



IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

SURVEILLANCE AUDIT REPORT

ISO 22000:2005

Chillico Foods (Pvt) Ltd



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INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME SURVEILLANCE AUDIT REPORT – ISO 22000:2005

1. NAME OF ORGANIZATION : Chillico Foods (Pvt) Ltd
2. HEAD OFFICE ADDRESS : Industrial Estate, Nawalapitiya road, Ulapane
3. SITES AUDITED : Same as 2
4. CONTACT DETAILS
4.1 Name : Mr. Subahani Iqbal Designation : Managing Director
4.2 Tel : - Mobile : +94776266654 Fax : -
4.3 E-mail: Subahani@chillicofoods.com
5. NO. OF EMPLOYESS : 14
6. APPLICABLE STANDARD : ISO 22000:2005
7. FILE NO. : IMSC-FSMS- 061
8. PRODUCTS MANUFACTURED : Spices
9. APPLICABLE SECTOR : C IV Processing of ambient stable products
10. SCOPE OF CERTIFICATION : Manufacturing of chilli powder, chilli pieces, curry powder, roasted curry powder, turmeric powder, pepper powder, cumin seed powder
11. TYPE OF AUDIT: Surveillance II
12. DATES OF AUDIT: 2019 – 11 - 25
13. AUDIT TEAM :
Ms. Chalani Jayasuriya Lead Auditor



**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
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The objectives of this audit were:

- to confirm that the management system complies with all the requirements of the audit standard;
- to confirm that the organization has effectively continue the planned management system;
- to verify whether there is any changes , incidence that could adversely affect the management system

15. ANY DEVIATIONS FROM THE AUDIT PLAN AND REASONS: Any deviations not detected on audit plan during the audit.

16. ANY SIGNIFICANT ISSUES IMPACTING ON THE AUDIT PROGRAMME: Any significant issues have not been raised during the audit programme.

17. AUDIT FINDINGS :**17.1 Food Safety Management System(4 of ISO 22000):**

General Requirements (4.1 of ISO 22000): Scope has been defined. Food Safety hazards have been identified. Hazard analysis done and communicated to relevant personnel.

Documentation Requirements (4.2 of ISO 22000) :

General (4.2.1 of ISO 22000): Documented food safety policy and related objectives are included in the system. FSMS Manual, HACCP Manual, Procedures and PRPs are available. All mandatory procedures and records required by standard have been established.

Control of Documents (4.2.2 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented. Procedure has defined controls for approval of documents for adequacy prior to issue, ensured that externally originated documents are identified and their distribution controlled.

Controls of Records (4.2.3 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented. Procedure has defined the controls needed for the identification, storage, protection, retrieval, retention time and disposition of records.

17.2 Management Responsibility (5 of ISO 22000):

Management Commitment (5.1 of ISO 22000): Top management has provided their commitment to the development and implementation of the food safety management system and to continual development. Management review meetings were conducted and availability of resources was ensured.

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Food Safety Policy (5.2 of ISO 22000): Top management had defined, documented and communicated food safety policy in line with ISO standards and it is supported by objectives.

Food Safety Management System Planning (5.3 of ISO 22000): Planning of the food safety management is in par with ISO 22000 standard.

Responsibility and Authority (5.4 of ISO 22000): Responsibility & Authority for the proper functioning of the system documented in the food safety manual. They are circulated among relevant personnel.

Food Safety Team Leader (5.5 of ISO 22000): The Managing Director has been appointed as the food safety team leader.

Communication (5.6 of ISO 22000):

Internal communication (5.6.1 of ISO 22000): Designated personnel have responsibility for communication. Internal communication is through discussions, meetings. Food safety team shall periodically meet and discuss changes that affect FSMS implementation.

External communication (5.6.2 of ISO 22000): Personnel are designated with responsibilities for communicate with external parties such as customer, supplier, contractors and legal authorities agreement with customers, suppliers available and implemented.

Emergency Preparedness and Response (5.7 of ISO 22000): Documented procedure is available for Emergency preparedness and response.

