



**IND-EXPO CERTIFICATION LIMITED**

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME**

**STAGE I AUDIT REPORT**

**ISO 22000:2005**

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



**14. AUDIT OBJECTIVES:**

The objectives of this audit were:

- to confirm that the management system has been planned to conform with all the requirements of the audit standard including availability of documented information required;
- to understand the scope of the management system of the client with regards to operational sites, processes, equipment and the complexity of the operation (levels of controls established particularly in case of multiple site), applicable statutory, regulatory and contractual requirements;
- to confirm the readiness and planned arrangements for the Stage 2 audit.

**15. FINDINGS OF THE AUDIT:**

SERIAL NO.	RELEVANT CLAUSE IN ISO 22000:2005	FINDING	REMARKS
		VIRGIN COCONUT OIL Unit	
		Followings are not mentioned in the flow diagram	
01	7.3.5.1	Source of water and purification of it not detailed.	Corrected
02	7.3.5.1	Throwing of white ball nuts to washing tank in not included ✓	
03	7.3.5.1	Screw conveyors from final washing tank to cutter and dryer to sifter and feeding conveyer for expellers are not detailed, included.	Corrected
04	7.3.5.1	Waste of shells, coconut water, paring and rejected nuts not clearly and accurately detailed. ✓	Corrected
05	7.2	Cleaning programs for washing tanks, sedimentation tanks, cutter, dryer and filter press not developed.	Corrected
06	7.2 /7.4	Risk of possibility of cross contamination with hydraulic oil during the time of topped-up of filter press pressure system not assessed.	Corrected
07	7.2	Personnel hygiene programs for direct food handlers, ie, screening for salmonella, are not developed. Medical test as per the hygiene regulation is not carried out ✓	Corrected
08	7.4	Hazard identification and assessment has to be reconsidered and assessed	Corrected
09	5.7	Emergency preparedness plan has not been developed	developed
		PAIRING COCONUT OIL UNIT	
10	7.3.5.1 /7.4	Paring supplying to factory from other units of same premises not mentioned in the flow diagram and hazard risk assessment on it was not performed	Corrected
11	7.2.3 /7.4	Measures for prevention of cross contamination with LP gas not considered	Corrected



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12	7.2.3	Hand washing facility is not provided	NC Passed
13	7.2.3 /7.4	As washed pairings, material supply to the unit not accurately detailed	Corrected
14	7.2.3	In cutting area mass flow of material is streamlined	Corrected
		CREAM COCONUT UNIT	
15	7.3.5	Flow diagram is not accurate with existence system	Corrected
16	7.2.3	No hand washing facility is provided	Corrected
17	7.9	System not sufficiently established and applied to batches to raw materials to delivery records	Corrected
17 a	7.3/7.4	Hazard identification and determination of acceptable levels not matched with the product, process, and the actual processing facilities.	Corrected Revised 2017/08/20
		GENERAL	
18	4.1	Certain external documents which is needed to established FSMS is not available : Ex. Food hygiene regulation, CDA regulation, ISO/TS 22002-1 ✓	Corrected
19	4.2.3	Retention time and disposition methods of records has not been adequately defined	NC Passed
20	7.2	Material flow and product flow are not identified in the lay out plan	Corrected
21	8.4.1	Internal audit is not carried out	Done

**16. ANY DEVIATIONS FROM THE AUDIT PLAN AND REASONS:** None

**17. ANY SIGNIFICANT ISSUES IMPACTING ON THE AUDIT PROGRAMME:** None

**18. OVERALL CONCLUSIONS:**

- The Stage 1 audit was successful in meeting the stated objectives: YES  NO   
 If NO please mention the reasons:

Audit has been carried out on sample basis and the available information. consideration to the findings identified on the report the overall conclusions of the audit are as follow:

- The management system has been planned to conform with all the requirements of the audit standard: YES  NO
- The management system is designed to achieve the organization's YES  NO

