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

Name of Organization: Nature's wellness (Pvt) Ltd

NC No. : 01 of 02

Section : Production **Team Leader :** Arune Amaratunga

Relevant Standard : ISO 22000:2005 **Auditor :** –

Relevant Clause : 7.2.3 **Date of audit :** 2019/03/22

Relevant company document : —

Non-conformity detected: **Category :** ~~Major~~/Minor

Cleaning of conveyer is not effective
Ex:- conveyer running from fruit washer to pre cutter

Auditor	Team Leader	Auditee
		Kushan

Correction:

Immediately adviced the wet area workers to clean the conveyer properly and supervised.

Kushan
Auditee

2019.03.22
Date

Root cause for Non-conformity:

Workers do not recognize the importance of proper cleaning and following the cleaning instructions.

Kushan.
Auditee

2019.03.29
Date

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Corrective action: **Date of completion:** 2019.04.05

- An awareness Program on the Principles and importance of proper cleaning is conducted.
- Periodic training on this matters will be enforced.

Kushan ..... 2019.03.29 .....

Auditee **Date**

Verification of corrective action: **NC Closed/Open**

Evidence provided for the corrective action taken is effective. NCR is closed.

..... 2019/04/09 .....

Auditor **Date**

Effectiveness of corrective action:

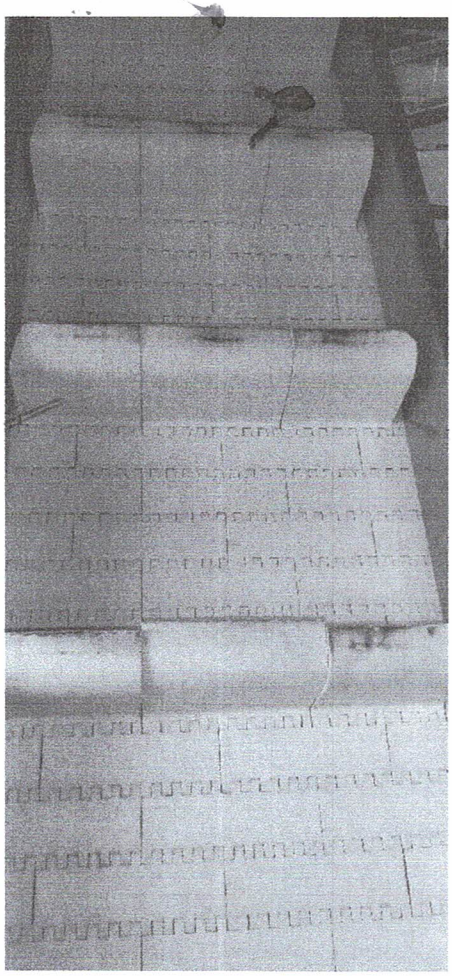
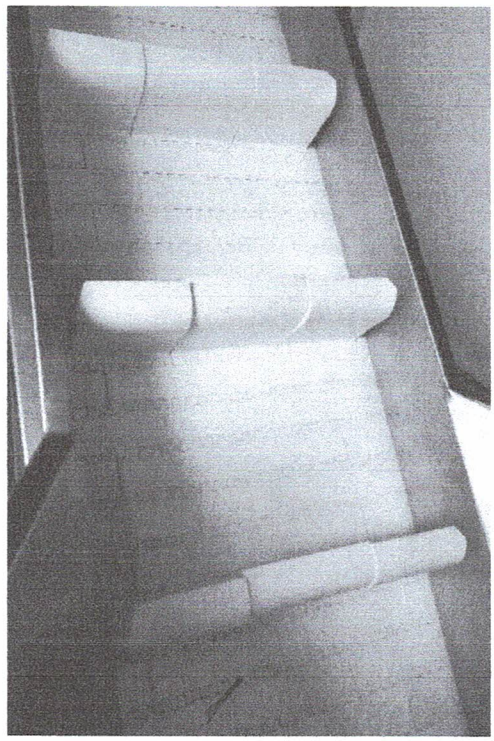
....

Auditor **Date**

Non Coformity 01:

Cleaning of conveyer is not effective. Ex. Coveyer running from tub washer to pre-cutter.

Evidence for Correction

Before the correction	After the correction
	

Training Record

Fill one sheet for one type of training

Trainer: H.D.K.C. Wijesinghe (FSTL)	**Date:** 2019.04.03

Trained Matter:
Principles and importance of Proper Cleaning.

No.	Participants Names	Signatures
01.	Dineesha Nipunajith	
02.	I.A.S.M Amarawoora	
03	H.M.D. Harshana.	Harshana.
04.	[illegible]	[illegible]
05.	G.M. [illegible]	Chami 12.
06.	T.M [illegible]	Jayanthi
07.	H.A. [illegible]	[illegible]
08.	W.W. [illegible]	[illegible]
09.	R.P. [illegible]	Ayona.
10.	A.M.[illegible]	Sampath
11.	P.S. [illegible]	Iresha
12.	M.A. [illegible]	[illegible]

Please use additional sheets if required

Notes on Effectiveness of Training

Verified by [name] H.D.K.C. Wijesinghe		Verification method used
Signature: Krisha.	Date: 2019.04.05	Questioning on sample basis ☐
		Individual questioning ☐
		Use of short question paper ☐
		Observing work performance ☑
Effectiveness: Yes ☑ No ☐	Re-training required/ Yes ☐ No ☑	Work quality check ☐
		Other method [specify] ☐

Comments
The participants paid good attention.
The workers checked individuly. Noted that the ~~Pers~~ workers were acquired the adequate knowledge.