Management Review (5.8 of ISO 22000): Management review has been conducted annually. Records of management reviews have maintained.

14.3 Resource Management (6 of ISO 22000):

Provision of Resources (6.1 of ISO 22000): Resources necessary to implement and maintain the FSMS have been provided.

Human Resources (6.2 of ISO 22000): The food safety team and the other personnel carrying out activities having an impact on food safety are competent and have appropriate education, training, skills and experience. However, Company has not been evaluating the effectiveness of the training provided for employees. Ex: Training for important of hand washing conducted on 2019/10/10 (NCR -01)

Infrastructure (6.3 of ISO 22000): Organization provided the infrastructure for the establishment and maintenance of the infrastructure needed to implement the requirements of ISO 22000 standard.

Work Environment (6.4 of ISO 22000): Organization had provided adequate resources for establishment, management and maintenance of the work environment needed to implement the requirements of food safety management system. However, surrounding area of the factory premises cleanliness is not effective and some plants bushes are grown (OB -1)

17.4 Planning and Realization of Safe Food (7 of ISO 22000):

General (7.1 of ISO 22000): The organization has implemented, operated and effectiveness of planned

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activities ensured.

Prerequisite Programmes (PRPs) (7.2 of ISO 22000):

PRPs required by ISO 22000:2005 have been documented in the FSMS manual and implemented. Characteristics of raw materials and end products have been described. Updating of PRPs, hazard analysis, OPRPs and HACCP plan were periodically planned and carried out. Records were maintained.

However, some deviations were observed in PRPs,

- Company claimed that they have done the water testing. However, the report has not evident at the time of audit (NCR -2)
- Plastic brushes used tray cleaning is not satisfactory (OB -2)
- Cleaning of equipment is not control (OB -3)
- In certain cases measures taken for the prevention of cross contamination is not satisfactory. Ex: Cooling of grinded powders has not been covered out on the floor level (NCR-3)
- Show rack kept inside the product to be kept at outside (OB-4)
- Curry powder roasting is carried out at raw material storage (OB-5)
- Pest controlling is not satisfactory. Ex: It was observed that Rat droppings at the finish good storage (NCR – 4)
- Weevils observed in bins of chilli powder. Which is hold for second grinding (OB -6)

Preliminary Steps to Enable Hazard Analysis (7.3 of ISO 22000):

General (7.3.1 of ISO 22000): Relevant information needed to conduct the hazard analysis available and documented.

Food Safety Team (7.3.2 of ISO 22000): A food safety team has been appointed consisting of a combination of multidisciplinary knowledge and experience in food safety.

Product Characteristic (7.3.3 of ISO 22000): Characteristics of raw materials & finished products are described in FSMS manual.

Intended Use (7.3.4 of ISO 22000): Intended use of products has been addressed in the food safety manual.

Flow Diagram , Process steps and Control measures (7.3.5 of ISO 22000): Flow diagrams available for all the processes.

Hazard Analysis (7.4 of ISO 22000): Hazard identification and determination of acceptable levels identified and recorded.

Establishing the Operational prerequisite Programmes (OPRPs) (7.5 of ISO 22000): OPRPs have been documented and implemented. Responsibilities and authorities have been defined.

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Reviewed and approved by : Director

Issue No. : 05
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Establishing the HACCP plan (7.6. of ISO 22000): HACCP plan had documented. A CCP point has been defined.

Updating of preliminary Information and Documents Specifying the PRPs and HACCP plan (7.7 of ISO 22000): Organization has been updated HACCP system and HACCP plan and the procedures and instructions specifying the PRPs amended. Company has established new machinery for chilli pieces and chilli powder. However, flow diagram and HACCP plan has not been updated according to the requirements (NCR -5)

Verification Planning (7.8 of ISO 22000): Verification plan documented and include purpose, method, frequency, responsibility and relevant records. Responsibilities for verification activities identified in the verification plan of the FSMS manual. Drinking water is tested at present date.

Traceability System (7.9 of ISO 22000): Traceability available through incoming inspection check list, invoice and purchase order.

