

INDEXPO CERTIFICATION (PVT) LTD;
 INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
 CHECK LIST FOR ISO 22000 : 2005

ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
4.2 Documentation Requirements			
4.2.1 General			
Does the documentation include <ul style="list-style-type: none"> • a food safety policy, • food safety objectives • procedures 	Food safety policy documents objectives established & all documented procedures meet by the standard available.	Compliance	Page 12 of FSMS Manual
4.2.2 Control of documents			
a) Is there a documented procedure for the control, issue, review, approval and re-approval of changes to documents?	Documented procedure available with the said requirements.	Compliance	SMR/FS/PRD/18
b) Has the organization identified the changes and the current status of documents?	Yes, However the quality for NCR's, Externally originated documents identified however the person responsible not indicated in the manual.	Non-Compliance	
c) Has the organization identified externally originated documents necessary for the FSMS and the person responsible and is their distribution controlled?		Observation 01	SMR/FS/PRD/18
d) Are the current documents available at relevant points of use with proper identification?	Yes.	Compliance	- 6 -
e) Is there a mechanism to recall obsolete documents and if retained suitably identified?	Yes.	Compliance	SMR/FS/PRD/18
4.2.3 Control of Records			
a) Is there a documented procedure for the controls needed for the identification, storage, protection, retrieval, retention and disposition of quality records?	Documented procedure available however some of the records are not updated eg. Non-conformity report, corrective action report.	No	SMR/FS/PRD/18 Quality records matrix

Internal audit report.

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Control of Records			
a) Is there a documented procedure for the controls needed for the identification, storage, protection, retrieval, retention and disposition of quality records? <i>repeated</i>			
a) Has the responsibility for the collection, maintenance, retention and disposition of records?	Yes.	Compliance	SLAR (FS/PRO) 19
b) Are the quality records properly indexed, filed, legible and retrievable and stored to prevent damage or loss?	Yes. However non-conformity reports, customer complaint records, corrective action reports have not been identified as quality records	Non-compliance	Quality records matrix NCR 02
5. Management Responsibility			
5.1 Top Management Commitment			
a) Is there evidence for management commitment to Food Safety system application?	On interviewing the Managing Director found that his commitment is evident.	Compliance	-
Food safety policy			
a) Does the organization have a food safety policy? b) Is it supported by measurable objectives? c) Is it communicated within the organization and reviewed for continuing suitability?	Food safety policy & objectives available. However the policy need to be communicated to the staff.	Observation	-
Food safety team			
a) Has a multidisciplinary Food Safety team been established? b) Is the knowledge of the food safety team suitable and appropriate? (check training, qualifications, experience, etc)	Food safety team comprises of MD, Director & Factory Supervisor. Training on food safety provided to <i>to</i> staff.		FSMS Manual Page 23

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5.4 Food safety team leader a) Has the organization appointed a Food safety team leader and defined the responsibilities and authorities?	Managing Director has been appointed as the Food Safety Team Leader.	Compliance	FSMS Manual Page 13
5.5 Responsibilities and authorities a) Has the organization defined the responsibility and authority of the Food safety team? b) Does the responsibilities of the Food safety team leader include the following: <ul style="list-style-type: none"> • Establishing, documenting, implementing and maintaining the FSMS, • Reporting matters related to the FSMS to the management 	} Yes.	Compliance	FSMS Manual Page 13
5.6 Communication Has the organization established channels to communicate matters related to the FSMS to <ul style="list-style-type: none"> • Suppliers and contractors • Customers and consumers on product information, storage requirements, shelf life, enquiries, contracts or order handling including amendments, customer feed back including customer complaints • With statutory and regulatory authorities 	Suppliers are visited. Product information depicted on the label. Customer feed back communication with contractors had to be strengthened. Food safety team leader is responsible	Compliance	
5.7 Emergency preparedness and response a) Does the company have emergency preparedness and response procedures in place? b) Have they been verified?	A documented procedure is in place as staff is aware of his own role. The mitigation measures to be taken.		SAR/FSMS/PRD/24

