

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

Name of Organization: SLA Spice (Pvt) Ltd

NC No. : 03 of 05

Section :

Team Leader : Aruna Amaradasa

Relevant Standard : ISO 22000:2018

Auditor : Buddhilca Sajeewani

Relevant Clause : 8.4.2

Date of audit : 26.10.2021

Relevant company document :

Non-conformity detected:

Category : Major/Minor

Fire has been identified as a possible emergency. However maintenance of certain electric switches and switch board is poor. It is observed that sparking of switches at room number 04.


.....
Auditor


.....
Team Leader


.....
Auditee

Correction:

Immediately replace another circuit board in room number 04.


.....
Auditee

01/11/2021
.....
Date

Root cause for Non-conformity:

QAC officer not effectively analyzed possible emergency place circuit board in room number 04.


.....
Auditee

01/11/2021
.....
Date

Corrective action:

Date of completion:

Conducting Training program for QAO with FST to identified the emergency places in the factory premises.



.....
Auditee

.....
Date

01/11/2021

Verification of corrective action:

NC Closed/~~Open~~

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

.....
Auditor

.....
Date

10.11.2021

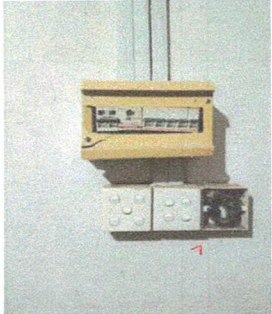
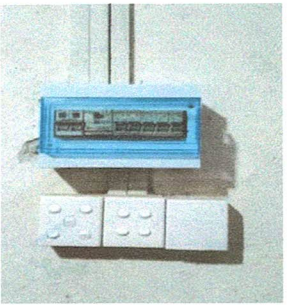
Effectiveness of corrective action:

