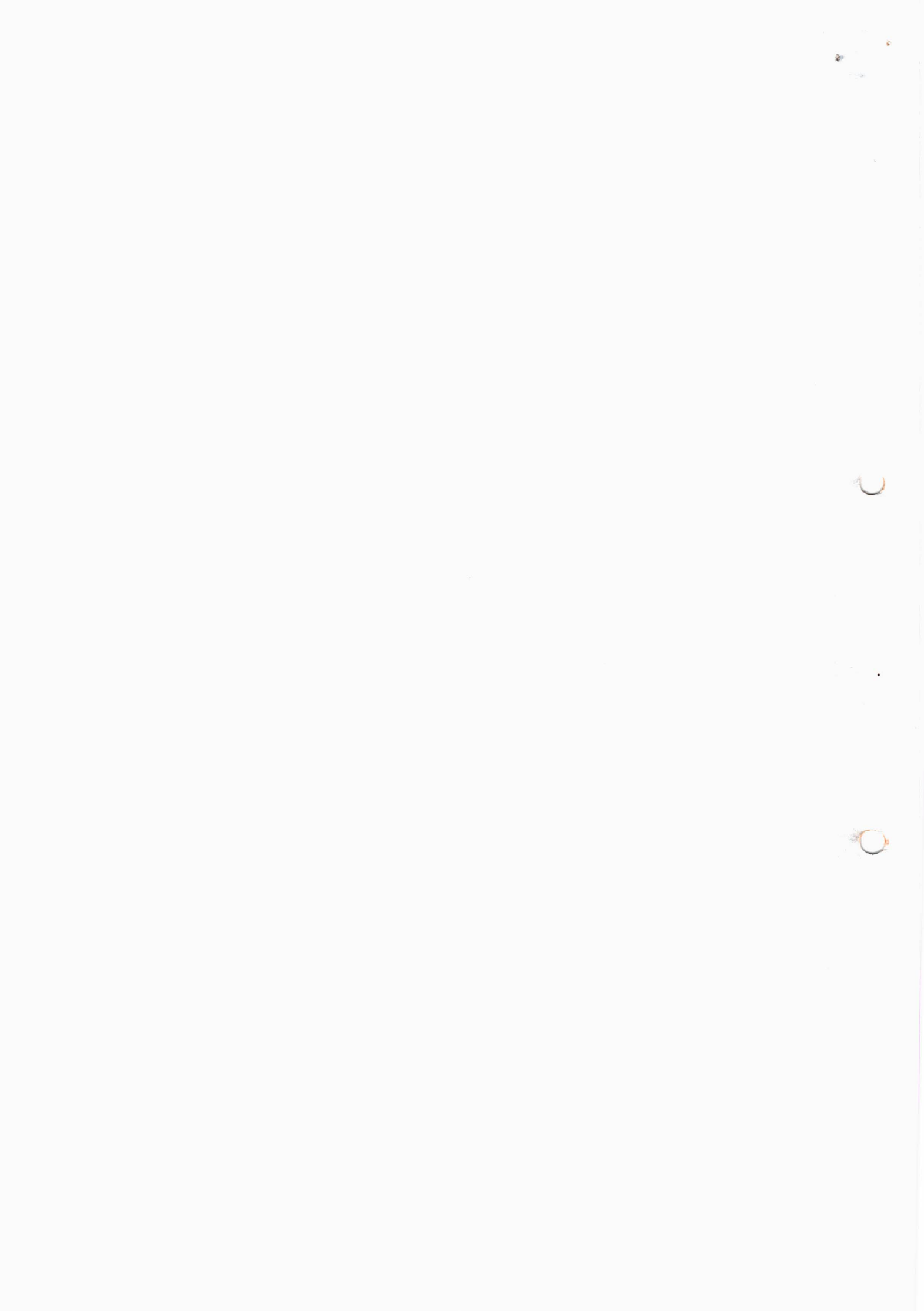
**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME**