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5.8 Management review			
a) Is a Management Review activity carried out as required? Is it effective?	Management Review (2012.01.03) Meeting has been conducted and minutes maintained but analysis of results of verification activities & external audits have not been discussed.	No	MRM minutes
b) Does this review include assessing opportunities for improvement and the need for changes to the food safety management system, including the food safety policy?			
c) Does the management review agenda include information about: <ul style="list-style-type: none"> • follow-up actions from previous management reviews? • analysis of results of verification activities? • changing circumstances that can affect food safety? • emergency situations, accidents and withdrawals? • reviewing results of system-updating activities? • review of communication activities, including customer feed-back? • external audits 			
d) Does the output from management review include any decisions and actions related to assurance of food safety? <ul style="list-style-type: none"> • improvement of the effectiveness of the food safety management system? • resource needs? • revisions of the organization's food safety policy and related objectives? 	Yes, It has been decided to get samples tested by NARA & get the food handlers medically tested & appropriate actions have been taken.	Compliance	Supreme Lanka request letter & payment receipt Medical reports for food handlers
6 Resource management			
6.1 Provision of resources			
a) Does the organization provide adequate resources for the establishment, implementation, maintenance and updating of the food safety management system?	Adequate resources have been provided.	Compliance	
6.2 Human resources			
a) Are the food safety team and the other personnel carrying out activities having an impact on food safety, competent on the basis of appropriate education, training, skills and experience?	Awareness training has been given & attendance record was available.	Partial Compliance	Training

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
<p>c) Are there available records of agreement or contracts defining the responsibility and authority of external experts, where the assistance of external experts is required for the development, implementation, operation or assessment of the food safety management system?</p>	<p>Yes. A consultant for the South Asia project is being contacted & records available.</p>	<p>Compliance</p>	<p>Letter signed by South Asia Consultant</p>
<p>d) Does the organization:</p> <ul style="list-style-type: none"> • identify the necessary competencies for personnel whose activities have an impact on food safety? • provide training or take other action to ensure personnel have the necessary competencies? • ensure that personnel responsible for monitoring, corrections and corrective actions of the food safety management system are trained? • evaluate the implementation and the effectiveness of the actions taken? • ensure that the personnel are aware of the relevance and importance of their individual activities in contributing to food safety, 	<p>Training plan available and some training has been conducted & records available. However the training records do not give the name of the programme in detail & also effectiveness of training has not been evaluated.</p>	<p>Compliance } Non-Compliance }</p>	<p>Training plan Training record -</p>
<p>6.3 Infrastructure</p> <p>a) Does the organization provide the resources for the establishment and maintenance of the infrastructure needed to implement the requirements of ISO 22000 standard?</p>	<p>Yes.</p>	<p>Compliance</p>	
<p>6.4 Work environment</p> <p>a) Does the organization provide the resources for the establishment, management and maintenance of the work environment needed to implement the requirements of ISO 22000 standard?</p>	<p>Yes</p>	<p>Compliance</p>	

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
7 Planning and realization of safe products			
7.1 General			
a) Does the organization plan and develop the processes needed for the realization of safe products?			
7.2 Pre-requisite programmes (PRPs)			
a) Has the organization established, implemented and maintained PRP(s) to assist in controlling <ul style="list-style-type: none"> • food safety hazards to the product through the work environment? • biological, chemical and physical contamination of the product(s), including cross contamination between products? • food safety hazard levels in the product and product processing environment? 			
b) Are the PRP(s): <ul style="list-style-type: none"> • appropriate to the organizational needs with regard to food safety? • appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled? • implemented across the entire production system, either as programs applicable in general or as programs applicable to a particular product or operational line? • approved by the food safety team. • has the organization identified statutory and regulatory requirements related to the above? 			
c) Has the organization planned their verifications and maintain records of verification?			

