



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

Name of Organization: *Kurunduwatta Tea Factory*

NC No. : *01 of 03*

Section : *Production.*

Team Leader : *Aruna Amaradasa*

Relevant Standard : *ISO 22000:2018*

Auditor :

Relevant Clause : *8.2.4 h).*

Date of audit : *30/10/2021*

Relevant company document :

Non-conformity detected:

Category : Major/Minor

Door axil of roller machines have been located over the conveyer line. And axils are greased. Thereby there is opperhumbly to cross contamination of dhwls/bulk tea with grease.

.....
Auditor

[Signature]
.....
Team Leader

[Signature]
.....
Auditee

Kurunduwatta Tea Factory (Pvt) Ltd
MF - 1307
Udugama Road,
Gonamulla Junction,
Galle. 80054

Correction:

Axil of roller machine was covered with immediately effect and used food grade oil/grease.

[Signature]
.....
Auditee

01/11/2021
.....
Date

Root cause for Non-conformity:

Due to unawares food safety team about Good Manufacturing Practices and did not use the food grade oil and grease for all machines.

[Signature]
.....
Auditee

01/11/2021
.....
Date

Corrective action:

Date of completion:

Trained the Food safety team and All ~~other~~ Production assistance about GMP and to be used Food grade oil and grease for the all machines, by External FS Consultant (SLQC).


.....
Auditee

05/11/2021
.....
Date

Verification of corrective action:

NC Closed/Open

Evidence provided for the corrective action taken is verified in NC closed.


.....
Auditor

25/11/2021
.....
Date

Effectiveness of corrective action:

Taken corrective action is effective.


