

**IND-EXPO CERTIFICATION LIMITED**

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME**

**STAGE II AUDIT REPORT**

**ISO 22000:2018**

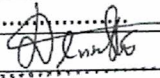
**Thread Care Industries (Pvt) Ltd**





# INDEXPO CERTIFICATION LIMITED

## INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME STAGE II AUDIT REPORT – ISO 22000:2018

1. NAME OF ORGANIZATION : Tread Care Industries (Pvt) Ltd
2. ADDRESS OF HEAD OFFICE : E 30, Uda Yogama, Panawala, Dehiowita
3. ASSESSMENT SITE/S : Same as 2
4. CONTACT DETAILS :
4.1 Name : Mr. S.P.S. Vijeyakumara      Designation : Managing Director
4.2 Tel : +94112981344      Mobile : +94777077849      Fax : -
4.3 E-mail : threadcare@sltnet.lk
5. NO. OF EMPLOYEES: 06
6. APPLICABLE STANDARD : ISO 22000:2018
7. FILE NO. :IMSC-FSMS-83
8. NACE CODE / SUBCATEGORY :C IV
9. SCOPE OF CERTIFICATION : Manufacturing of plied yarns for tea bags
10. CONFIRMATION FOR SCOPE OF CERTIFICATION :
The scope is confirmed.
<b>THREAD CARE INDUSTRIES (PVT) LTD.</b>
Signature  <b>THREAD CARE INDUSTRIES (PVT) LTD</b> 146, F-22, 1st Floor Pearl Park, Complex Wattala.
Authorized Signatura
11. DATE OF AUDIT & Time : 05/07/2019
12. TYPE OF AUDIT :Stage II
13. AUDIT TEAM :
Mr. D.N.S. Kuruppumullage      Team Leader
Mr. Aruna Amaradasa      Team Member

Doc. No.: QP-06-F-03

Issue No. : 09  
Rev No: 02

Issue Date: 2016-05-01  
Rev Date: 2019-06-01

Reviewed and approved by : Director  
Page 2 of 13

Issued by : Management Representative





INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018

**14. AUDIT OBJECTIVES:**

The objectives of this audit were:

- to confirm that the management system conforms with all the requirements of the audit standard;
- to confirm that the organization has effectively implemented the planned management system;
- to confirm that the management system is capable of achieving the organization's policy and objectives on food safety

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

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

**17. AUDIT FINDINGS:**

**17.1 Context of the Organization (4 of ISO 22000):**

**Understanding the organization and its context (4.1 of ISO 22000):**

Organization has determined the external and internal issues that are relevant to purpose and strategic direction to achieve the expected results from the food safety management system. The organization is also having a mechanism to monitor and review those issues.

**Understanding the needs and expectations of interested parties(4.2 of ISO 22000):**

Organization has identified interested parties that can affect the food safety management system. The requirements of these interested parties have been determined by the organization. Organization has a system of monitoring and reviewing information of those interested parties.

**Determining the scope of the food safety management system(4.3 of ISO 22000):**

Organization has determined its scope based on the external and internal issues, the requirement of the interested parties, the product and services offered as well as the requirements of the ISO 22000:2018 standard.

**Food safety management system(4.4 of ISO 22000):**

Organization has established, implemented and maintained the food safety management system including the processes needed and its interaction. Organization has applied all the processes required throughout the organization with required input and expected output. The organization also has established required monitoring and measurement mechanism and assigned responsibilities and authorities for each requirement.

**17.2 Leadership(5 of ISO 22000):**

**Management commitment (5.1 of ISO 22000):**

The top management has demonstrated the leadership and commitment with respect to food safety management system and was aware about their responsibilities to maintain an effective food safety



**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018**

system as per the food safety policy and food safety objective established compatible with company context and the strategic direction of the company.

They also committed to promote risk based thinking throughout the organization and have taken steps to adequately provide recourses required and interested in achieving business objectives with continual improvement of established food safety objectives.

Managing Director whom interviewed during the audit mentioned the identified internal and external issues and has a clear understanding about applicable statutory and regulatory requirements and customer satisfaction.

**Policy(5.2 of ISO 22000):**

**Establishing the food safety policy(5.2.1 of ISO 22000):**

Company has established, implemented and maintained a food safety policy that can prove satisfactory application of applicable requirements and achievement of continual improvement. Also it has been kept as the documented information.