Control of Non Conformity (7.10 of ISO 22000): documented procedure available for corrective actions, handling of potentially unsafe products and withdrawals as per the requirements of ISO 22000:2005

17.5 Validation, Verification and Improvement of the FSMS(8 of ISO 22000):

General (8.1 of ISO 22000): The food safety team planned and implemented the processes needed to validate control measures, control measure combinations, and to verify and improve the food safety management system.

Validation of control measure combinations (8.2 of ISO 22000): Control measures validation done by FST members internally with respect to changes of CCPs, OPRPs.

Control of Monitoring and measurement (8.3 of ISO 22000): Calibration for Moisture meter which is used to monitor final moisture of the product (CCP) has not been calibrated . Ex: Calibration due on 2019-08-30 (NCR -6)

Internal Audit (8.4 of ISO 22000): Documented procedure available for internal audit covering the requirements of 8.4.1of ISO 22000: 2005.

Improvement (8.5 of ISO 22000): Organization had ensure that the organization continually improves the effectiveness of the food safety management system through the use of communication , management review, internal audit, evaluation of individual verification results, analysis of results of verification activities, validation of control measure combination, corrective actions and food safety management system updating.

18. APPLICABLE LEGAL REQUIREMENTS: Food act, Food (hygiene) regulations and other food regulations, EPL etc...

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



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20. REVIEW OF PREVIOUS AUDIT REPORT & VERIFICATION OF EFFECTIVENESS OF CORRECTIVE ACTIONS FOR PREVIOUSLY IDENTIFIED NON-CONFORMITIES: Corrective actions have been taken and effectiveness verified.

21. USE OF LOGO: Use of logo in par with the “a Conditions for Use of Logo” document issued by Ind-Expo Certification Ltd., Logo is used in only website

22. OVERALL CONCLUSION OF THE AUDIT

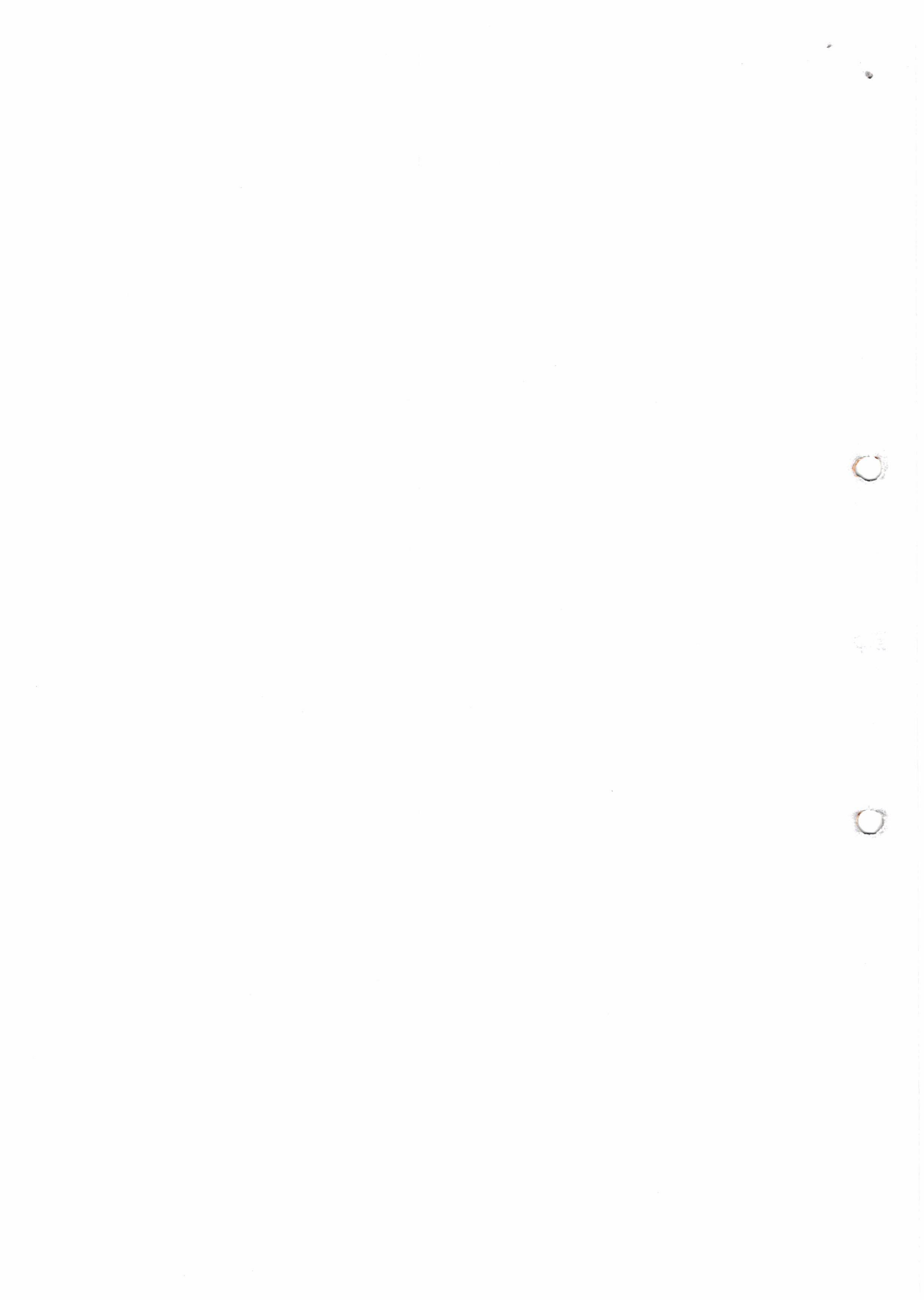
Audit is based on a sampling process of the available information at the point of auditing and the audit methods used were interviews, observation of activities and review of documentation and records. With consideration to the findings identified on the report the overall conclusions of the audit are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

