



**INDEXPO CERTIFICATION LIMITED**  
**MANAGEMENT SYSTEMS CERTIFICATION SCHEME**  
**AUDIT PLAN SURVEILLANCE - FSMS**

**Name of the organization:** Rasoda Dairies (Pvt) Ltd  
**Assessment site:** Alugamuwa Road, Beddegama, Bamunukotuwa  
**Type of audit:** Surveillacne I  
**Applicable standard:** ISO 22000: 2005  
**Scope:** Manufacturing of fermented dairies (set plain yoghurt, jelly yoghurt, drinking yoghurt and curd in bulk and retail packs) and frozen desserts (ice creams- in bulk and retail packs & ice lollies)  
**Objective:** To determine compliance of the FSMS with the requirements of ISO 22000:2005  
**Date of audit:** 2018-11-01

**Audit team**

Mr. DN Shantha Kuruppumullage (DNSK) Team Leader  
 Ms. Mihiri Fernando (MF) Auditor

0930 h – 1000 h Review of documents & previous audit findings  
 1000 h – 1015 h Opening meeting  
 0955 h – 1000 h Tea Break  
 1000 h – 1100 h Brief visit to the site

TIME	Management	Management
1100h -1200 h	General requirements (4.1) Documentation requirements(4.2) Control of documents (4.2.2) Control of records (4.2.3)	Food Safety Team (7.3.2) ✓ Product characteristics (7.3.3) ✓ Intended use (7.3.4) ✓ Flow diagrams(7.3.5) ✓
	<b>DNSK</b>	<b>MF</b>
1200 h – 1300 h	<b>Management/ Production</b>	<b>Management/ Production</b>
	Management commitment (5.1) Food Safety Policy (5.2) Food Safety Management System Planning (5.3) Responsibility & authority (5.4) Food Safety Team Leader (5.5)	Hazard analysis (7.4) ✓ Establishing the Operational Pre-requisite Programs (7.5) ✓
	<b>DNSK</b>	<b>MF</b>
1300 h – 1330 h	<b>LUNCH BREAK</b>	
1330 h – 1430 h	<b>Management</b>	<b>Human Resource/ Management</b>
	Communication(5.6) Emergency preparedness & response (5.7) Management review (5.8) Provision of resources(6.1) Human Resources (6.2) Infrastructure & Work Environment(6.3 & 6.4)	HACCP plan (7.6) ✓ Updating of preliminary information (7.7) ✓ Verification planning(7.8) ✓
	<b>DNSK</b>	<b>MF</b>
1430 h – 1530 h	<b>Management/ Production</b>	<b>Management/ Production</b>
	Planning and realization of safe products – General (7.1) Pre-requisite Programs (7.2)	Traceability system (7.9) Control of non-conformity(7.10)
	<b>DNSK</b>	<b>MF</b>
1530h – 1545 h	<b>TEA BREAK</b>	
1545 h – 1645 h	<b>Management</b>	<b>Management/ Production</b>
	Internal audit(8.4.1) Evaluation of individual verification results (8.4.2) Analysis of results of verification activities (8.4.3)	Validation of control measure combination (8.2) Control of monitoring & measuring (8.3) ✓ Continual improvement (8.5.1)
	<b>DNSK</b>	<b>MF</b>

1630 h -1700 h Auditors' review  
 1700h – 1715 h Closing Meeting (Acknowledgement of NCRs)

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

Issue No. : 02

Issue Date : 2017-03-21

Revision No: 00

Revision Date: --

Reviewed and approved by : Director

Issued by : Management Representative

*calibration procedure reports*