**Communicating the food safety policy (5.2.2 of ISO 22000):**

Food Safety policy has communicated at all level of the company and available for been aware of interested parties.

**Organizational roles, responsibilities and authorities(5.3 of ISO 22000):**

Top management has delegated responsibility and authority for relevant personals and it is communicated with in the organization. Company has also assign responsibility and authority with regard to requirements of the standard ensuring that the processes are delivering there expected outputs, reporting on performance of the food safety management system back to the management including opportunities for improvement.

**17.3 Planning (6 of ISO 22000):**

**Actions to address risks and opportunities(6.1 of ISO 22000):**

Company has determined the issues under clause number 4.1 and the requirements under 4.2 of the standard and as determine the risk and opportunities that are arising during the planning of foods safety management system. These include enhance desirable effects and prevention and reduction of undesired effect while achieving the improvements. The planning also ensures integration and implementation of action in to its FSMS processes with evaluation of effectiveness.

**Objectives of the food safety management system and planning to achieve them (6.2 of ISO 22000):**

Food safety objectives have been defined and established and are in line with the strategic direction. The organization is also having a mechanism to monitor and measure the food safety objectives. They have analysed and reviewed the achievements of objectives of the food management system at the management review meeting.

**Planning of changes (6.3 of ISO 22000):**

Organization has a mechanism to determinethe changes required to food safety management system and carryout the same by planning, while considering the need for change and its expected

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018**

results while ensuring the integrity of FSMS.

**17.4 Support (7 of ISO 22000):****Resources (7.1 of ISO 22000):**

Organization has provided required resources for establish, implement, maintain and continually improve the food safety management system by considering capabilities and constrains of existing recourses.

**People (7.1.2 of ISO 22000):**

Organization also has provided personnel required to effectively implement the FSMS and the activities related to FSMS. Also organization has ensured that the persons who are handling FSMS are competent on basis of appropriate education and training or experience.

**Infrastructure (7.1.3 of ISO 22000):**

Company has provided buildings, space for its intended operation with required utilities such as electricity, water and information and communication technology. Company has a lay out of building and associated utilities.

**Work Environment (7.1.4 of ISO 22000):**

Company has provided necessary environment operation intern of both physical and human requirement. Company has provided adequate ventilation and light for the operation. Company also complies with the sanitary requirements for staff and the visitors. General cleanliness of the environment also has been ensured.

**Externally developed elements of the food safety management system (7.1.5 of ISO 22000):**

Company has established maintained and updated externally developed elements such as PRPs, Hazards analysis and the hazard control plan. Those elements are specifically adapted to the processes and products of the organization by the food safety team. It has kept as documented information.

**Control of externally provided processes, products or services (7.1.6 of ISO 22000):**

Company has developed criteria for the evaluation of external providers of processes. Services of Pest control, fire extinguishers have been out soused and company has maintained agreements with those external providers.

**Competence (7.2 of ISO 22000):**

Organization has determined the necessary competent level of staff members based on their duties and responsibilities to avoid undesired effect on performance and effectiveness of FSMS. Their education, training and experience are considered for this purpose. The training has been performing to acquire the necessary competency. All training records are available.

**Awareness (7.3 of ISO 22000):**

The organization has given awareness to all the staff members on food safety policy and objectives and there expected contribution from them to the effectiveness to the food safety management

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018**

However,

- There is no evidence for the suitability for unprinted primary packaging material (Ex: Food Grade Declaration)(NCR-01).
- It is observed that branch of tree attached with roof of the factory building (OB-01)

**Traceability system (8.3 of ISO 22000):**

Traceability uniquely available for incoming material from the suppliers and first stage of distribution of end product through incoming inspection check list, invoice and purchase order.

**Emergency preparedness and response (8.4 of ISO 22000):****General (8.4.1 of ISO 22000):****Handling of emergencies and incidents (8.4.2 of ISO 22000):**

A procedure has been established, implemented to manage potential emergency situations and accidents that can impact food safety and which are relevant to the role of the organization in the food chain.

**Hazard Control (8.5 of ISO 22000):****Preliminary steps to enable hazard analysis(8.5.1 of ISO 22000):****General(8.5.1.1 of ISO 22000):**

Hazard analysis, preliminary documented information has been collected, maintained and updated by the food safety team leader.

**Characteristics of raw materials, ingredients and product contact materials(8.5.1.2 of ISO 22000):**

Organization has identified the all the statutory and regulatory requirement for all raw material, ingredients and product contact materials. Hazard analysis has been done considering physical, chemical and biological food hazards. It has kept as documented information.

