



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

Name of Organization: K & D Food International (Pvt) Ltd.

NC No. : 04 of 05

Section :

Team Leader : Ms. Buddhika Sajeewani

Relevant Standard : ISO 22000:2018

Auditor :

Relevant Clause : 9.2

Date of audit : 2022/01/19

Relevant company document :

Non-conformity detected:

Category : Major/Minor

Certain requirements have not been addressed at the internal audit.

Ex:- Internal audit has done using internal audit checklist. However clause No. 04 is not addressed in the checklist

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Auditor

.....  
Team Leader

.....  
Auditee

Correction:

Correction of the internal audit Checklist according to the requirement of ISO 22000:2018.

.....  
Auditee

.....  
Date

Root cause for Non-conformity:

Absence of awareness

.....  
Auditee

.....  
Date

Corrective action:

Date of completion:

Corrected the internal audit  
Checklist and held an internal  
audit.



23/02/2022

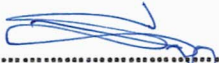
Auditee

Date

Verification of corrective action:

NC Closed/~~Open~~

Evidence provided for corrective action taken is  
satisfactory. Hence NC is closed.



25/02/2022

Auditor

Date

Effectiveness of corrective action:

Auditor

Date



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

Name of Organization: K & D Foods International (Pvt) Ltd.

NC No. : 05 of 05

Section : Management

Team Leader : Ms. Buddhika Sajeewani

Relevant Standard : ISO 22000:2018

Auditor : Mr. Tharindu Hettiarachchi

Relevant Clause : 9.3.2

Date of audit : 2022/01/19

Relevant company document :

Non-conformity detected:

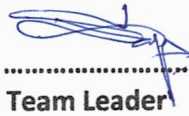
Category : Major/Minor

All the inputs have not been addressed at the last management review meeting.

- Ex: changes in external and internal issues.

  
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Auditor

  
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Team Leader

  
.....

Auditee

Correction:

Adressed all the requirements (ISO 22000:2018) at the management Review Meeting.

  
.....

Auditee

21/01/22  
.....

Date

Root cause for Non-conformity:

Absence of awareness

  
.....

Auditee

21/01/22  
.....

Date

Corrective action:

Date of completion:

Adressed all the requirements  
at the management review  
Meeting.

  
.....  
Auditee

22/02/2022  
.....  
Date

Verification of corrective action:

NC Closed/~~Open~~

Evidence provided for corrective action taken is  
satisfactory. Hence NC is closed.

  
.....  
Auditor

25/02/2022  
.....  
Date

Effectiveness of corrective action:

.....  
Auditor

.....  
Date

<b>K &amp; D INTERNATIONAL PVT LTD</b>  <b>MANAGEMENT REVIEW</b> <b>MEETING</b>	<b>DOCUMENT NO</b>	<b>FSMS/IA/05</b>
	Issue No : 01	Issue Date: 2020-05-03
	Revision No: 01	Revision Date :2022-02-19
	Page No: 01	Page 1

<b>SR No</b>	<b>TOPIC/AGENDA</b>	<b>ACTION DETAILS</b>
01.	The status of the action from previous management reviews	<p>Machine calibrations, product testing and employees medical reports were taken, which was approved in the previous management review meeting.</p> <p>Purchased a machine for milk &amp; ice cream section to limit the manual operations in order to control the contaminations.</p> <p>Purchased a steamer to improve efficiency</p> <p>Established an exhaust system in ice cream section</p>
02.	<p>Changes in Internal &amp; external issues with relevant to FSMS</p> <p>-changes in organization and its context</p>	<p>Followings were discussed</p> <p><b>Internal Issues</b></p> <p>The workflow of the organization, including role duties assigned to employees</p> <p>The state of working condition</p> <p>Availability &amp; utilization of resources</p> <p>Rules, regulations &amp; policies governing the achievement of objectives</p> <p>Client availability</p> <p>The culture of food safety in the organization &amp; the relationship between the employees</p> <p>Competence of labor force</p> <p>The retaining exceptionally qualified employees</p> <p><b>External Issues</b></p> <p>The actual surrounding in which a business operates ( political, social, cultural, laws and regulations &amp; natural surroundings</p> <p>Entities responsible for a successful business (suppliers, contractors, competitors)</p> <p>Laws at both state and international</p> <p>The presence of external product or service providers</p> <p>Tenancy issues in places of operations</p> <p>Consumption trends and patterns</p> <p>The influence played by organization's products /services on the safety of food</p>
03.	<p>Information on the performance &amp; effectiveness</p> <p>-results of system updating activities</p> <p>-monitoring and measurement results</p>	<p>Got the approvals and updated food safety policy, food safety objectives and some data in HACCP</p> <p>Discussed about the monitoring procedures and its results recorded</p>

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	<p>-analysis of results verification activities related to PRPs and hazard control plan</p> <p>- nonconformities and corrective actions</p> <p>-audit results</p> <p>-inspections (regulatory &amp; customer)</p> <p>-Performance of external providers</p> <p>-Reviews of risks and opportunities &amp; the effectiveness of actions taken to address them</p> <p>-the extent to which objectives of FSMS have been met</p>	<p>Checked and discussed the verification process and its results</p> <p>Discussed the non-conformities found at the ISO audit and got the corrective actions</p> <p>There were no complaints from customers or any regulatory body from 1<sup>st</sup> January to the date at which the management review meeting held</p> <p>Discussed the results of supplier evaluation</p> <p><b>Discussed the followings</b></p> <p>Local and imported raw material gradual price fluctuation</p> <p>Competitor immerged who produce mushroom sausages</p> <p>Plastic &amp; polythene banding regulation</p> <p>Increasing of the production capacity and sales</p> <p>Immergence of whole sale customers</p> <p><b>Followings were the results</b></p> <p>Trainings were conducted continuously</p> <p>Total productivity was increased</p> <p>No food recalls from last management review meeting up to this</p> <p>No complaints come about physical hazard contaminations of food</p>
04.	Adequacy of resources	<p>Improvement of laboratory</p> <p>Improvement of cleaning procedure</p> <p>Improvement of freezing facilities</p>
05.	Any emergency situation, incident or withdrawal/recall that occurred	No emergency situation occurs so far
06.	Relevant information obtained through external and internal communication, including requests and complains from interested parties	<p>New product improvement</p> <p>Spreading of distribution channel</p> <p>Improving the capacity of ice cream production</p>
07.	Opportunities of continual improvement	<p>High demand</p> <p>Improved labor force</p> <p>Positive attitude of customers</p>

Prepared By:

Management Representative

Approved By:

Managing Director

R&D FOODS INTERNATIONAL PVT LTD