**ADEQUECY AUDIT REPORT**

**ISO 22000:2005**

**(KDE Serendib Food Products Pvt Ltd)**

1. **NAME OF ORGANIZATION :** KDE Serendib Food Products (Pvt) Ltd,
2. **REGISTERED ADDRESS:** No. 145, Kinsy Road, Colombo 08
3. **FACTORY/OUTLET LOCATIONS :** Ranbima Estate, Urapotta, Tisogoama, Bingiriya
4. **CONTACT PERSON :**
  - 4.1 **Name:** Mr. M.A.M.Marasinghe      **4.2 Designations:** Assistant Manager -QA
  - 4.3 **Telephone:**                      **Mobile:** 0763599803
  - 4.4 **E-mail:** [ksfaqm@gmail.com](mailto:ksfaqm@gmail.com)
5. **APPLICABLE STANDARD :** ISO 22000:2005
6. **FILE NO. :** IMSC-FSMS-
7. **APPLICABLE SECTOR:** C IV -Processing of Ambient Stable products
8. **SCOPE OF CERTIFICATION:** Manufacturing of coconut kernel products (Coconut milk, coconut water, Virgin coconut oil, creamed coconut, coconut flour, coconut oil)
9. **DATE OF ADEQUACY AUDIT:** 2017-07-25
10. **NAME OF REVIEWING OFFICER :** Aruna Amaradasa
11. **MANUAL DETAILS:**
  - 11.1 **FSMS Manual:** Issue; 01 Issue Date: 2017-08-01      Rev. No. : 00;
  - 11.2 **Company Profile:** Available
  - 11.3 **Distribution list:** Available
  - 11.4 **Revision History Record:** Available



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

ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
<b>4.1</b>	<b>General requirements</b>					
a)	Scope of food safety system	FSMSM General	Yes			
c)	Outsourced process identified and documented	Sec 3				
<b>4.2</b>	<b>Documentation Requirement</b>					
<b>4.2.1</b>	<b>General</b>					
a)	Documented Food Safety Policy	FSMS manual Sec 1	Yes			
b)	Food Safety Objectives	FSMS manual Sec 1	Yes			
<b>4.2.2</b>	<b>Control of documents</b>					
a)	Documented procedure available	FSMS manual Sec 3	yes			
b)	Approval of documents for adequacy prior to use	FSMS manual Sec 3	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					
<b>4.2.3</b>	<b>Control of Records</b>					
a)	Documented Procedure available for the identification, storage , protection, retrieval, retention time and disposition	FSMS manual Sec 3	Yes			
<b>5</b>	<b>Management Responsibility</b>					
<b>5.1</b>	<b>Management Commitment</b>					
a)	Business objectives to support food safety	FSMS manual Sec 1	Yes			
b)	Communicating the importance of meeting the requirement of ISO 22000:2005, legal requirements and customer requirements within the company	FSMS manual Sec 1	Yes.			
c)	Establishing the Food Safety Policy	FSMS manual Sec 1	Yes.			
d)	Conducting Management Review	FSMS manual Sec 1	Yes			
e)	Ensuring availability of resources	FSMS manual Sec 1	Yes			
<b>5.2</b>	<b>Food Safety Policy</b>					
a)	Appropriate to the role of organization	FSMS manual Sec 1	Yes			
b)	Conforms with legal and customer requirements		Yes			
c)	Communicating at all levels of the organization		Yes			
d)	Review for continual suitability		Yes			
e)	Adequately address communication		Yes			
f)	Supported by measurable objectives		Yes			