23. MAJOR NON-CONFORMITIES: None

24. MINOR NON-CONFORMITIES: 06

1. Company has not been evaluating the effectiveness of the training provided for employees. Ex: Training for important of hand washing conducted on 2019/10/10 (NCR -01)
2. Company claimed that they have done the water testing. However, the report has not evident at the time of audit (NCR -2)
3. In certain cases measures taken for the prevention of cross contamination is not satisfactory. Ex: Cooling of grinded powders has not been covered out on the floor level (NCR-3)



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4. Pest controlling is not satisfactory. Ex: It was observed that Rat droppings at the finish good storage (NCR – 4)
5. Company has established new machinery for chilli pieces and chilli powder. However, flow diagram and HACCP plan has not been updated according to the requirements (NCR -5)
6. Moisture meter which is used to monitor final moisture of the product (CCP) has not been calibrated . Ex: Calibration due on 2019-08-30 (NCR -6)

OPPORTUNITIES FOR IMPROVEMENT: 06

1. surrounding area of the factory premises cleanness is not effective and some plants bushes are grown (OB -1)
2. Plastic brushes used tray cleaning is not satisfactory (OB -2)
3. Cleaning of equipment is not control (OB -3)
4. Show rack kept inside the product to be kept at outside (OB-4)
5. Curry powder roasting is carried out at raw material storage (OB-5)
6. Weevils observed in bins of chilli powder. Which is hold for second grinding (OB -6)

25. 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:

