

INDEXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
AUDIT PLAN

Name of the organization Serandib Super Food (Pvt) Ltd
Assessment site I Nugagoda, Wadduwa
Type of audit Stage II
Applicable standard: ISO 22000 : 2005
Scope Manufacturing of desiccated coconut (DC), whole meat desiccated coconut (WMDC), coconut oil (CO) and coconut chip (CH)
Objective To determine the compliance of the FSMS with the requirements of ISO 22000:2005 for certification
Date of audit 2017-03-30

Audit team

Mr. B. Amarasiriwardana (BA) Team Leader
 Mr. Aruna Amaradasa (AA) Team Member
 Ms. Chalani Jayasooriya (CJ) Team Member

0900 h – 0930 h Review of documents and previous audit findings
 0930 h – 0945 h Opening meeting
 0945 h – 1000 h Tea break
 1000 h – 1200 h Brief visit to the site
 1245 h – 1330 h **LUNCH BREAK**

TIME	PRODUCTION	FSTL/ PRODUCTION (DC/WMDC)	FSTL
1200 h – 1245 h	Pre-requisite Programs (7.2)	Hazard analysis (7.4) Establishing Operational Pre-requisite Programs (7.5) Establishing HACCP plan (7.6)	General requirements (4.1) Documentation requirements(4.2)
	AA	BA	CJ
1330 h – 1415 h	FSTL/ PRODUCTION	FSTL (CH)	FSTL/ MANAGEMENT
	Food Safety Team (7.3.2) Product characteristics (7.3.3) Intended use (7.3.4) Flow diagrams(7.3.5)	Hazard analysis (7.4) Establishing Operational Pre-requisite Programs (7.5) Establishing HACCP plan (7.6)	Management commitment (5.1) Food Safety Policy (5.2) Food Safety Management System Planning (5.3) Responsibility & authority (5.4) Food Safety Team Leader (5.5)
	AA	BA	CJ
1415 h – 1515 h	FSTL (CO)	FSTL (CO)	MANAGEMENT
	Hazard analysis (7.4) Establishing Operational Pre-requisite Programs (7.5) Establishing HACCP plan (7.6)	Hazard analysis (7.4) Establishing Operational Pre-requisite Programs (7.5) Establishing HACCP plan (7.6) Legal requirements	Communication(5.6) Emergency preparedness & response (5.7)
	AA	BA	CJ
1515 h – 1600 h	PROCESS/ MANAGEMENT	FSTL	MANAGEMENT
	Updating of preliminary information (7.7) Verification planning(7.8) Legal requirements	Traceability system (7.9) Correction (7.10.1) Corrective action (7.10.1) Handling of potentially unsafe products (7.10.3)	Management review (5.8) Internal audit(8.4.1)
	AA	BA	CJ
	TEA BREAK		
1600 h – 1645 h	PROCESS	PROCESS	MANAGEMENT/ HR
	Evaluation of individual verification results (8.4.2) Analysis of results of verification activities (8.4.3) Continual improvement (8.5.1)	Validation of control measure combination (8.2) Control of monitoring & measuring (8.3)	Provision of resources(6.1) Human Resources (6.2) Infrastructure & Work Environment (6.3 & 6.4)
	AA	BA	CJ

1645 h -1700 h Auditors' review
 1700 h – 1715 h Closing Meeting (Handing over of report)

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Revision Date: --

Reviewed and approved by : Director

Issued by : Management Representative

aruna amaradasa

From: aruna amaradasa [aruna@indexpo.lk]
Sent: Thursday, March 23, 2017 11:51 AM
To: 'Gayantha Rajapaksha'
Cc: 'shantha@indexpo.lk'
Subject: Audit Plan - Stage II
Attachments: Audit plan - Stage II Serendib Super Food.pdf

Dear Gayantha,

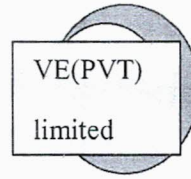
Please find the audit plan attached. If there are any objections with regard to any of the issues or for any information / clarification, please feel free to contact me immediately. Otherwise please confirm me the audit plan. The audits have been scheduled for 30th March 2017.

Best Regards



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VINDHYA
ENTERPRISES
(PVT) LTD

165/1, Nawala Road, Nugegoda. Tel:071-2727066. Fax: 0112811417.

Keeno Antibacterial Hand Wash

Bacterial problems and a complete elimination of bacterial problems must be emphasized and followed by a strict program on hygiene and cleanliness in the food processing and Catering industries. The biggest problem faced is the contamination of food by soiled hands.

Keeno Antibacterial liquid hand soap is designed both for cleaning and disinfecting of hands. The bacteria side and emollient properties included ensures hands while being washed and disinfected, remain soft and supple preventing dryness.

Keeno Antibacterial hand wash is formulated from organic material in order to prevent over drying of skin due to loss of natural oil from the skin, due to washing.

Keeno Antibacterial hand wash can be dispensed economically through commercially available hand wash dispensers.

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Ind-Expo Certification Limited

"A joint venture of Ceylon National Chamber of Industries and National Chamber of Exporters of Sri Lanka"



20th February 2017

Mr. Lakshitha Bandara
Factory Manager
Serendib Super Food (Pvt)Ltd
Nugagoda
Wadduwa

Dear Sir,

FOOD SAFETY MANAGEMT SYSTEM CERTIFICATION (ISO 22000:2005)

Please be informed that application dated 2017-01-30 has been received for the food safety management system for above mentioned site covering the scope of manufacturing desiccated coconut, whole meat desiccated coconut, coconut oil and coconut chips. HACCP plans have been received for the same and have been reviewed.

Stage I audit has been completed on 06-02-2017 and audit report has been submitted for your kind perusal and to take appropriate corrective and preventive measures. Stage II audit will be scheduled on completion of corrective action taken for the findings mentioned on the stage I audit report.

This letter has been issued on request of Mr. Lakshitha Bandara.

Thanking you

Yours faithfully

Aruna Amaradasa
Certificate Manager