**Characteristics of end products(8.5.1.3 of ISO 22000):**

Organization has identified the characteristic of end products to extent needed to conduct the hazard analysis.

**Intended use (8.5.1.4 of ISO 22000):**

Intended use of products has been addressed in the food safety manual

**Flow diagrams and description of processes (8.5.1.5 of ISO 22000):****Preparation of the flow diagrams (8.5.1.5.1 of ISO 22000):**

Flow diagrams are available for all the processes covered by the FSMS. They have covered the entire steps from raw material receiving to the end product dispatching.

**On-site confirmation of flow diagrams (8.5.1.5.2 of ISO 22000):**

Accuracy of the flow diagrams has verified by food safety team after onsite conformation and records are maintained.

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018****Description of processes and process environment (8.5.1.5.3 of ISO 22000):**

Company has identified and documented the layout of premises including food and non-food handling area, with processing equipment and product flows.

**Hazard analysis (8.5.2 of ISO 22000):****General (8.5.2.1 of ISO 22000):**

Food safety team has conducted a hazard analysis, based on the preliminary information to determine the hazards that need to be controlled.

**Hazard identification and determination of acceptable levels (8.5.2.2 of ISO 22000):**

Organization have identified and documented all the food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. Also they have taken appropriate control measures to control the impact to FSMS.

**Hazard assessment (8.5.2.3 of ISO 22000):**

Organization has identified and evaluated the each food safety hazard with likelihood of its occurrence, the severity of its adverse health effects. It is kept as documented information.

**Selection and categorization of control measure(s) (8.5.2.4 of ISO 22000):**

Company has identified CCPs and OPRPs from the significant hazards. Control measures have taken to prevent or reduce the CCPs and OPRPs. Documented evidences are available.

**Validation of control measure(s) and combinations of control measures (8.5.3 of ISO 22000):**

Food safety team has ensured that the control measures taken, its capability to achieve intended control the significant hazards. Verification methods have been defined clearly for CCPs, PRPs and OPRP's. Reviewing documents, external lab testing, calibration and internal audits have been used as verification methods. Monitoring records have been verified by the responsibility holders.

**Hazard control plan (HACCP/OPRP plan) (8.5.4 of ISO 22000):****General (8.5.4.1 of ISO 22000):**

Organization has implemented, maintained and documented a hazard control plan including food safety hazards, critical limits, monitoring procedure, action criteria for correction, responsibility and authority and record of monitoring.

