



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

Name of Organization: Dumbara Naturals Foods

NC No. : 01 of 03

Section : Process

Team Leader : Tharindu Hethi arachchi

Relevant Standard : ISO 22000:2018

Auditor :

Relevant Clause : 8.2.4 d

Date of audit: 25/11/2022.

Relevant company document :

Non-conformity detected:

Category : Major/Minor

The process of pest controlling is not adequate.
Ex: * Open drainage lines have been observed at certain areas.
* Door gaps have been observed in production area.

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Auditor

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Team Leader

.....
Auditee

Correction:

Properly cover all open drainage lines and door gaps to stop the pest accumulation.

.....
Auditee

.....
Date

Root cause for Non-conformity:

Mistakenly it was unable to cover some door gaps and drainage lines.

.....
Auditee

.....
Date

Doc. No. : QP-18-F-01

Issue No. : 07

Issue Date : 2018-01-02

Rev No : 00

Rev Date : 00

Reviewed and approved by : Director

Issued by Management Representative



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

Corrective action:

Date of completion: 28.11.2022.

Awareness given to all production staff about effective pest control activities & good house keeping practices to minimize ^{of} ~~the~~ pest in factory premises.

K.R. Rathi

28.11.2022

Auditee

Date

Verification of corrective action:

NC Closed/Open

Taken corrective action is satisfied. Therefore, NC is closed.

Dhanvika

2022/12/01

Auditor

Date

Effectiveness of corrective action:

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Auditor

.....
Date

Doc. No. : QP-18-F-01

Issue No. : 07

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Corrective action report – Dumbara Natural Foods (Pvt) Ltd

