

INDEXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
AUDIT PLAN STAGE I- FSMS

Name of the organization : Mahaweli Canneries (Pvt) Ltd
Assessment site : Galmaduwa road, Nattharampotha, Kundasale
Type of audit : Stage I
Applicable standard : ISO 22000:2018, SLS 1266:2011, SLS143:1999
Scope : Activities pertaining to manufacturing and packing of tutti frutti, cherries, flavoured strawberry jam, candid peel, preserved ginger, garlic chips, garlic powder, dehydrated fruits (Pineapple, Mango, Papaya, Jack fruit), vegetables (Leeks, Carrot), curry leaves and grains
Objective : To determine compliance of the FSMS with the requirements of ISO 22000:2018
Date of audit : 09.08.2021

Audit team :

Mr. Aruna Amaradasa (AA) Team Leader
 Mr. Tharindu Hettiarachchi (TH) Team Member

1000 h – 1045 h Opening meeting
 1045 h – 1100 h Review of documents & Adequacy audit findings
 1100 h – 1115 h Tea Break
 1115 h – 1200 h Brief visit to the site

TIME	Management	Management
1200 h -1230 h	Understanding the Organization and its context (4.1) Understanding the needs and expectation of interest parties (4.2) Determining the scope of FSMS (4.3) FSMS and its Processes (4.4)	Leadership and commitment (5.1) Policy (5.2) Organizational roles, responsibilities and authorities (5.3)
	TH	AA
1230 h – 1300 h	Management/ Production	Management/ Production
	Actions to address risks and opportunities (6.1) Objectives of the FSMS and planning to achieve them (6.2) Planning of changes (6.3)	Operational planning and control (8.1) Emergency preparedness and response (8.4) Hazard control (8.5)
	TH	AA
1300 h – 1330 h	LUNCH	
1330 h – 1415 h	HR/Management	Management/ Production
	Resources (7.1) Competence (7.2) Awareness (7.3) Communication (7.4) Documented information (7.5)	Updating the information specifying the PRPs and the hazard control plan (8.6) Control of monitoring & measuring (8.7)
	TH	AA
1415 h – 1500 h	Management/ Production	Management/ Production
	Prerequisite programs (8.2) Traceability system (8.3)	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9)
	TH	AA
1500h – 1600 h	Management	Management/ Production
	Monitoring, measurement, analysis and evaluation (9.1) Internal Audit (9.2) Management review (9.3)	Nonconformity and corrective action (10.1) Continual improvement (10.2) Update to the food safety management system (10.3)
	TH	AA

1600 h -1615 h Auditors' review
 1615 h – 1645 h Closing Meeting

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Issued by : Management Representative