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ISO 22000 requirement		Observation	Compliance Yes/No	Relevant Company Doc.
7 Planning and realization of safe products				
7.1 General				
a) Does the organization plan and develop the processes needed for the realization of safe products?		satisfactory		
7.2 Pre-requisite programmes (PRPs)				
a) Has the organization established, implemented and maintained PRP(s) to assist in controlling		PRP documents are available addressing the contamination risks maintaining the coolfields	Yes	7
<ul style="list-style-type: none"> • food safety hazards to the product through the work environment? • biological, chemical and physical contamination of the product(s), including cross contamination between products? • food safety hazard levels in the product and product processing environment? 				
b) Are the PRP(s):		PRP documents are appropriate Clean + Disinfection Program and also Food Act - Regulatory Standards are available from Food Hygiene Regulations?	OK	1
<ul style="list-style-type: none"> • appropriate to the organizational needs with regard to food safety? • appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled? • implemented across the entire production system, either as programs applicable in general or as programs applicable to a particular product or operational line? • approved by the food safety team. • has the organization identified statutory and regulatory requirements related to the above? 		PRPs are to be verified during the implementation of the FSMS	OK	2
c) Has the organization planned their verifications and maintain records of verification?				

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all PRPs have to be reviewed and approved / reviewed
 Prerequisite
 Prerequisite Hygiene Program not implemented during 9m NR

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<p>c) Are there available records of agreement or contracts defining the responsibility and authority of external experts, where the assistance of external experts is required for the development, implementation, operation or assessment of the food safety management system?</p>			
<p>d) Does the organization:</p> <ul style="list-style-type: none"> • identify the necessary competencies for personnel whose activities have an impact on food safety? • provide training or take other action to ensure personnel have the necessary competencies? • ensure that personnel responsible for monitoring, corrections and corrective actions of the food safety management system are trained? • evaluate the implementation and the effectiveness of the actions taken? • ensure that the personnel are aware of the relevance and importance of their individual activities in contributing to food safety, 			
6.3 Infrastructure			
<p>a) Does the organization provide the resources for the establishment and maintenance of the infrastructure needed to implement the requirements of ISO 22000 standard?</p>			
6.4 Work environment			
<p>a) Does the organization provide the resources for the establishment, management and maintenance of the work environment needed to implement the requirements of ISO 22000 standard?</p>			

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
7.3 Preliminary steps to enable hazard analysis			
7.3.1 Food safety team			
a) Has a food safety team been appointed ?	Yes	Compliance	Page 23 of FSMS manual
b) Do the members of the food safety team provide a combination of multi-disciplinary knowledge and experience in developing and implementing the food safety management system and are records of training maintained?	Yes. Training records available.	Compliance	- do -
7.3.3 Product characteristics			
a) Are all raw materials, ingredients and product contact materials described in documents to the extent needed to conduct the hazard analysis?	/		
b) Has the organization identified relevant statutory and regulatory food safety requirements			
7.3.4 Characteristics of end products & intended use			
a) Has the organization described the characteristics of end products ?			
b) Is the intended use described?			

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
7.3.5 Flow diagrams, process steps and control measures			
a) Are flow diagrams prepared for the products or process categories covered by the food safety management system?			
b) Are flow diagrams clear, accurate and sufficiently detailed?			
c) Do the flow diagrams describe the existing control measures, process parameters or procedures that may influence food safety?			
d) Are they verified?			
7.4 Hazard analysis			
a) Does the food safety team conduct a hazard analysis to determine which hazards need to be controlled, the degree of control required to ensure food safety, and which combination of control measures is required?			
b) Are all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and actual processing facilities identified and recorded?			



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7.3 Preliminary steps to enable hazard analysis			
7.3.1 Food safety team			
a) Has a food safety team been appointed ?	Food safety Team constitution not appointed	No	
b) Do the members of the food safety team provide a combination of multi-disciplinary knowledge and experience in developing and implementing the food safety management system and are records of training maintained?	Yes	-	
7.3.3 Product characteristics			
a) Are all raw materials, ingredients and product contact materials described in documents to the extent needed to conduct the hazard analysis?	Product characteristics (PM) not documented. Ref can be given to the SIS -	-	
b) Has the organization identified relevant statutory and regulatory food safety requirements	Yes (Food Regd)	-	
7.3.4 Characteristics of end products & intended use			
a) Has the organization described the characteristics of end products ?	Ref. characterisation (FPO) can be given ref. to SIS. (Anita Pish)		
b) Is the intended use described?			