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NON-CONFORMITY REPORT

Name of Organization: Nature's wellness (Pvt) Ltd.

NC No. : 01 of 02

Section : Management **Team Leader :** Aruna Amarasiri

Relevant Standard : ISO 22000:2018 **Auditor :** —

Relevant Clause : 7.7 **Date of audit :** 2019/03/22

Relevant company document : HACCP plan

Non-conformity detected: **Category :** ~~Major~~/Minor

HACCP plan has not been reviewed and updated. It is noted that critical limits were referred to SLS 32:2002 standard ~~which~~ even though same standard is updated as SLS 32:2017.

Auditor	Team Leader	Auditee
—	[signature]	Kushan

Correction:

~~Immediately advised the wet area workers to clean the room~~

The HACCP plan is reviewed, ~~and~~ updated and ~~re~~ re-approved as needed.

Auditee	Date
Kushan	2019.03.24

Root cause for Non-conformity:

The importance of reviewing and updating documents, following document management procedures has been neglected.

Auditee	Date
Kushan	2019.03.29

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Corrective action: **Date of completion:** 2019.04.05

- Ensure that document management procedures are followed.
- An internal audit shedule will be prepared to cover two internal audits a year with a duration of six months.

Kushan. ..... 2019.03.29. .....

Auditee **Date**

Verification of corrective action: **NC Closed/~~Open~~**

Evidence provided to the corrective action taken is effective ∴ NCR is closed.

..... 2019/04/09

Auditor **Date**

Effectiveness of corrective action:

....

Auditor **Date**

Section 7 - CCP Control Plan

CCP No.	Critical Step	Significant Hazard/s	Critical Limit	Rationale	Monitoring Plan				Correction and Corrective Action	Record
					What	How	Frequency	Who		
1	Drying in hot air Dryer	P.- Temperature	Below 60°C	Rising temperature could lead to changing of chemical composition of the product whereby product become unsuitable for intended purpose.	Temperature of each zone of the dryer	Checking the temperature of each zone of the dryer that displayed on control panel	Hourly	QAE	1. The coconut dried at high temperature, are to be sold to manufacturer of general purpose coconut oil. 2. If dried at low temperature, dry the coconut. 3. Periodically calibrate the thermometers	HACCP/ CCP 01

CCP No.	Critical Step	Significant Hazard/s	Critical Limit	Rationale	Monitoring Plan				Correction and Corrective Action	Record
					What	How	Frequency	Who		
2	Oil expelling	P.- Temperature	Below 50°C	Rising temperature could lead to changing of chemical composition of the product whereby product become unsuitable for intended purpose.	Checking of expelling temperature of each expeller	Checking the expelling temperature of each expeller that displayed on control panel	Hourly	QAE	1. Sell the product in collecting tank for general purpose coconut oil. 2. Disconnect the expeller out and isolate the expeller. 3. Clean and allow to cool the expeller. 4. Check the cooling water line for integrity.	HACCP/ CCP 02

3	CCP No.	
Inspection & Testing	Critical Step	
B.,C.- Passing of VCO that are out of specification on FFA, moisture content	Significant Hazard/s	
Matter volatile at 105^{0}C = 0.1 % max FFA value = 0.1% max Color = Water clear & free from sedimentation, Odor & taste = Natural fresh coconut scent, Free from sedimentation, rancid odor & taste	Critical Limit	
Rising temperature could lead to changing of chemical composition of the product whereby product become unsuitable for intended purpose.	Rationale	
Testing a sample for Moisture, FFA and Organoleptic Properties(Color, Oder & Taste)	What	Monitoring Plan
Testing a sample according to 'SOP for Laboratory test Procedures'	How	
Daily (Bulk tank)	Frequency	
QAE	Who	
1. Sell the product in bulk tank for general purpose coconut oil. 2. Coconuts are selected according to the specification and Staff and workers are advised to be careful when issuing the nuts for de-shelling. 3. Check the performance of dryer,expellers,filter, dehydrator and monitoring equipments and correct them before commencement of work	Correction and Corrective Action	
HACCP/CCP 03	Record	

Nature's Wellness

INTERNAL AUDIT SCHEDULE

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
2020		X						X				

Notes

1. The audit frequency and auditable areas will be reviewed annually (schedule shows the tentative arrangement)
2. During each audit all applicable requirements are to be audited.
3. It is to ensure that the auditors are always independent of the auditing area.

Auditable Areas and Applicable Clauses			
Production & Storage	**External Environment**	**Food Safety Team Leader's Activities**	**Management Activities**
4.2.2, 4.2.3, 5.2, 5.4, 5.6, 5.7, 6.2, 6.3, 6.4, 7.2, 7.9, 7.10, 8.2, 8.3, 8.4.2, 8.4.3, 8.5	4.2.2, 4.2.3, 5.6, 5.7, 6.2, 6.3, 6.4, 7.2.3	4.1, 4.2.2, 4.2.3, 5.2, 5.3, 5.4, 5.5, 5.6, 5.7, 5.8, 6.1, 6.2, 7.2, 7.3.2, 7.3.3, 7.3.4, 7.3.5, 7.4.2, 7.4.3, 7.4.4, 7.5, 7.6.1, 7.6.2, 7.6.3, 7.6.4, 7.6.5, 7.7, 7.8	5.1, 5.2, 5.3, 5.4, 5.5, 5.6, 5.7, 5.8, 6.1, 8.5

Reviewed by Kushan FSTL

Approved by Cujenyh MD