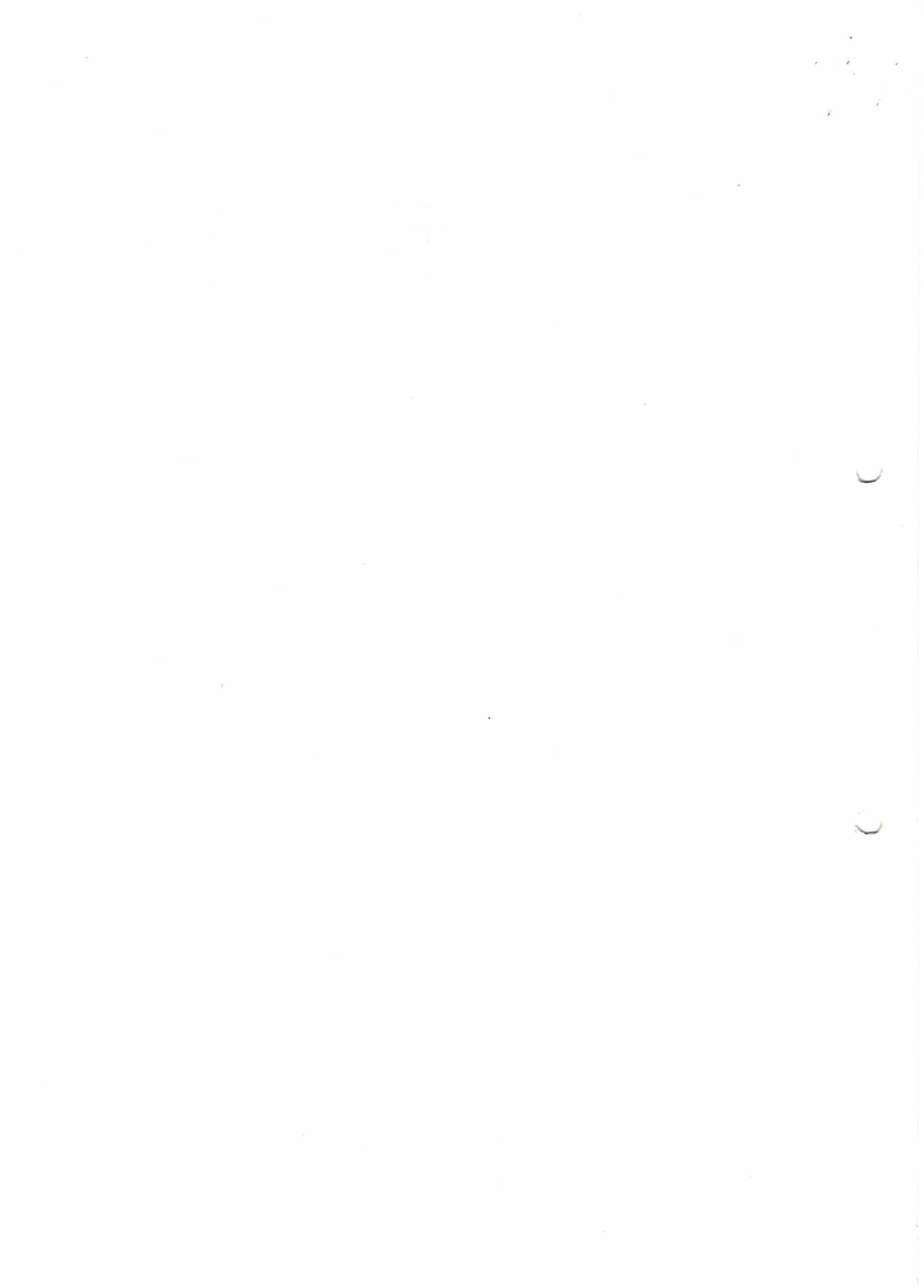
Corrective action taken is effective


.....
Auditor

.....
Date

2022/01/22

<p>NCR 03</p>	 <p>A photograph showing a yellow electrical meter mounted on a wall. Below the meter are three white electrical switches. A small red mark is visible on the wall below the switches.</p>	 <p>A photograph showing a blue electrical meter mounted on a wall. Below the meter are three white electrical switches.</p>
----------------------	---	---



	S L A Spice (Pvt) Ltd	Doc. Ref	SLASPL/FSMS/HR/01
	Food Safety Management System	Issued by	QA Officer
		Authorized by	Managing Director
	ISO 22000:2018 & HACCP/GMP	Issue Date:	27/07/2021
Revision Date:		00	
		Rev. No:	00

CHECK LIST: 1 TRAINING ATTENDANCE

Training Programme Name ① Training Programm for the identify the emergency preparedness:

Trainer Name: L.K. Narasingha Date 21/07/2021

Location: factory


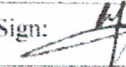
Sr.No	Employee Name	Designation	Department	Signature
1	Rajitha Kumara	Quality officer	Quality	Rajitha
2	Damith Prasanna	Production	Production	Damith
3	R.P.K. Kumara	Production	Production	Jayawardana
4	Mahesh Gunawardana	Production	"	M
5	N. Jayawardana	Factory office	Factory	J
7	Diluksum Perera	Production	Production	D
8	M.P.I. Gunawardana	Stores office	Stores	M
9	Karuna Kodithuwaku	Production	Production	K
10	Nilanthi Rajakaura	"	"	N
11	M.P.T. Gunavathi	"	"	M
12	C. Malani	"	"	C
13	S.D. Premaj	"	"	S
14	Niluka Suranji	"	"	N
15	Ranjani	"	"	R
16	R.T. Rajan	"	"	R
17				
18				
19				
20				

Signature of Trainer:

Signature of QAO:

Date:

Date:

Prepared by QAO	Sign: 	Date: 27/7/2021	Approved by MD	Sign: 	Date: 27/07/2021
-----------------	---	-----------------	----------------	---	------------------

10/10/10

10/10/10

10/10/10

10/10/10

10/10/10

10/10/10

10/10/10



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

Name of Organization: SLA Spice (Pvt) Ltd

NC No. : 04 of 03

Section :

Team Leader : Aruna Amaradasa

Relevant Standard : ISO 22000:2018

Auditor : Buddhika Sajeewani

Relevant Clause : 8.5.2.2

Date of audit : 26.10.2021

Relevant company document :

Non-conformity detected:

Category : Major/Minor

No chemical hazard is identified in the process of sulfuring.