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Revision No:--

Reviewed and approved by : Director

Issued by : Management Representative



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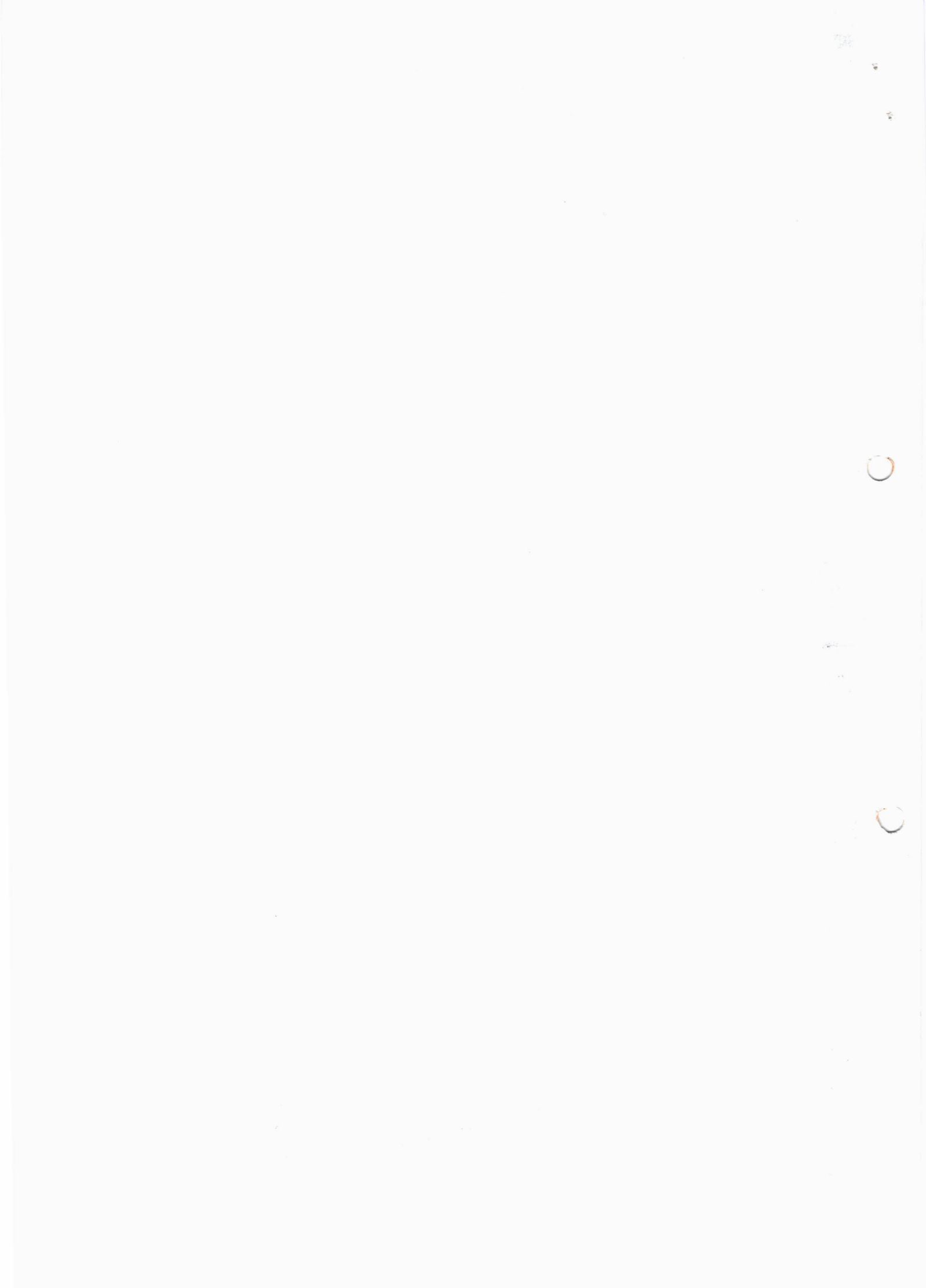
policy and food safety objectives:

- Based on the information provided, the system is designed to identify and manage compliance with statutory, regulatory and contractual requirements: YES  NO
- The Prerequisite programs (PRP(s)) are sufficiently established: YES  NO
- Methodology and parameters used for selection/categorization between OPRP and CCP are specified in documents and monitoring record are available: YES  NO
- Verification, validation of appropriate controls have been done: YES  NO
- The internal audit and management review planning assure appropriate coverage prior to the Stage 2 Audit: YES  NO
- Appropriateness of the certification scope YES  NO

Signature of Team Leader : Aruna Amaradasa

Date: 2017-09-13

- Page 05 of 05 is for internal purposes only.

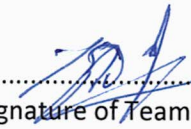




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1. RECOMMENDATION BY AUDIT TEAM :

Recommended for Stage 2 audit subject to rectifying the findings of the Stage 1 audit.

  
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Signature of Team Leader

*2017/09/13*  
.....  
Date

.....  
Signature of Team Member -1

.....  
Date

.....  
Signature of Team Member - 2

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Date

2. RECOMMENDATION BY CERTIFICATION MANAGER :

*Recommend for stage II audit*

  
.....  
Signature of Certification Manager

*2017/09/26*  
.....  
Date