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7.3.5 Flow diagrams, process steps and control measures			
a) Are flow diagrams prepared for the products or process categories covered by the food safety management system?	Flow Diagrams are complete.	yes	
b) Are flow diagrams clear, accurate and sufficiently detailed?	Some details of rework waste flow can be shown.	OB 3	
c) Do the flow diagrams describe the existing control measures, process parameters or procedures that may influence food safety?	Existing Control Measures are not described. Completely	OB 3 OB 3	ITACA plan
d) Are they verified?	Yes. by FSSL.	yes	
7.4 Hazard analysis			
a) Does the food safety team conduct a hazard analysis to determine which hazards need to be controlled, the degree of control required to ensure food safety, and which combination of control measures is required?	HACCP plan has been prepared by ext. help-	Yes	
b) Are all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and actual processing facilities identified and recorded?	- do -	Yes	


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c) Is consideration - when identifying the hazards - given to <ul style="list-style-type: none"> • the steps preceding and following the specified operation, • the process equipment, utilities/services and surroundings, and • the preceding and following links in the food chain. 	Hazard Analysis done in Subfactory in 1st level High hazards.		
d) Are the acceptable level of the food safety hazard in the end product determined (whenever possible) for each of the food safety hazards identified?	Hazard levels are acceptable	Yes	
f) Does the determined level take into account established statutory and regulatory requirements, customer food safety requirements, the intended use by the customer and other relevant data?	Food regulation	Yes	
g) Are the justification for, and the result of, the determination of the acceptable level of the food safety hazard recorded?	Yes based on standards,	Yes	
h) Is a hazard assessment conducted to determine, for each food safety hazard identified, are the results of assessment recorded?			
i) Is the methodology used for hazard described?	Yes Subfactory	Yes	
k) Are other control measures implemented as operational PRPs?	Packing & sealing on covered & off PRP	Yes	



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7.5 Establishing the operational prerequisite programs (PRPs) a) Are the operational PRPs documented?	Packaging / Sealing		
b) Are the operational PRPs include the following information for each program: <ul style="list-style-type: none"> • food safety hazard(s) to be controlled by the program & control measures? • monitoring procedures that demonstrate that the operational PRPs are in place? • corrections and corrective actions to be taken if monitoring shows that the operational PRPs are not in control ? • responsibilities and authorities? • record(s) of monitoring? 	Yes		
7.6 Establishing the HACCP plan a) Is the HACCP plan documented?	HACCP Plan is documented		
b) Is the HACCP plan included the following information for each identified critical control point (CCP): <ul style="list-style-type: none"> • food safety hazard(s) to be controlled at the CCP? • control measure(s) & critical limit(s)? • monitoring procedure(s)? • corrections and corrective action(s) to be taken if critical limits are exceeded? • responsibilities and authorities? • g) record(s) of monitoring? 	HACCP Plan is documented drying & Packaging and Sealing	YES	

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
c) Does the monitoring system consist of relevant procedures, instructions and records that cover the following: <ul style="list-style-type: none"> • measurements or observations that provide results within an adequate time frame? • monitoring devices used? • applicable calibration methods? • monitoring frequency? • responsibility & authority related to monitoring and evaluation of results? • record requirements and methods? 			
7.7 Updating of preliminary information and documents specifying the PRPs and the HACCP plan			
a) Does the organization update the following information in operational PRP(s) and/or the HACCP plan, if necessary: <ul style="list-style-type: none"> • product characteristics? • intended use? • flow diagrams? • process steps? • control measures? 			
7.8 Verification planning			
a) Does verification planning define the purpose, methods, frequencies and responsibilities for the verification activities?			
b) Do the verification activities confirm that <ul style="list-style-type: none"> • the PRP(s) are implemented? • input to the hazard analysis is continually updated? • the operational PRP(s) and the elements within the HACCP plan are implemented and effective, hazard levels are within identified acceptable levels? • other procedures required by the organization are implemented and effective? 			