 Auditor


 Team Leader


 Auditee



Correction:

Identify the chemical hazard in the process of sulfuring.


 Auditee



01/11/2021
 Date

Root cause for Non-conformity:

Due to unawareness of hazard identify in the process of sulfuring.


 Auditee



01/11/2021
 Date

Corrective action:

Date of completion:

Implementing the training program for identify the chemical hazard in the sulfuring process.
Update the manual.



.....
Auditee

.....
Date

01/11/2021

Verification of corrective action:

NC Closed/Open

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

.....
Auditor

.....
Date

10/11/2021

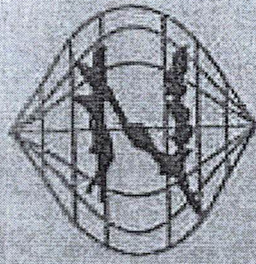
Effectiveness of corrective action:

Corrective action taken is effective

.....
Auditor

.....
Date

2023/01/27



CA Spice (Pvt) Ltd

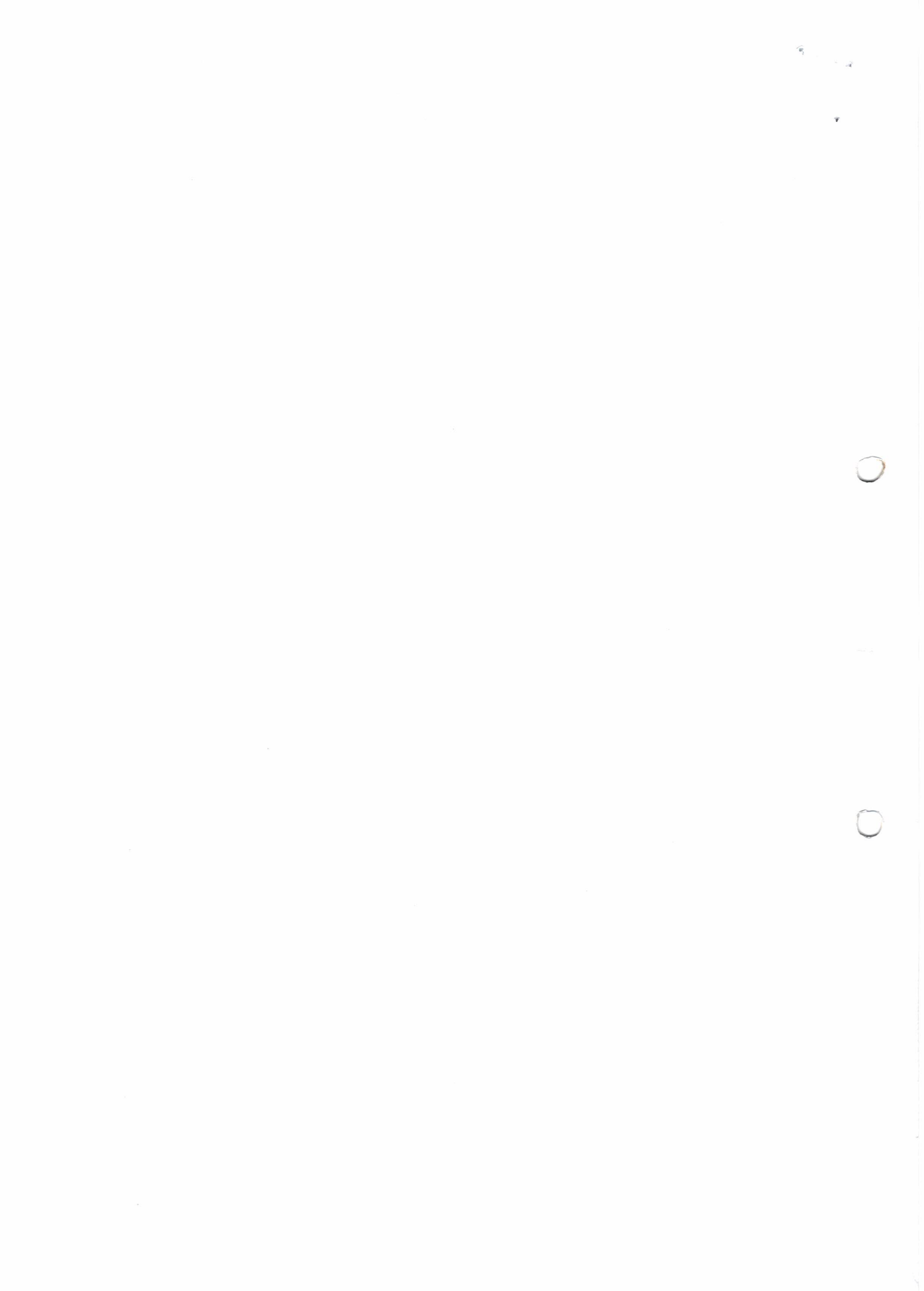
Food Safety Management System

ISO 22000:2018 & HACCP/GMP

Doc. Ref.	SLASPL/FSMS/ML/06
Issued by	QA Officer
Authorized by	Managing Director
Issue Date:	27/07/2021
Revision Date:	00
Rev. No:	00

Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	S	L	N	Q1	Q2	Q3	Q4	Q5	
So: Treatment for Cinnamon.	Biological Hazard: Cross contamination with Bacteria/fungus/pathogenic Microorganism through workers.	Personal Hygiene: SLASPL/FSMS/QA/14 Medical Check-up: SLASPL/FSMS/QA/23 Proper cleaning programme: SLASPL/FSMS/QA/01	H	L	N						According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP
	Physical Hazard: Potential Cross Contamination with Metal Nails, wooden chips, Cinnamon dust like any harmful extraneous matter.	Proper Cleaning Programme	H	L	N						