ISO 22000:2018 Stage II audit

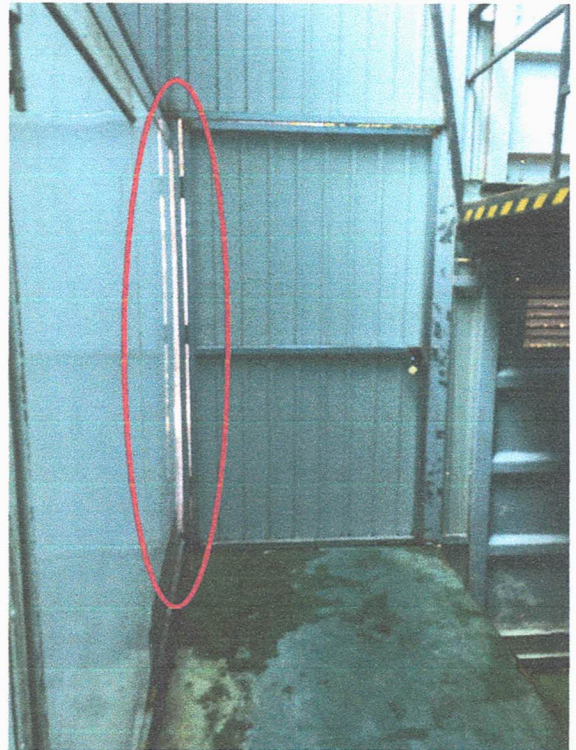
Date: 25.11.2022

Evidence for Correction

Before Correction



Open drainage



Door gap

After correction

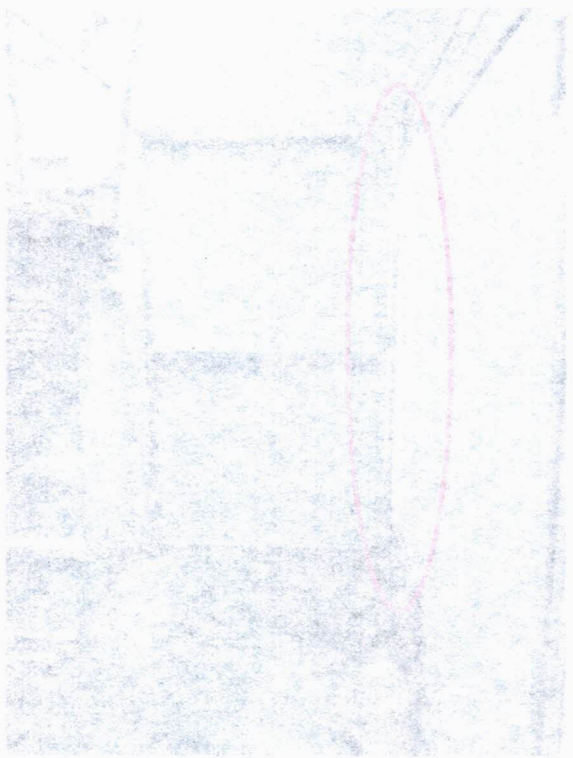


Drainage after covered

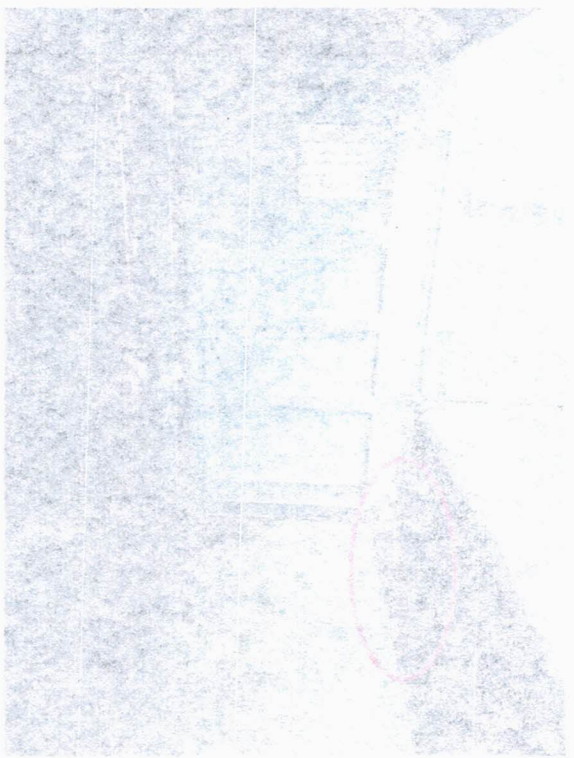


Door after cover gaps

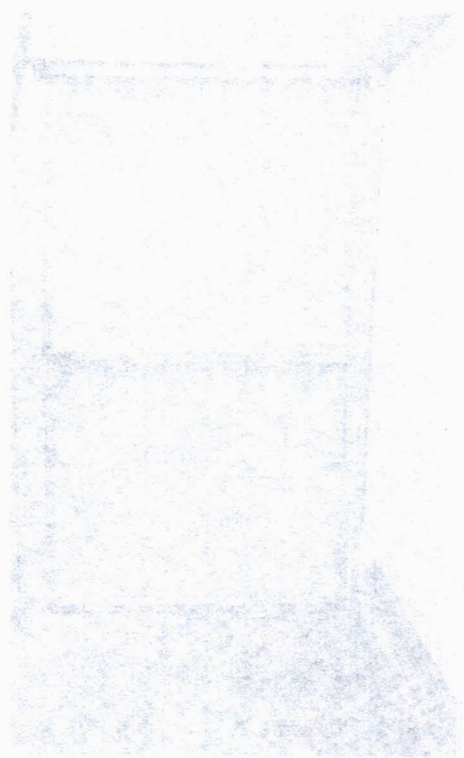
Reference for Corrective
Action: Correction



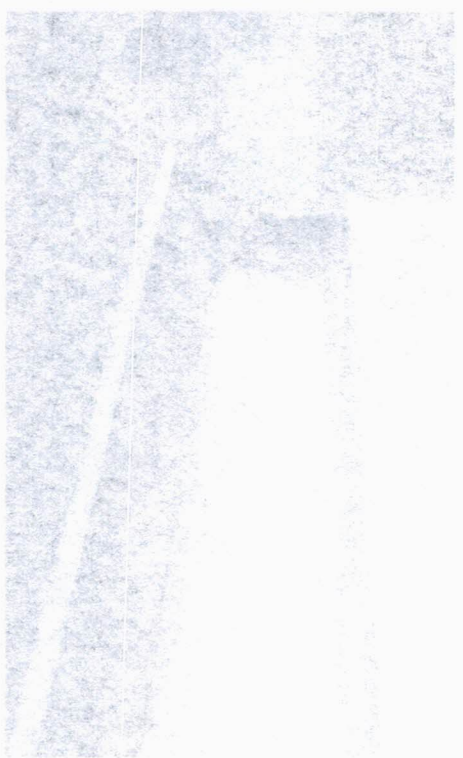
Door gap



Door damage



Door after cover gaps



Door after cover

CHECK LIST : 01 TRAINING ATTENDANCE


Training Programme Name: 1) Food safety, food hygiene & prevention of cross contamination.
2) Effective pest control activities & good housekeeping practices to minimize pest in factory premises.