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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
c) Are verification results recorded and communicated to the food safety team?			
d) Are the affected lots of product handled as potentially unsafe, if system verification is based on testing of end product samples, and where such test samples show lack of conformity with the acceptable level of the food safety hazard?			
7.9 Traceability system			
a) Has the organization established and does it apply a traceability system that enables the identification of product lots and their relation to batches of raw materials, processing and delivery records?	When raw materials are received a batch no. is allocated but in the despatch record only the total no. of packs is indicated.	No	Despatch record
b) Is the traceability system able to identify incoming material from the immediate suppliers and the initial distribution route of the end product?		-	-
7.10 Control of nonconformity			
a) Does the organization ensure that when critical limits for CCP(s) are exceeded or there is a loss of control of operational PRP(s), the end products affected are identified and controlled with regard to their use and release?	Non-conforming products are identified & non-conformity reports raised & appropriate actions taken.	Compliance	
b) Is a documented procedure established and maintained defining <ul style="list-style-type: none"> • the identification and assessment of affected end products to determine their proper handling? • a review of the corrections carried out? 	Documented procedure available and implemented as per defined criteria.	Compliance	SLAP FS/PRD/14

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c) Are verification results recorded and communicated to the food safety team?			
d) Are the affected lots of product handled as potentially unsafe, if system verification is based on testing of end product samples, and where such test samples show lack of conformity with the acceptable level of the food safety hazard?	NOT in compliance across		
7.9 Traceability system			
a) Has the organization established and does it apply a traceability system that enables the identification of product lots and their relation to batches of raw materials, processing and delivery records?	Delivery records should have the batch was in more detail	O.B. ✓	
b) Is the traceability system able to identify incoming material from the immediate suppliers and the initial distribution route of the end product?			
7.10 Control of nonconformity			
a) Does the organization ensure that when critical limits for CCP(s) are exceeded or there is a loss of control of operational PRP(s), the end products affected are identified and controlled with regard to their use and release?			
b) Is a documented procedure established and maintained defining <ul style="list-style-type: none"> • the identification and assessment of affected end products to determine their proper handling? • a review of the corrections carried out? 	Doc- procedure on control of Non conform or available	Yes	




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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
<p>c) Does the monitoring system consist of relevant procedures, instructions and records that cover the following:</p> <ul style="list-style-type: none"> • measurements or observations that provide results within an adequate time frame? • monitoring devices used? • applicable calibration methods? • monitoring frequency? • responsibility & authority related to monitoring and evaluation of results? • record requirements and methods? 	<p>Monitoring Procedures we schedule factory</p>		
<p>7.7 Updating of preliminary information and documents specifying the PRPs and the HACCP plan</p>			
<p>a) Does the organization update the following information in operational PRP(s) and/or the HACCP plan, if necessary:</p> <ul style="list-style-type: none"> • product characteristics? • intended use? • flow diagrams? • process steps? • control measures? 	<p>updated with several of approach</p>	<p>OB ✓</p>	
<p>7.8 Verification planning</p>			
<p>a) Does verification planning define the purpose, methods, frequencies and responsibilities for the verification activities?</p>	<p>Verification activities are defined & documented</p>	<p>yes ✓</p>	
<p>b) Do the verification activities confirm that</p> <ul style="list-style-type: none"> • the PRP(s) are implemented? • input to the hazard analysis is continually updated? • the operational PRP(s) and the elements within the HACCP plan are implemented and effective, hazard levels are within identified acceptable levels? • other procedures required by the organization are implemented and effective? 	<p>The relevant Aspects are included in the verification activities</p>	<p>yes ✓</p>	


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c) Are products - manufactured under conditions where operational PRP(s) have not been conformed with - evaluated with respect to the cause(s) of the nonconformity and to the consequences thereof in terms of food safety?	Yes	Compliance	
d) Is the evaluation recorded?	Yes	Compliance	
e) Are all responsible person(s), and recorded together with information on the nature of the nonconformity, its cause(s) and consequence(s), including information needed for traceability purposes related to the nonconforming lots?			
7.10.2 Corrective actions			
a) Are data - derived from the monitoring of operational PRPs and CCPs - evaluated by designated person(s) with sufficient knowledge and authority to initiate corrective actions?	Yes	Compliance	
b) Are corrective actions initiated when critical limits are exceeded or when there is a lack of conformity with operational PRP(s)?	Yes.	Compliance	
c) Has the organization established and does it maintain documented procedures that specify appropriate actions to identify and eliminate the cause of detected nonconformities, to prevent recurrence, and to bring the process or system back into control after nonconformity is encountered?	Documented procedure available covering the requirements of ISO 22000:2005	Compliance	
d) Are corrective actions recorded?	Yes	Compliance	