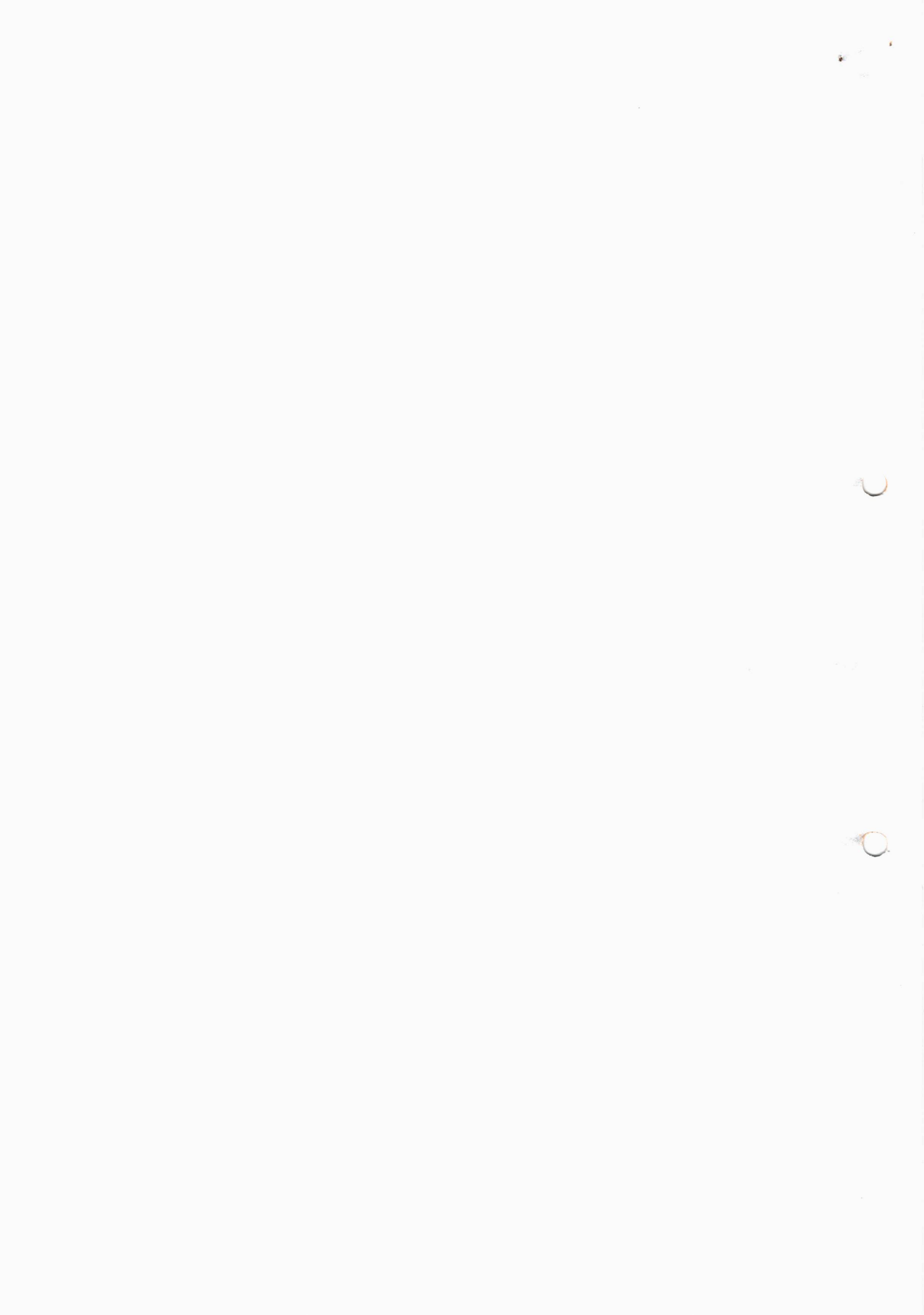
Document No. : IMSM-FSMS-CHK-01

Issue No. : 02  
Revision No:00

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

Reviewed and approved by : Director

Issued by : Management Representative  
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ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
<b>5.3</b>	<b>Food safety management system planning</b>					
a)	Planning of the FSMS done to meet the requirements in 4.1 and FS objectives	FSMS manual	Yes			
b)	Maintaining the integrity of the FSMS during the planning process	FSMS manual	Yes			
<b>5.4</b>	<b>Responsibility and authority</b> Responsibilities & authorities defined & communicated	FSMS manual Sec 1	Yes			
<b>5.5</b>	<b>Food Safety Team Leader</b>					
	Appoint a FSTL	FSMS manual Sec 1	Yes			
	Define the responsibility and authority of FSTL					
<b>5.6.1</b>	<b>External Communication</b> Addressing communication with supplier and contractors, customers, legal authorities and other organizations that have an impact on FSMS	FSMS manual Sec 1	Yes			
	Designated personnel having responsibility and authority to communicate externally any information concerning food safety.	-	-			
<b>5.6.2</b>	<b>Internal Communication</b> Establishing effective arrangements for communication with personnel on issues having an impact on food safety.	FSMS manual Sec 1	Yes			
<b>5.7</b>	<b>Emergency preparedness and response</b> Procedures to manage potential emergency situations and accidents	FSMS manual Sec 1	Yes			
<b>5.8</b>	<b>Management Review</b>					
<b>5.8.1</b>	<b>General</b> Reviewing of FSMS at planned intervals to ensure its continuing suitability, adequacy and effectiveness.	FSMS manual Sec 1	Yes			
<b>5.8.2</b>	<b>Review input</b>					
a)	Follow up actions from previous MR	FSMS manual Sec 1	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			

ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
<b>5.8.3</b>	<b>Review Output</b>					
a)	Assurance of food safety	FSMS manual Sec 1	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			
<b>6</b>	<b>Resource Management</b>					
<b>6.1</b>	<b>Provision of resources</b> Provide resource needed to establish, implement, maintain and updating of FSMS	FSMS manual	Yes			
<b>6.2</b>	<b>Human Resources</b>	FSMS manual	Yes			
<b>6.3</b>	<b>Infrastructure</b>	FSMS manual	yes			
<b>6.4</b>	<b>Work environment</b>	FSMS manual	yes			
<b>7</b>	<b>Planning and realization of safe products</b>					
<b>7.1</b>	<b>General</b> Developing PRP, OPRPs and HACCP plan.	FSMS manual Sec 2	Yes			
<b>7.2</b>	<b>Prerequisite Programmes (PRPs)</b>					
a)	Construction and lay-out of buildings and associated utilities	FSMS manual Sec 2	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					

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**MANAGEMENT SYSTEMS CERTIFICATION SCHEME**  
**ADEQUACY AUDIT REPORT –ISO 22000 : 2005**

ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
<b>7.3</b>	<b>Preliminary steps to enable hazard analysis</b>					
7.3.2	Appointing food safety team	FSMS manual Sec 2	yes			
7.3.3.1	Describing all raw materials, ingredients and product contact materials in a document.	FSMS manual Sec 2	Yes			
7.3.3.2	Describing characteristics of end products in a document.	FSMS manual Sec 2	Yes			
7.3.4	Describing intended use in document	FSMS manual Sec 2	Yes			
7.3.5.1	Preparation of flow diagrams for the products or process	FSMS manual Sec 2	Yes			
7.3.5.2	Description of process steps and control measures	FSMS manual Sec 2	Yes			
<b>7.4</b>	<b>Hazard analysis</b>					
7.4.2	Identification of hazard and determination of acceptable levels	FSMS manual Sec 2	Yes			
7.4.3	Assessment of hazard	FSMS manual Sec 2				
7.4.4	Selection of control measures	FSMS manual Sec 2	Yes			
7.4.4	Categorizing control measures as to whether they need to be managed through OPRP or HACCP plan	FSMS manual Sec 2	Yes			
<b>7.5</b>	<b>Documenting the OPRPs</b>					
7.5.1	Documenting the OPRP	FSMS manual	Yes			
<b>7.6</b>	<b>Establishing the HACCP plan</b>					
7.6.1	Documenting HACCP plan	FSMS manual Sec 2	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	FSMS manual Sec 2	Yes			
7.7	Updating of preliminary information and documents specifying the PRPs and the HACCP	FSMS manual Sec 3	yes			
7.8	Verification plan includes the purpose, methods, frequencies & responsibilities	FSMS manual	yes			
7.9	Establishing traceability system	FSMS manual Sec 3	Yes			
7.10.1	Establishing documented procedure for correction	FSMS manual Sec 3	Yes			

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ISO 9001 Clause	ISO 9001 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
7.10.2	Establishing documented procedure for corrective action	FSMS manual Sec 3	Yes			
7.10.4	Establishing documented procedure for withdrawals	FSMS manual Sec 3	Yes			
8.2	Validating control measures combination	FSMS manual Sec 3	Yes			
8.3	Ensuring the performance of the monitoring and measuring procedures	FSMS manual Sec 3	Yes			
8.4.1	Documented procedure for internal audit	FSMS manual Sec 3	Yes			
8.4.2	Evaluating individual result of verification	FSMS manual Sec 3	Yes			
8.4.3	Analyzing the results of verification activities	FSMS manual Sec 3	Yes			

**Aruna Amaradasa**  
**Signature of Reviewing Officer**


**2017-07-25**  
**Date**

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12. RECOMMENDATION BY REVIWING OFFICER:

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

  
.....  
Signature of Reviewing Officer

2017/07/25  
.....  
Date

13. RECOMMENDATION BY CERTIFICATION MANAGER:

*Recommend for stage 2 audit*

  
.....  
Signature of Certification Manager

2017/07/25  
.....  
Date