**Determination of critical limits and action criteria (8.5.4.2 of ISO 22000):**

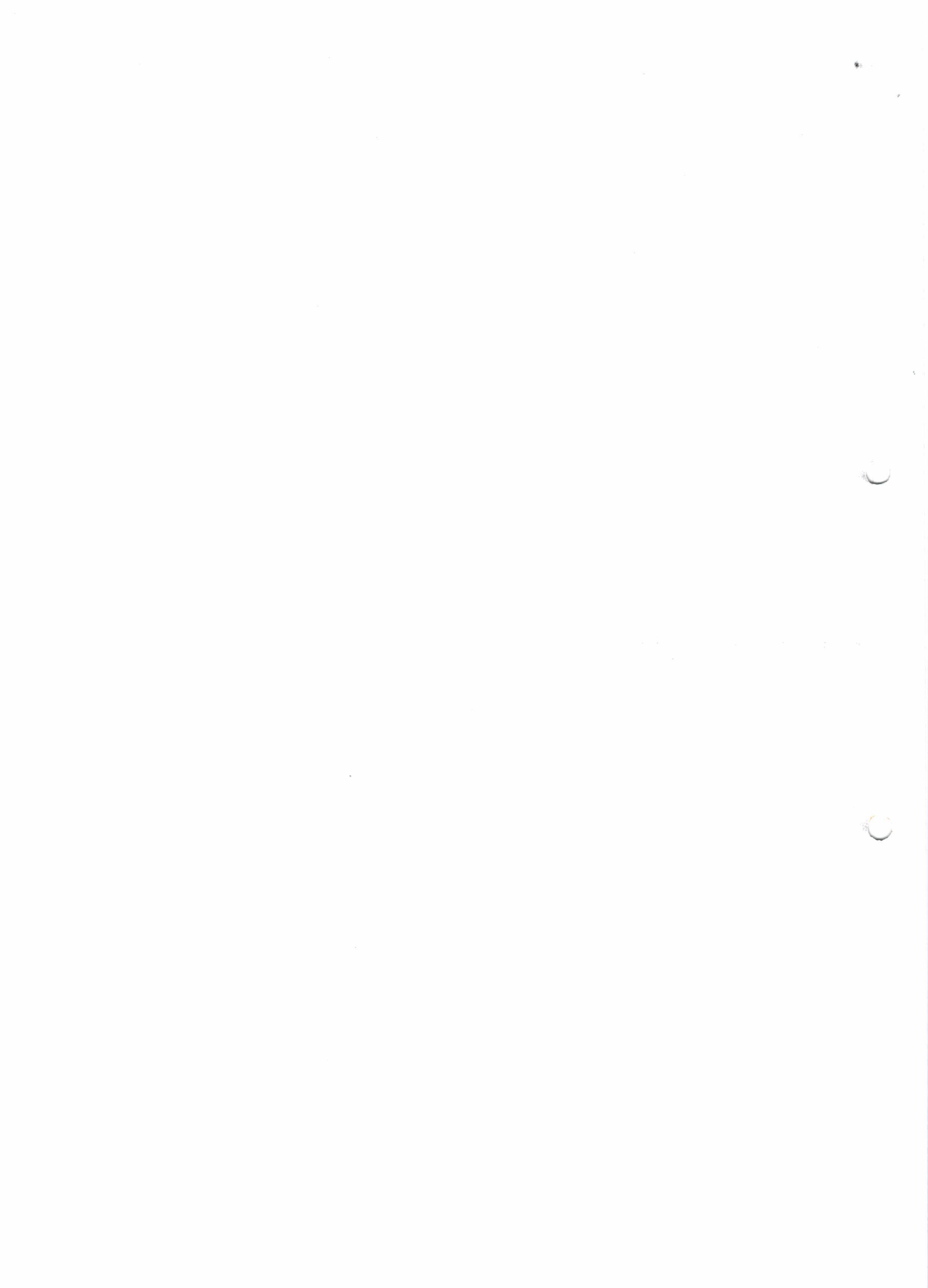
Company has identified CCPs or OPRPs for the manufacturing of flexible straws for beverage industry and taken action to control the impact to FSMS.

**Monitoring systems at CCPs and for OPRPs (8.5.4.3 of ISO 22000):**

Company has established monitoring systems for CCPs and OPRPs. And defined frequency, responsibilities & authorities and evaluation of results have been documented.

**Actions when critical limits or action criteria are not met (8.5.4.4 of ISO 22000):**

Company has specified corrections and corrective actions when critical limits and action criteria not meet.



**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018****Implementation of the hazard control plan (8.5.4.5 of ISO 22000):**

Company has implemented and maintain document of hazard control plan.

**Updating the information specifying the PRPs and the hazard control plan (8.6 of ISO 22000):**

Preliminary information was noted updating when necessary. When characteristics of materials and ingredients, characteristics of end products, intended use and flow diagram

**Control of monitoring and measuring (8.7 of ISO 22000):**

Company has provided adequate monitoring and measuring activities related to PRPs and hazards control plan.

**Verification related to PRPs and the hazard control plan (8.8 of ISO 22000):****Verification (8.8.1 of ISO 22000):**

Company has defined purpose, methods, frequencies and responsibilities for verification activities. However, As per the verification plan test report of final product has not been available at the time of audit. (NCR-02)

**Analysis of results of verification activities (8.8.2 of ISO 22000):**

Food safety team has conducted an analysis of result of verification results has used to evaluate performance of FSMS

**Control of product and process nonconformities (8.9 of ISO 22000):****General (8.9.1 of ISO 22000):****Corrections (8.9.2 of ISO 22000):**

Product deviated from the hazard control plan have been identified and controlled with regard to their use and release.

**Corrective Actions (8.9.3 of ISO 22000):**

Appropriate actions have been specified to identify and eliminate the cause of detected nonconformity. Documented information is maintained.

**Handling of potentially unsafe products (8.9.4 of ISO 22000):****General (8.9.4.1 of ISO 22000):****Evaluation for release (8.9.4.2 of ISO 22000):**

Company has identified and established a process to evaluate and disposition of non-conforming products.

**Disposition of nonconforming products (8.9.4.3 of ISO 22000):**

Appropriate actions have been specified to identify and eliminate the cause and detected non conformity. Documented information is maintained.



INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018

**Withdrawal/Recall (8.9.5 of ISO 22000):**

Company has ensured the timely withdrawal of lots of end products that have been identified as potentially unsafe, where it's identified as potential unsafe. Company Has procedure for a procedure for handling recalled products.

**17.6 Performance evaluation (9 of ISO 22000):**

**Monitoring, measurement, analysis and evaluation (9.1 of ISO 22000):**

**General (9.1.1 of ISO 22000):**

Company has determined what needs to be monitored and measured, the methods for monitoring, measurement, analysis.

**Analysis and evaluation (9.1.2):**

Company has a procedure and method to evaluate PRPs and hazards control plan, internal and external audit results.

**Internal Audit (9.2 of ISO 22000):**

Internal audit has been conducted as per the requirements defined in the procedures and planned intervals.

**Management Review (9.3 of ISO 22000):**

**General (9.3.1 of ISO 22000):**

**Management review input (9.3.2 of ISO 22000):**

**Management review output (9.3.3 of ISO 22000):**

Management review has been conducted as per the requirements defined in the procedures and planned intervals.

**17.7 Improvement (10 of ISO 22000):**

**Nonconformity and corrective action (10.1 of ISO 22000):**

Company has taken necessary actions to addressed nonconformities and corrective actions have been implemented for such nonconformities. Company has retained documented information as evidence of the nature of the NC and any subsequent action taken and results of corrective action taken. Although company has addressed customer complaint after discussing at production meeting.

**Continual improvement (10.2 of ISO 22000):**

Company is committed to continually improve the effectiveness of the management system through the use of food safety policy, food safety objectives, audit results, analysis of data, management review, and corrective implementation.

**Update of the food safety management system (10.3 of ISO 22000):**

FST was evaluated planned intervals by top management and established PRPs and hazard control plan was updated at planned intervals.

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME  
STAGE II AUDIT REPORT – ISO 22000:2018**

**18. APPLICABLE LEGAL REQUIREMENTS:** Food act, Food hygiene regulation and other relevant food regulations.

**19. ANY UNRESOLVED ISSUES:** No any unresolved issues noted during the audit.

**20. OVERALL CONCLUSION OF THE AUDIT**

Audit is based on a sampling process of the available information at the point of auditing and the audit methods used were interviews, observation of activities and review of documentation and records. With consideration to the findings identified on thereport the overall conclusions of the audit are as follow:

- The management system documentation demonstrated conformity with the Requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. YES  NO
- The organization has demonstrated effective implementation and maintenance / improvement of its management system. YES  NO
- The organization has demonstrated the establishment and tracking of Appropriate key performance objectives and targets and monitored progress towards their achievement. YES  NO
- The internal audit program has been fully implemented and demonstrates Effectiveness as a tool for maintaining and improving the management system. YES  NO
- The management review process demonstrated capability to ensure the Continuing suitability, adequacy and effectiveness of the management system. YES  NO
- Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard. YES  NO