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7.10.3 handling of potentially unsafe products			
a) Does the organization handle nonconforming products by taking action(s) to prevent the nonconforming product from entering the food chain?			
b) Are all lots of product - that may have been affected by a nonconforming situation - held under control of the organization until they have been evaluated?			
c) Does the organization notify relevant interested parties and initiate a withdrawal, if products that have left the control of the organization are subsequently determined to be unsafe?			
d) Are the controls and related responses and authorization for dealing with potentially unsafe products documented?			
e) Is each lot of product affected by the nonconformity released as safe only when any of the following conditions apply: <ul style="list-style-type: none"> • evidence other than the monitoring system demonstrates that the control measure have been effective; • evidence shows that the combined effect of the control measures for that particular product complies with the performance intended; 			
f) Is the lot of product - which is not acceptable for release - handled (after evaluation) by one of the following activities: <ul style="list-style-type: none"> • reprocessing or further processing within or outside the organization to ensure that the food safety hazard is eliminated or reduced to acceptable levels; • destruction and/or disposal as waste? 			



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7.10.3 handling of potentially unsafe products				
a) Does the organization handle nonconforming products by taking action(s) to prevent the nonconforming product from entering the food chain?		Documented Procedure are available for handling of Non conforming products	yes	
b) Are all lots of product - that may have been affected by a nonconforming situation - held under control of the organization until they have been evaluated?				
c) Does the organization notify relevant interested parties and initiate a withdrawal, if products that have left the control of the organization are subsequently determined to be unsafe?		Company is familiar	yes	
d) Are the controls and related responses and authorization for dealing with potentially unsafe products documented?		M.D. is responsible	yes	
e) Is each lot of product affected by the nonconformity released as safe only when any of the following conditions apply:	<ul style="list-style-type: none"> • evidence other than the monitoring system demonstrates that the control measure have been effective; • evidence shows that the combined effect of the control measures for that particular product complies with the performance intended; 	DOC: procedure covers this aspect - However needs improvement	yes	
f) Is the lot of product - which is not acceptable for release - handled (after evaluation) by one of the following activities:	<ul style="list-style-type: none"> • reprocessing or further processing within or outside the organization to ensure that the food safety hazard is eliminated or reduced to acceptable levels; • destruction and/or disposal as waste? 	-		


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7.10.4 Withdrawals a) To enable and facilitate the complete and timely withdrawal of lots of end products which have been identified as unsafe <ul style="list-style-type: none"> • Has top management appointed personnel having the authority to initiate a withdrawal and personnel responsible for executing the withdrawal? • Has the organization established and does it maintain a documented procedure for <ul style="list-style-type: none"> ▪ notification to relevant interested parties (e.g. statutory and regulatory authorities, customers and/or consumers), ▪ handling of withdrawn products as well as affected lots of the products still in stock, and the sequence of actions to be taken? b) Are withdrawn products secured or held under supervision until they are destroyed, used for purposes other than originally intended, determined to be safe for the same (or other) intended use, or reprocessed in a manner to ensure they become safe? c) Are the cause, extent and result of a withdrawal recorded and reported to top management as input to the management review? d) Does the organization verify and record the effectiveness of the withdrawal programme through the use of appropriate techniques (e.g. challenge testing, mock withdrawal or practice withdrawal)?	MD is responsible	—	
8 Validation, verification and improvement of the FSMS			
8.1 General			
a) Does the food safety team plan and implement the processes needed to validate control measures and/or control measure combinations, and to verify and improve the food safety management system?			