Trainer Name: Rakshana de silva - FLS Consultant (SLEC)

Date: 28.11.2022

Location: Factory



Sr.No	Employee Name	Designation	Department	Signature
1	K.G.M. Kulaseeriyaa	Employee	Packing	
2	K.G.P. Kumari	"	Production	Kumari
3	Riso Manika	"	Production	
4	A.G. Thorndu	"	Production	
5	R.M.E.K. Basnayaka	"	Packing	
7	R.R.G.S.K. Rajapaksha	"	Production	
8	Pushpakumari	"	Production	
9	S.S. Wijetamarachchi	"	Production	
10	D.A.S.M. Dinumithva	Production	P.D	
11	Chani. Hansani	QA/QC	QA/QC	
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17				
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22				

Signature of Trainer: 

Date: 28.11.2022

Signature of QAO: 

Date: 28.11.2022

Reviewed by QAO	Sign: 	Date: 05/10/2022	Approved by Director	Sign: 	Date: 05/10/2022
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**IND-EXPO CERTIFICATION LIMITED
INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
NON-CONFORMITY REPORT**

Name of Organization: Dumbara Naturals Foods (Pvt) Ltd.

NC No. : 02 of 03

Section : Process

Team Leader : Tharindu Hetti arachchi

Relevant Standard : ISO 22000:2018

Auditor :

Relevant Clause : 8.2.4 h

Date of audit: 25/11/2022

Relevant company document :

Non-conformity detected:

Category : Major/Minor

The controlling process of cross contamination is not adequate.

Ex: * water has been stagnated ^{closed to} ~~at~~ cool room.

* Rust is observed in the shrink tunnel.

* Moulds have been observed in cubic jaggery molds.

.....
Auditor

Tharindu
.....
Team Leader

Hetti
.....
Auditee

Correction:

- * Concrete the floor near the cold room and properly finish the floor in washing area to prevent retain water.
- * Completely cleaned and remove all rust in the shrink tunnel.
- * Properly cleaned all the jaggery cubes molds.

Hetti
.....
Auditee

28.11.2022
.....
Date

Root cause for Non-conformity:

Due to unawareness about prevention of cross contamination.

Hetti
.....
Auditee

28.11.2022
.....
Date

Doc. No. : QP-18-F-01

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

Corrective action:

Date of completion: 28.11.2022

Awareness given to all production staff about food safety, food hygiene & prevention of cross contamination.

HRKah

28.11.2022

Auditee

Date

Verification of corrective action:

NC Closed/Open

Taken corrective action is satisfied. Therefore, NC is closed.

Dhanshka

2022/12/01

Auditor

Date

Effectiveness of corrective action:

.....
Auditor

.....
Date

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Corrective action report – Dumbara Natural Foods (Pvt) Ltd