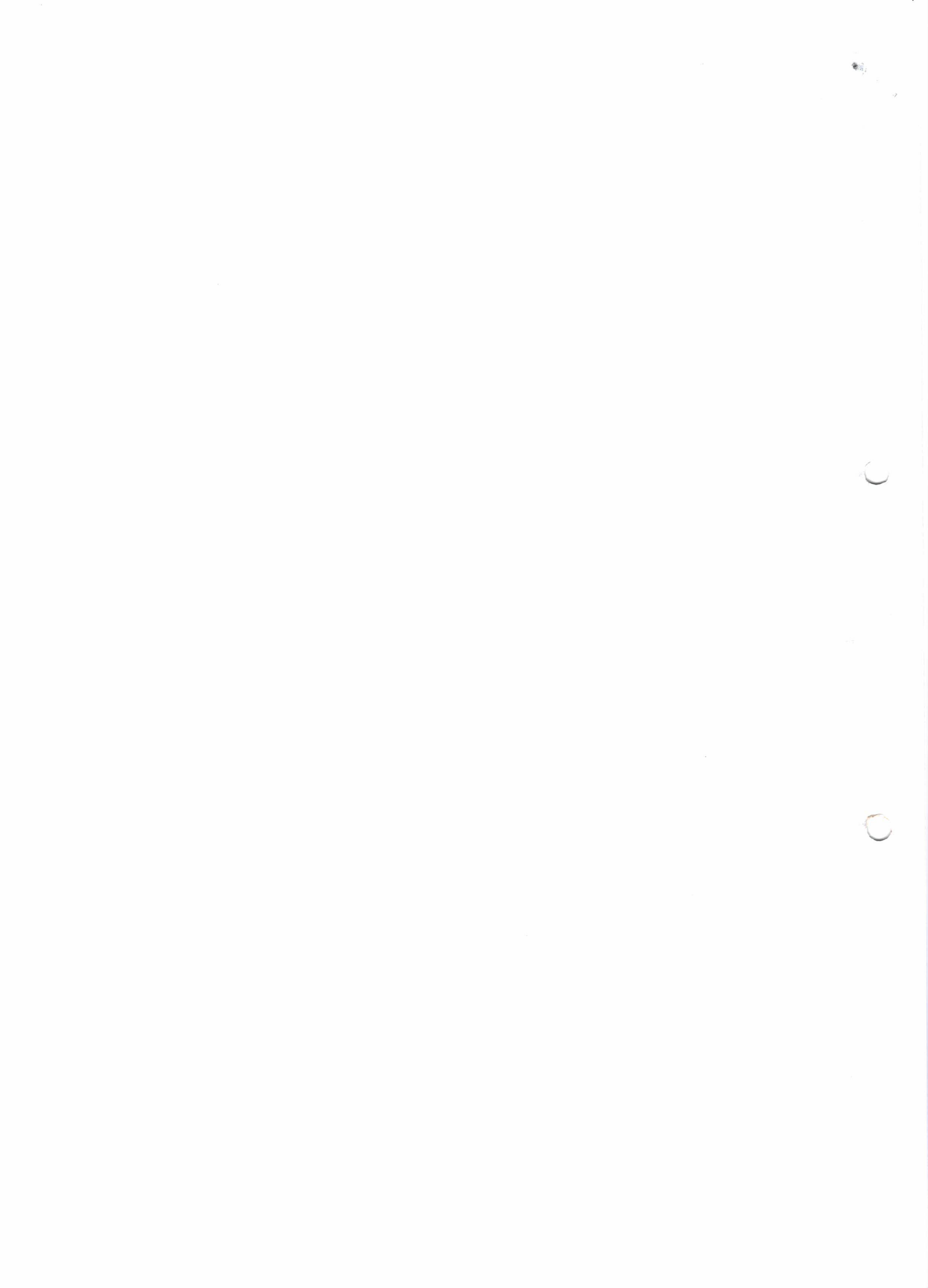
**21. MAJOR NON-CONFORMITIES:** None

**22. MINOR NON-CONFORMITIES:02**

1. There is no evidence for the suitability for unprinted primary packaging material (Ex: Food Grade Declaration)(NCR-01)
2. As per the verification plan test report of final product has not been available at the time of audit. (NCR-02)

**23. OBSERVATIONS: 01**

- It is observed that branch of tree attached with roof of the factory building (OB-01)





## INDEXPO CERTIFICATION LIMITED

### INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME STAGE II AUDIT REPORT – ISO 22000:2018

#### 24. RECOMENDATION FROM AUDIT TEAM: (Strike off which is not relevant)

The audit team concludes that the organization has / ~~has not~~ established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products / ~~services~~ within the scope and the organization's policy and objectives.

Therefore the audit team recommends that, based on the results of this audit and the system's demonstrated state of development and maturity, management system certification be:

Granted / ~~continued~~ the certification subjected to the completion and subsequent verification of corrective action for all major/minor non conformities raised / ~~Suspended~~ until satisfactory corrective action is completed.

#### ANY OTHER COMENTS:

Team Leader : D.N.S. Kuruppumullage

Date: 05/07/2019





# INDEXPO CERTIFICATION LIMITED

## INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME STAGE II AUDIT REPORT – ISO 22000:2018

- This page is for internal purposes only.

### 25. RECOMMENDATION BY AUDIT TEAM :

*Recommended for certification on successful completion of corrective action*

..... Signature of Team Leader	..... Date
..... Signature of Team Member -1	..... Date
..... Signature of Team Member - 2	..... Date

### 26. RECOMMENDATION BY CERTIFICATION MANAGER:

*All non conformances closed - L. recommended for certification*

..... Signature of Certification Manager	..... Date
---	---------------

### 27. APPROVAL FOR SUBMISSION TO THE CERTIFICATION COMMITTEE:

*Appel.*

..... Signature of Director	..... Date
--------------------------------	---------------