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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
<p>8.2 Validation of control measure combinations</p> <p>a) Does the organization validate (prior to implementation of control measures to be included in operational PRP(s) and the HACCP plan and after any change therein) that</p> <ul style="list-style-type: none"> • the selected control measures are capable of achieving the intended control of the food safety hazard(s) for which they are designated? • the control measures are effective and capable of, in combination, ensuring control of the identified food safety hazard(s) to obtain end products that meet the defined acceptable levels? <p>b) Are the control measure and/or combinations thereof modified and re-assessed when the result of the validation shows that one or both of the above elements cannot be confirmed?</p>			
<p>8.3 Control of monitoring and measuring</p> <p>a) Are there evidences that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures?</p> <p>b) Are the measuring equipment and methods used</p> <ul style="list-style-type: none"> • calibrated or verified at specified intervals, or prior to use, against measurement standards traceable to international or national measurement standards? • adjusted or re-adjusted as necessary? • identified to enable the calibration status to be determined? • safeguarded from adjustments that would invalidate the measurement results? • protected from damage and deterioration? <p>c) Are records of the results of calibration and verification maintained?</p>			

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ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
d) Does the organization assess the validity of the previous measurement results when the equipment or process is found not to conform to requirements?			
e) Is the confirmation of computer software undertaken prior to initial use and reconfirmed as necessary?			
8.4 FSMS verification			
a) Is there a documented procedure for internal audits?	Int. Audit procedure is documented	Yes	
b) Is an audit program planned, taking into consideration the importance of the processes and areas to be audited, as well as any updating actions resulting from previous audits?	Int. audit results shown in the process map to be improved	Yes	
c) Are the audit criteria, scope, frequency and methods defined?	Contracted consultants	Yes	
d) Do the selection of auditors and the conduct of audits ensure objectivity and impartiality of the audit process?	Int. Audits are done by the contracted consultants	Yes	
e) Are the responsibilities and requirements for planning and conducting audits, and for reporting results and maintaining records defined in documented procedure?		Yes	



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	Observation	Compliance Yes/No	Relevant Company Doc.
<p>ISO 22000 requirement</p> <p>f) Does the management responsible for the area being audited ensure that actions are taken without undue delay to eliminate detected nonconformities and their causes?</p>	<p>Contracted consultants are engaged in their activities for a stipulated time</p>		
<p>g) Do follow-up activities include the verification of the actions taken and the reporting of verification results?</p>	<p>do -</p>		
<p>h) Does the food safety team systematically evaluate the individual results of planned verification?</p>	<p>do -</p>		
<p>i) Does the organization take action to achieve the required conformity, when verification does not demonstrate conformity with the planned arrangements?</p>	<p>do -</p>		
<p>j) Does action – taken for achieving the required conformity – include (but is not limited to), review of</p> <ul style="list-style-type: none"> • existing procedures and communication channels? • the conclusions of the hazard analysis, the established operational PRP(s) and the HACCP plan? • the PRP(s)? • the effectiveness of human resource management and of training activities? 	<p>do -</p>		
<p>k) Does the food safety team analyze the results of verification activities, including the results of the internal audits and external audits?</p>	<p>do -</p>		

ISO 22000 requirement	Observation	Compliance Yes/No	Relevant Company Doc.
l) Is the analysis carried out in order to <ul style="list-style-type: none"> • confirm that the overall performance of the system meets the planned arrangements & the food safety management system requirements established by the organization? • identify the need for updating or improving the food safety management system? • identify trends which indicate a higher incidence of potentially unsafe products? • establish information for planning of the internal audit programme concerning the status and importance of areas to be audited? • provide evidence that any corrections and corrective actions taken are effective? m) Are the results of the analysis and the resulting activities recorded and reported, in an appropriate manner, to top management as input to the management review?			
n) Are the results of the analysis and the resulting activities used as an input for updating the food safety management system?			
8.5 Improvement a) Does top management ensure that the organization continually improves the effectiveness of the food safety management system through the use of: <ul style="list-style-type: none"> - communication/management review/ Internal audit, - evaluation of individual verification results, - analysis of results of verification activities, - validation of control measure combinations, - corrective actions and food safety management system updating? * d) Does the team consider whether it is necessary to review the hazard analysis, the established operational PRP(s) and the HACCP plan?			