ISO 22000:2018 Stage II audit

Date: 25.11.2022

Evidence for Correction

Before Correction



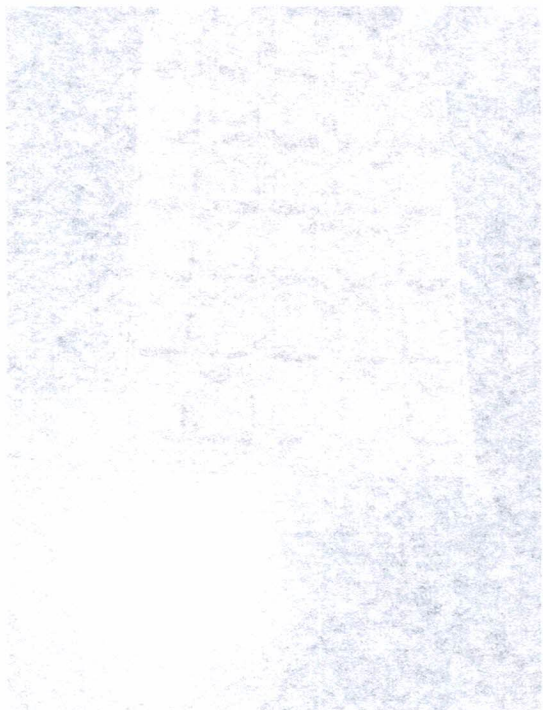
Water stagnated point near cold room



Moulds observed in jiggery cube molds



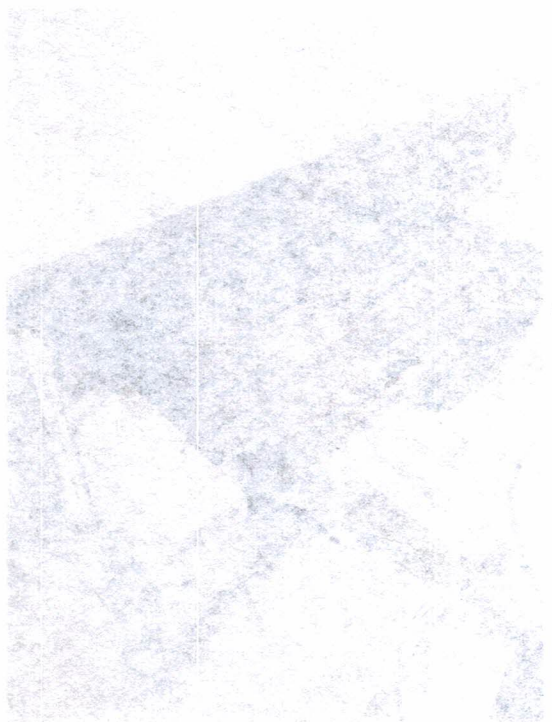
Rust observed in shrink tunnel



Mould spores of *Aspergillus* spp. on milk



Mould spores of *Aspergillus* spp. on milk



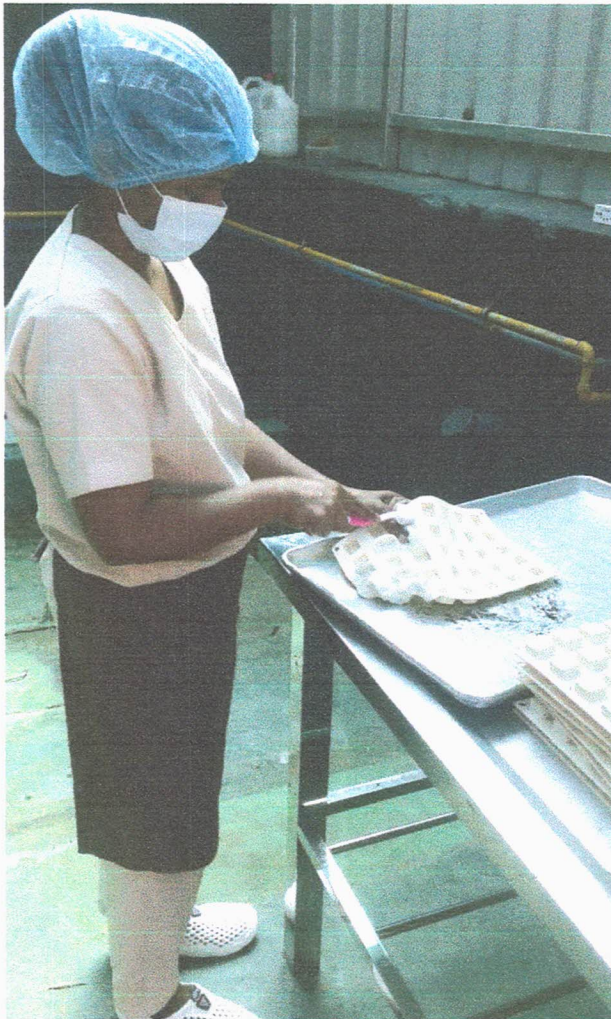
Mould spores of *Aspergillus* spp. on milk