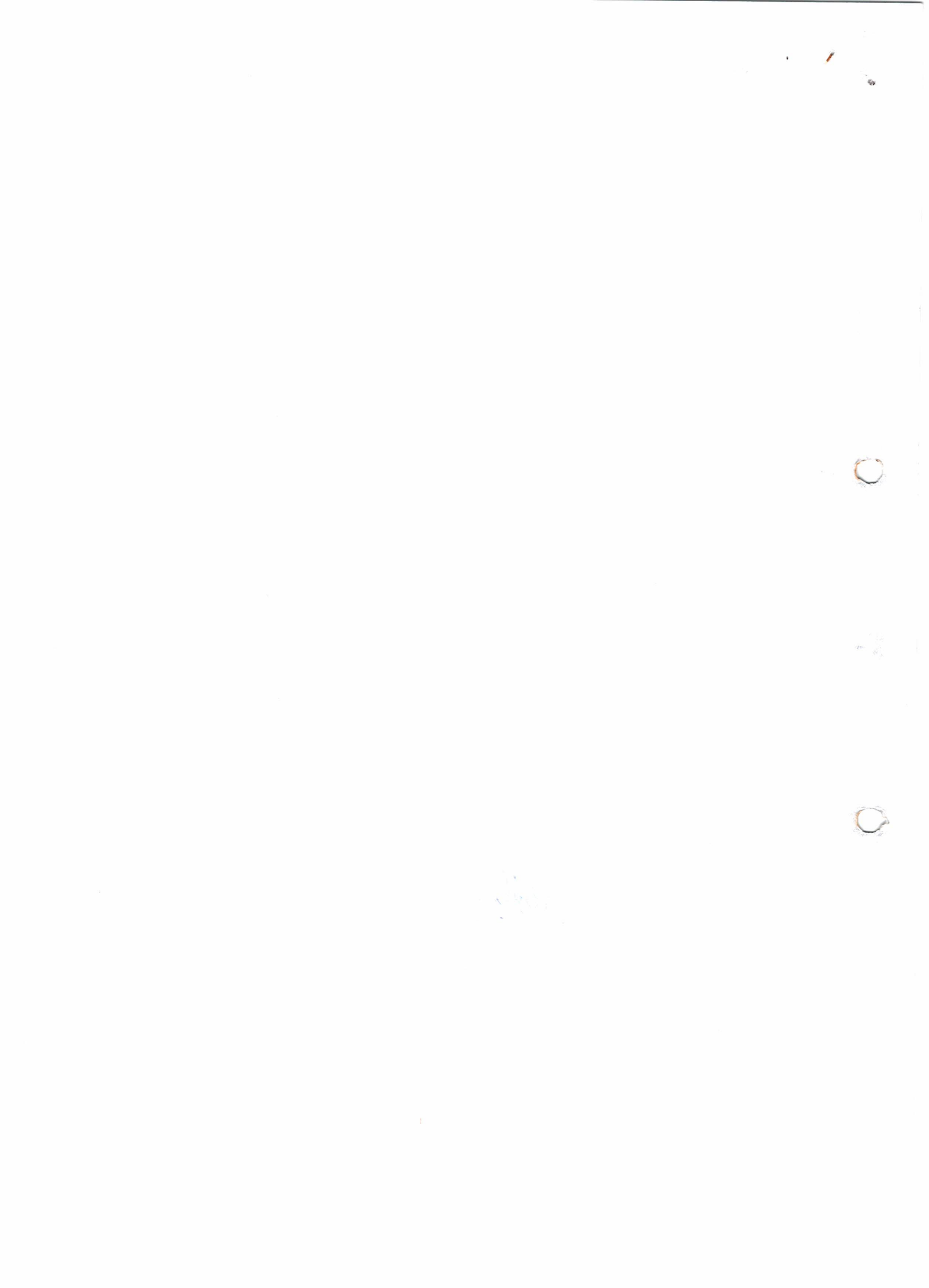
~~Granted~~ / continued the certification subjected to the completion and subsequent verification of corrective action for all ~~major~~/minor non conformities raised / ~~Suspended~~ until satisfactory corrective action is completed.

ANY OTHER COMENTS:

Team Leader : Chalani Jayasuriya



Date: 25/11/2019





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• *This page is for internal purposes only.*

26. RECOMMENDATION BY AUDIT TEAM :

Recommended to grant certification subjected to the corrective action taken to raised NCR.

.....
Signature of Team Leader

.....25/11/2019.....
Date

.....
Signature of Team Member -1

.....
Date

.....
Signature of Team Member -2

.....
Date

27. RECOMMENDATION BY CERTIFICATION MANAGER:

.....
Signature of Certification Manager

.....
Date

28. APPROVAL FOR SUBMISSION TO THE CERTIFICATION COMMITTEE:

.....
Signature of Director

.....
Date

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