

Name of Organization: *Wilehena Tea Factory*

NC No. : *04* of *06*

Section : *Management*

Team Leader : *M. Asif*

Relevant Standard : *ISO 22000:2018*

Auditor : *Tharindu Hettiarachchi*

Relevant Clause : *8.5.4.3 c*

Date of audit : *2021/10/06*

Relevant company document : *CCP1 monitoring Record*

Non-conformity detected:

Category : *Major/Minor*

*The process of monitoring verification is not adequately addressed.*

*Ex:- CCP1 monitoring*

*Dhansika*

Auditor

*M. Asif*

Team Leader

*[Signature]*

Auditee

Correction:

*Immediately Implemented the verification monitoring process for CCP monitoring.*

*[Signature]*

Auditee

*07/10/2021*

Date

Root cause for Non-conformity:

*Due to unawareness of FST about verification of all monitoring process.*

*[Signature]*

Auditee


*07/10/2021*

Date

Corrective action:

Date of completion:

Trained the FST about the verification of process monitoring.

  
.....  
MANAGER  
VILEHENA PLASTICITY (PVT) LTD  
MF 123

09/10/2021  
.....  
Date

Auditee

Date

Verification of corrective action:

NC Closed/Open

Provided evidences are satisfied and verified, Therefore, NC is closed.

.....  
Dhanushka  
Auditor

2021/11/29  
.....  
Date

Effectiveness of corrective action:

Corrective action taken is not effective


  
.....  
Auditor

2022/12/10  
.....  
Date



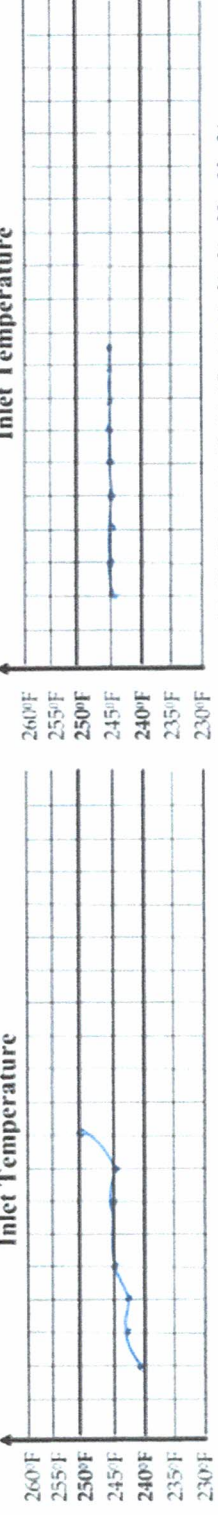
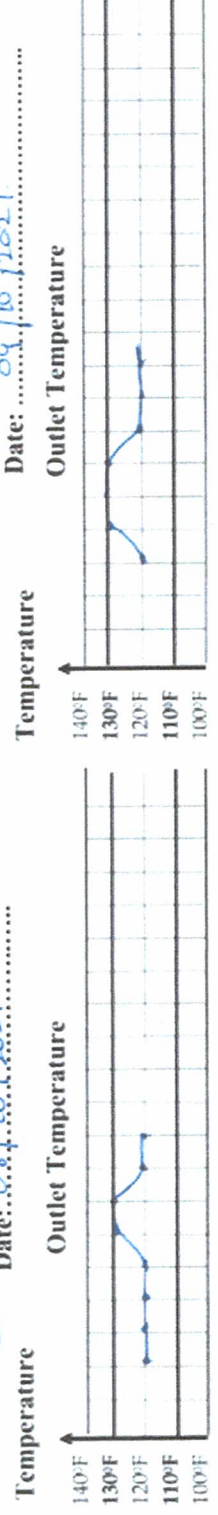
# SRI LANKA QUALITY CENTER

Hot Line +94 716905308, +94 773148141, +94 112 568589 Email: srilankaqualitycenter@gmail.com  
 NC 04 – Evidences- Verification for CC1

	Wilehena Tea Factory Pvt Ltd		Doc. Ref	WTPL/FSMS-QA/08
	Food Safety Management System		Issued by	QA Officer
ISO 22000:2018		Authorized by	Factory Manager	
		Issue Date:	19/05/2021	
		Revision Date:	08/10/2021	
		Rev. No:	01	

Oven No. 01 Date: 08/10/2021 Oven No. 01 Date: 09/10/2021

## CHECK LIST: 13 DRYER / OVEN - CCPI



Time	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
B.N	1	2	3	4	5	6	7	8								
IT	240	248	248	245	245	245	245	245								
OT	120	120	120	120	120	120	120	120								
DT	20	-	-	-	-	-	-	-								
MO	3.8	3.7	4.0	3.7	3.2	3.1										

Ti - Time  
 B.N - B & T No  
 IT - Inlet Tem.  
 OT - Out Tem.  
 DT - Dry Time  
 MO - Moisture %

Time every 60mints and Inlet temperature 240-250°F Outlet temperature 110-130 °F Dry Time 20-21 minutes

Prepared by QAO: [Signature] Date: 19/05/2021  
 Authorized by IAT: [Signature] Date: 19/05/2021

Checked by: [Signature]  
 Verified by: [Signature]



WE CARE YOU FOR YOUR BETTER FUTURE





**Wilehena Tea Factory Pvt Ltd**

**Food Safety Management System**

**ISO 22000:2018**

Doc. Ref	WTFPL/FSMS/HR/01
Issued by	QA Officer
Authorized by	Factory Manager
Issue Date:	19/05/2021
Revision Date:	00
Rev. No:	00

**CHECK LIST: 01 TRAINING ATTENDANCE**

Training Programme Name Training on Medical Testing, Pest Control & treatment process, CAMP, process & product verification method and equipment calibration.

Trainer Name: Prasanna Samarasena Date 09/10/2021

Location: office

Sr.No	Employee Name	Designation	Department	Signature
1	සියම්	F.M	කළමනාකරු	<i>[Signature]</i>
2	අනන්ද	F.O	නිලධාරී	<i>[Signature]</i>
3	සුඛ	M.O	තනතුරු	<i>[Signature]</i>
4	සුඛ	Q.A.O	කළමනාකරු අංශය	<i>[Signature]</i>
5	සුඛ	A.F.O	නිලධාරී අංශය	<i>[Signature]</i>
7	සුඛ	SO	ගබඩා අංශය	<i>[Signature]</i>
8				
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Signature of Trainer: Prasanna  
Date: 09/10/2021

Signature of QAO: Suvid  
Date: 09/10/2021