Corrective action report – Dumbara Natural Foods (Pvt) Ltd

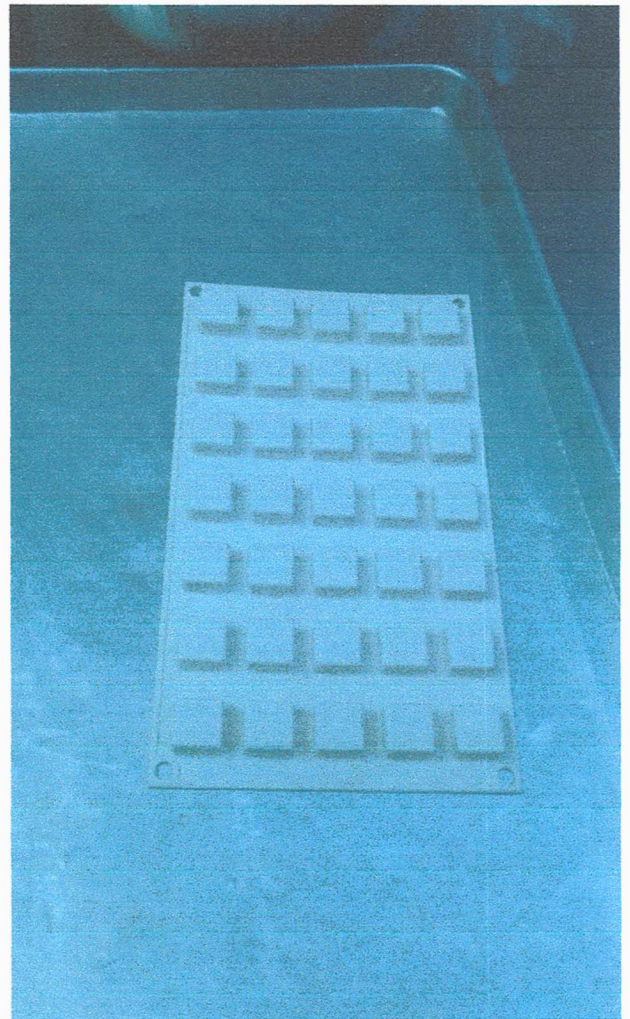
ISO 22000:2018 Stage II audit

Date: 25.11.2022

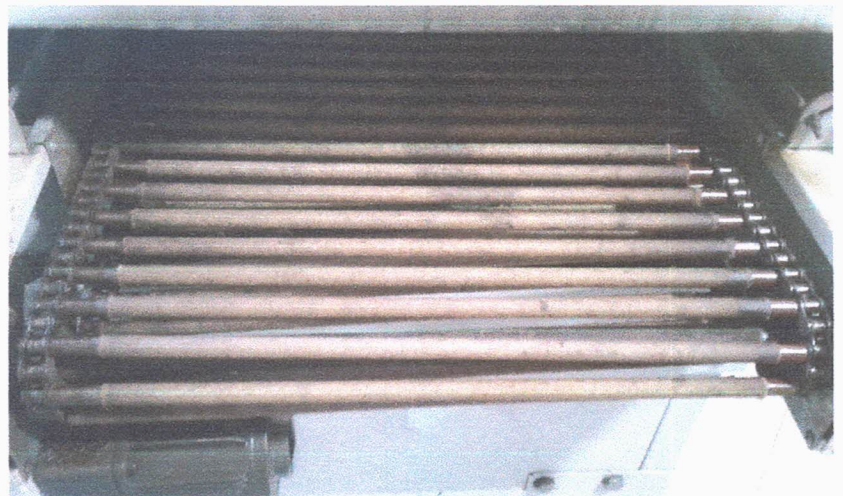
Correction & after correction



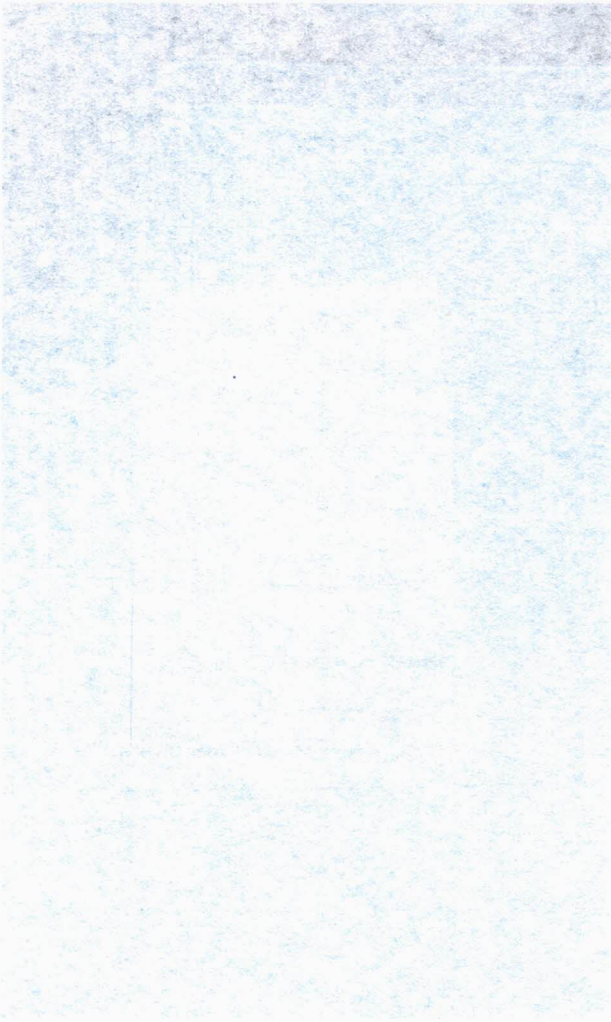
Cleaning of jaggery cube molds



Jaggery cube molds after cleaned



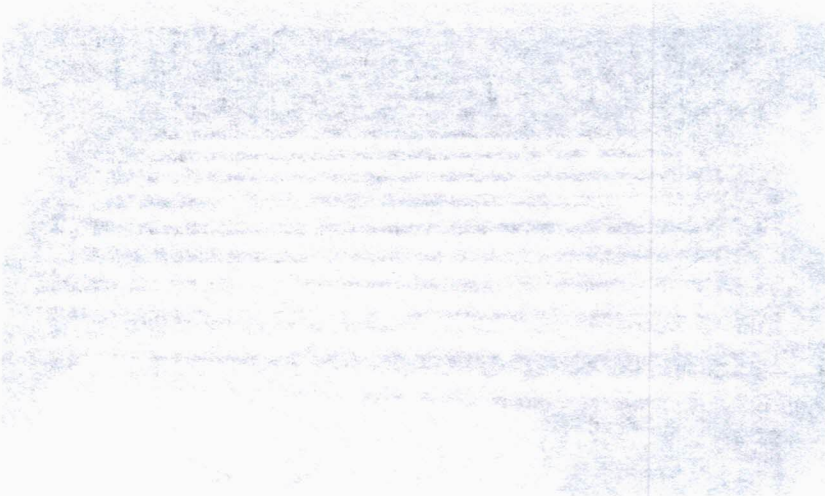
Cleaning of rust in shrink tunnel



Personnel with gloves and goggles



Personnel with gloves and goggles



Personnel with gloves and goggles



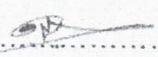
CHECK LIST : 01 TRAINING ATTENDANCE

Training Programme Name: 1) Food safety, Food hygiene & prevention of cross contamination.
 2) Effective pest control activities & good housekeeping practices to minimize pest in factory premises.

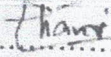
Trainer Name: Rahana de silva - FLS Consultant (SLCC)

Date: 28.11.2022 Location: Factory


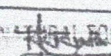
Sr.No	Employee Name	Designation	Department	Signature
1	K.G.M. Kulaseeriyana	Employee	Packing	
2	K.G.P. Kumari	"	Production	Kumari
3	Riso Manike	"	Production	Manike
4	A.G. Thorinda	"	Production	Thorinda
5	B.M.E.K. Barnayaka	"	Packing	
7	R.R.G.S.K. Rajapaksha	"	Production	Rajapaksha
8	Pushpakumari	"	Production	
9	S.S. Wikramarachchi	"	Production	Sadalya
10	D.A.S.M. Dinumithra	Production	P.S	
11	Chani Hansani	QAO	QA DP	Chani
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Signature of Trainer: 

Date: 28.11.2022

Signature of QAO: 

Date: 28.11.2022

Reviewed by QAO	Sign: 	Date: 05/10/2022	Approved by Director	Sign: 	Date: 05/10/2022
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