

**INDEXPO CERTIFICATION LIMITED**  
**MANAGEMENT SYSTEMS CERTIFICATION SCHEME**  
**AUDIT PLAN STAGE II- FSMS**

**Name of the organization** : Mahaweli Canneries (Pvt) Ltd  
**Assessment site** : Galmaduwa road, Nattharampotha, Kundasale  
**Type of audit** : Stage II  
**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** : 26.01.2022  
**Audit Criteria** : ISO 22000:2018, SLS143:1999, ISO 19011:2018 Relevant regulatory requirements  
**Audit team** :

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

0930 h – 0945 h Opening meeting  
 0945 h – 1015 h Review of documents & previous audit findings  
 1015 h – 1130 h Visit to the site

Time	Management	Management
1130 h -1215 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)	Actions to address risks and opportunities (6.1) Objectives of the FSMS and planning to achieve them (6.2) Planning of changes (6.3) Externally developed elements of FSMS (7.1.5) Control of externally provided process, product and services (7.1.6)
	TH	AA
1215 h – 1300 h	<b>Management/ Production</b>	<b>Management/ Production</b>
	Leadership and commitment (5.1) Customer focus (5.1.2) Policy (5.2) Organizational roles, responsibilities and authorities (5.3)	Operational planning and control (8.1) Prerequisite programs (8.2) Traceability system (8.3)
	TH	AA
1300 h – 1330 h	<b>LUNCH</b>	
1330 h – 1415 h	Resources (7.1) General (7.1.1) People (7.1.2) Infrastructure (7.1.3) Work Environment (7.1.4)	Emergency preparedness and response (8.4) Hazard control (8.5) 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	<b>Management/ Production</b>	<b>Management/ Production</b>
	Competence (7.2) Awareness (7.3) Communication (7.4) Documented information (7.5)	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9)
	TH	AA
1500h – 1600 h	<b>Management</b>	<b>Management/ Production</b>
	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 -1630 h Auditors' review  
 1630 h – 1700 h Closing Meeting (Scope confirmation, Acknowledgement of NCRs/ Handing over of report/ Use of Logo)

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

Issue No. : 05

Issue Date : 2017-03-21

Revision No: 01

Revision Date: 2020.03.30

Reviewed and approved by : Director

Issued by : Management Representative