Prepared by QAO Sign: *[Signature]* Date: 27/07/2021 Approved by MD Sign: *[Signature]* Date: 27/07/2021



Name of Organization: SLA Spice (Pvt) Ltd

NC No. : 05 of 05

Section :

Team Leader : Anura Amaradasa

Relevant Standard : ISO 22000:2018

Auditor : Buddhika Sajeewani

Relevant Clause : 8.5.2.4

Date of audit : 26.10.2021

Relevant company document :

Non-conformity detected:

Category : Major/Minor

Monitoring procedure of CCP/OPRP s are not documented.

.....
Auditor

.....
Team Leader

.....
Auditee

Correction:

Identify the monitoring procedure of CCP/OPRP in the process and documented.

.....
Auditee

21/11/2021
.....
Date

Root cause for Non-conformity:

Due to unawareness of identify the procedure of CCP/OPRP.

.....
Auditee

21/11/2021
.....
Date

Corrective action:

Date of completion:

Implementing the training program for identify the monitoring
procedure of CCP/OPRP.
Update the document.



.....
Auditee

.....
Date

01/11/2021

Verification of corrective action:

NC Closed/~~Open~~

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

.....
Auditor

.....
Date

10/11/2021

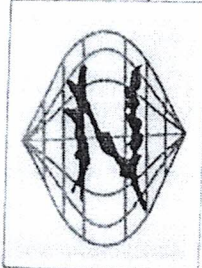
Effectiveness of corrective action:

Corrective action taken is effective

.....
Auditor

.....
Date

2023/01/27



SLA Spice (Pvt) Ltd

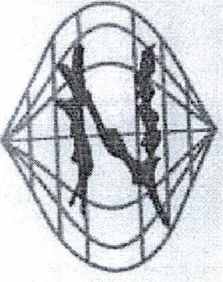
Food Safety Management System

ISO 22000:2018 & HACCP/GMP

Doc. Ref: SLA/PL/FSMS/ML/06
 Issued by: QA Officer
 Authorized by: Managing Director
 Issue Date: 27-07-2021
 Revision Date: 00
 Rev. No: 00

