IND-EXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
NON-CONFORMITY REPORT

Name of Organization: The Surf

NC No. : 04 of 04

Section : Kitchen

Team Leader : Mr. S L Ginige

Relevant Standard : ISO 22000

Auditor : ~~Ms. F Weerawardena~~

Relevant Clause : 4.2.2

Date of audit : 2014-01-31

Relevant company document : OPRP plan-Hot holding

Non-conformity detected

Category : ~~Major~~/Minor

The frequency of monitoring the temperature is incorrectly mentioned compared with the actual (hourly)

..... Auditor

..... Team Leader :

Correction:

Frequency of monitoring will be conducted as hourly.

Umesh ..... Auditee

02-02-2014 ..... Date

Root cause for Non-conformity

oversight

Umesh ..... Auditee

06-02-2014 ..... Date

Proposed corrective action

Proposed date of completion:

Frequency of monitoring the temperature has been corrected as hourly

Umesh ..... Auditee

26-02-2014 ..... Date

Verification of corrective action

NC Closed/~~Open~~

The corrective action taken is verified on the evidence provided

..... Auditor

2014/03/01 ..... Date

Effectiveness of corrective action

The corrective action taken is verified as effective

..... Auditor

2015/05/30 ..... Date

Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring				Corrective Action	
				What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
11 Cooking	**CCP 1B**	**Biological** All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Temperature at Cooking 75°C or more than 75°C for 2min	Temperature	Check with a Thermometer	Once a Shift	Responsibility Chef in Charge ***Records*** Temperature Monitoring Check List	If observed temperature below 75°C Cook until 75°C.	Responsibility Chef in Charge ***Records*** *-Temperature Monitoring Check List* *-Nonconformance Report* *-Corrective Action Report*

PREPARED BY	REVIEWED AND APPROVED BY
Food Safety Team Leader	General Manager

Process Step/s	OPRP No	Hazard Description	Monitoring				Corrective Action	
			What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
13 Hot Holding	OPRP 1	**Biological** Mould & bacterial Contamination due to Improper Holding Temperature	Temperature (above 63 °C for 3hrs)	Using Thermometer	Once a Shift	Responsibility Chef in Charge *Records* *Holding Temperature Monitoring Check List*	1. If observed holding temperature is in temperature danger zone increase the temperature immediately or replace the food item with new one. 2. Segregate and hold the replaced item and handle it as per the *Procedure for Handling of Nonconforming Products*	Responsibility Chef in Charge Record -Nonconformance Report -Corrective Action Report

PREPARED BY	REVIEWED AND APPROVED BY
Food Safety Team Leader	General Manager

IND-EXPO CERTIFICATION LIMITED

APPLICATION FORM FOR MANAGEMENT SYSTEMS CERTIFICATION

1.Name of Organization : The Safari Hotel Tissamaharama

2. Name of Contact Person : Manul Dananjaya

3. Designation : Executive Chef

4. Address of head office:

5.Telephone No: 047-5677620 Mobile: 077-2053376 Fax No: 047-2237201

E-mail:

6. Preferred date of commencement of assessment: Early June

7.Requested Quality System certification:

☐ GMP ; ☑ HACCP ; ☑ ISO 22000: 2005; ☐ ISO 9001: 2008; ☐ ISO 14001: 2004; ☐ OHSAS 18001 : 2007; ☐ ISO 50001: 2011

8. Name of Consultant if Consultancy services have been obtained :

Ms. Felicia Weerawardana.

9. Nature of Business :

Catering.

Location (Please give the address- attach a separate sheet if the no. of sites exceed 3)	Nature of operation/ Type of product(s) manufactured	No. of employees (including casual/contract	Certification required (Yes/No)	Distance to Colombo (km)
Site 1 The Safari Tissa	Catering.	89.	yes.	259km
Site 2				
Site 3				

10.Markets serving (at present)			
	Local only		
	Local & international only	✓	Countries —
	International only		

11. Proposed Scope of Certification : Activities pertaining to sourcing - storing. processing. and serving. Food And - beverages For guests and employees.

12. Company profile : (Pl. attach)

IND-EXPO CERTIFICATION LIMITED

APPLICATION FORM FOR MANAGEMENT SYSTEMS CERTIFICATION

14. Departments/Sections/Processes (Attach a separate sheet if needed)	• Account. • Kitchen. • Food And beverage • Frount office • Mantrance. • Houskeeping
15. Outsourced processes, if any :	N. A.
16. Legal obligations of the company :	Tourist Board Lisance - Food Act No. 26 - 1980 and it lisance regestard
16. How long has the Management System been in place?	04 years.
17. Any other certifications your organization is interested in :	—
18. Any special reasons for this certification :	For provison of safe food The guast and others.
19. When do you expect to achieve this certification?	M. June.

20. DECLARATION BY APPLICANT :

20.1 I have read and understood the terms and conditions of IND-EXPO certification scheme.

Signed at The Safari Tissamaharama.

on this 10th day of May - 2015

Signature: [signature]

Date: 2015 - 05 - 10

Name: Deepal Amarasinghe

Designation: GENERAL MANAGER

For and on behalf of TISSA RESORT (PVT) LTD. TISSAMAHARAMA, SRI LANKA Tel: 047-2237299 Fax: 047-2237201 (Company seal)

IMPORTANT : Please provide us the route map to your organization along with the application.