8.5.4.2, 8.5.4.3 Determination of Critical Limits, Action Criteria and Monitoring Systems

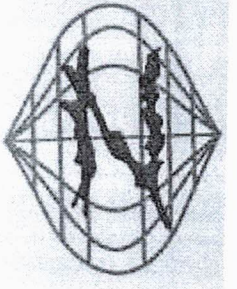
CCP No.	Process step	Hazard	Critical Limits	Monitoring Procedure			Correction/Corrective action	Verification action	Responsible	Record
				Who	What	When				
CCP1	Sulfuring	SO - Chemical Hazard Biological Hazard Physical Hazard	Correct weighing of 1.5kg of sulfur for 1000kg of cinnamon	QA Officer	Correct dosage of the sulfur	Every Batch	Using calibrated weighing scale	If the SO treated product have more than 1000g appearance, & sulfur added send a sample for external laboratory for SO testing If SO amount is 1000g only. Retest the lot	Internal lab report Scale calibration report	Factory Officer - QAO Containment Sulfuring report Check Post (SLA/PL/FSMS/QA/18)

	CSLA Spice (Pvt) Ltd		Ref	SLASPL/FSMS/ML/06
	Food Safety Management System		Issued by	QA Officer
ISO 22000:2018 & HACCP/GMP		Authorized by	Managing Director	
		Issue Date:	27/07/2021	
		Revision Date:	00	
		Rev. No:	00	

8.5.4.2, 8.5.4.3 Determination of Critical Limits, Action Criteria and Monitoring Systems

CCP No.	Process step	Hazard	Critical Limits	Monitoring Procedure			Correction/Corrective action	Verification action	Responsible	Record
				Who	What	When				
CCP1	Sulfuring	SO ₂ Chemical Hazard	Correct weighing of 1.5kg of sulfur for 1000kg of cinnamom	QA Officer	Correct dosage of the sulfur	Each Batch	Using calibrated weighing scale	If the SO ₂ treated product have more dark brown appearance & sulfur odour, send a sample for external laboratory for SO ₂ testing. If SO ₂ amount is 150mg/kg. Reject the lot	External lab report Scale calibration report	Factory Officer / QAO Cinnamom Sulfuring report Check List (SLASLPI/FSMS/QA.18)



	SLA Spice (Pvt) Ltd		Ref	SLASPL/FSMS/ML/06
	Food Safety Management System		Issued by	QA Officer
ISO 22000:2018 & HACCP/GMP		Authorized by	Managing Director	
		Issue Date:	27/07/2021	
		Revision Date:	00	
		Rev. No:	00	

Establish OPRPs (Operational Prerequisite Programmers)

OPRP No.	Process step	Hazard	Monitoring Procedure			Correction/Corrective action	Verification action	Responsible	Record	
			Who	What	When					How
OPRP01	Cinnamon Receiving	Sand ,Metal Particle stones, moisture content above 15%	factory officer	Inspection of magnet bar, cleaning of it and check with two nuts	Each batch	Visual observation , Manual cleaning	Communicate to FSMT Proper maintenance of winnowing & Change magnet	External Lab Report	QA officer	OPRP recording Check List 10 (SLASPL/FSMS/05) Cinnamon Receiving
OPRP02	Cinnamon Packing	Biological bacterial/fungus/ Pathogen growth & product which is coming with pest infestation (<i>Salmonell</i> & <i>Coliform</i> , <i>E.coli spp</i> & <i>Yeast</i> & <i>Moulds</i>)	factory officer	Moisture Content	Each batch	Using Digital Meter	If Moisture content >15% reject the lot	External Lab Report	QA officer	OPRP recording Check List 24 (SLASPL/FSMS/QA/19) Cinnamon Packing

Prepared by QAO Sign:  Date: 21/7/2021 Approved by MD Sign:  Date: 21/7/2021