.....
Auditor

2022/10/10
.....
Date



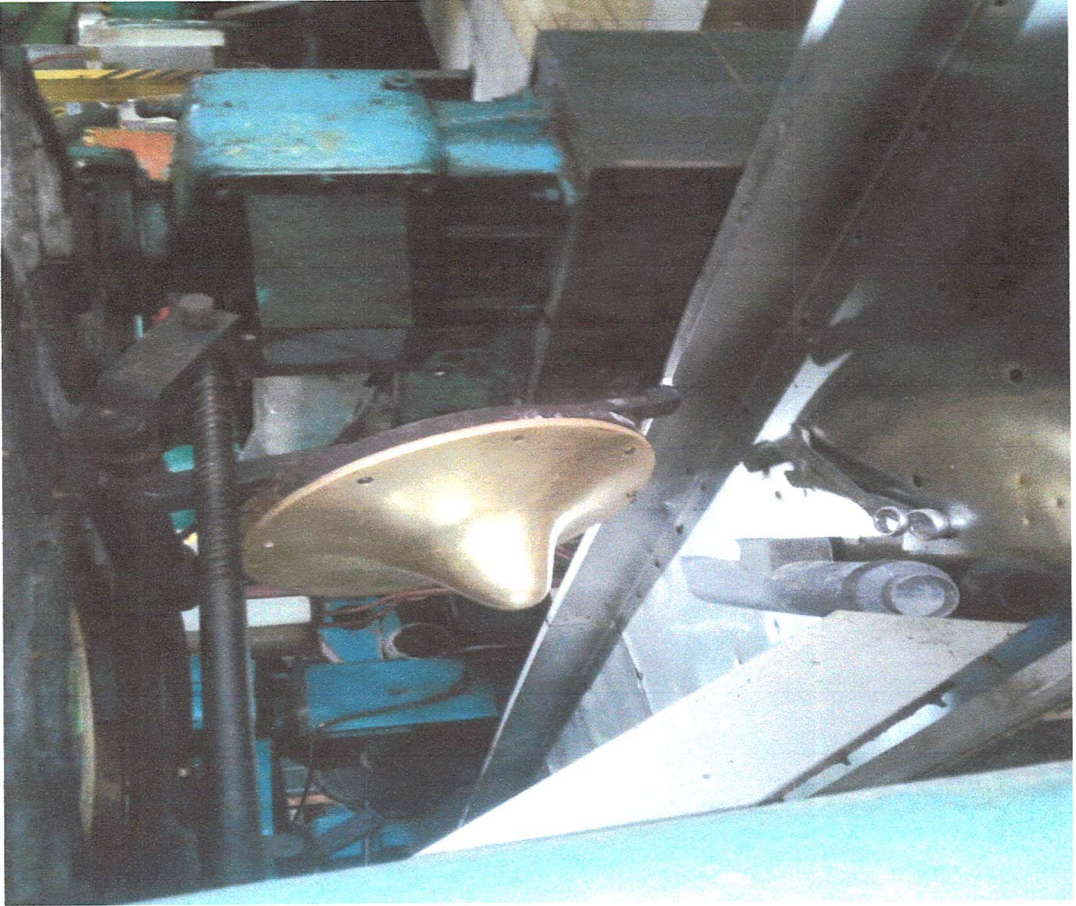
SRI LANKA QUALITY CENTER

Hot Line +94 716905308, +94 773148141, +94 112 568589 Email: srilankaqualitycenter@gmail.com

Axil of Roller Covered

NC 01 – Evidences

Before



After



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SRI LANKA QUALITY CENTER

Hot Line +94 716905308, +94 773148141, +94 112 568589 Email: srilankaqualitycenter@gmail.com

Food Grade Lubricant Use for Machines
NC 01 – Evidences

Food grade lubricants - General purpose grease LGFP 2



Index Mechanical tools Hydraulic tools Heaters Alignment Instruments Lubrication Demo tools

Description

SKF grease LGFP 2 is clean, non-toxic, non-staining grease based on medical white oil and aluminium complex soap especially formulated for food industry. This premium quality general purpose grease is suitable for a wide range of applications in the food and beverage industry.

SKF LGFP 2 offers as well:

- Good pumpability
- Excellent grease life
- Excellent corrosion resistance
- High water resistance

SKF LGFP 2 food grade grease is neutral towards seals and polymers which makes it suitable for almost any sealed application.

SKF LGFP 2 is NSF H1, Halal and Kosher certified

Application

SKF grease LGFP 2 is suitable for the following applications:

- Bakery equipment
- Food processing equipment
- Multipack cassette bearings
- Wrapping machines
- Conveyor bearings

This grease is used in the pre-filling of SKF bearings under the product designation GFF.



Available pack sizes

Pack size

- 420 ml cartridge
- 1 kg can
- 18 kg pail
- 180 kg drum
- LAGD series 125 ml
- TLSD series 125 ml
- TLSD series 125 ml refill
- TLSD series 250 ml
- TLSD series 250 ml refill
- TUMR 101 series 120 ml refill (incl. battery)
- TUMR 201 series 120 ml refill
- TUMR 101 series 360 ml refill (incl. battery)
- TUMR 201 series 360 ml refill

LGFP 2

Designation

- LGFP 2/0.4
- LGFP 2/1
- LGFP 2/18
- LGFP 2/180
- LAGD 125/FP2
- TLSD 125/FP2
- LGFP 2/SD125
- TLSD 250/FP2
- LGFP 2/SD250
- LGFP 2/MR120B
- LGFP 2/MR120
- LGFP 2/MR380B
- LGFP 2/MR380

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Kuruduwatta Tea Factory Pvt Ltd

Doc. Ref

KTFPL/FSMS/HR/01

Food Safety Management System

Issued by

QA Officer

Authorized by

Factory Manager

Issue Date:

19/05/2021

ISO 22000:2018

Revision Date:

00

Rev. No:

00

CHECK LIST: 01

TRAINING ATTENDANCE

Training Programme Name Training on GMP, Pest controlling
Machines cleaning, Implementing 5S system
and maintaining.

Trainer Name: Mr. Prasanna Date: 05.11.2021

Location: Factory

Sr.No	Employee Name	Designation	Department	Signature
1	G. L. Ranjani	P.A.	Production	[Signature]
2	S. J. Chandrawathi	"	"	[Signature]
3	P. J. Mallika	"	"	[Signature]
4	V. A. G. Chaturanga	"	"	[Signature]
5	A. G. Shironi	"	"	[Signature]
7	J. M. B. Malakanti	"	"	[Signature]
8	U. L. Chandrapatha	"	"	[Signature]
9	U. L. Kalitha	"	"	[Signature]
10	K. M. J. Mangalika	"	"	[Signature]
11	G. K. Mallika	"	"	[Signature]
12	B. Ruwani	"	"	[Signature]
13	V. P. Ranjathala	"	"	[Signature]
14	J. T. Malchi	"	"	[Signature]
15	R. B. Dinusha	"	"	[Signature]
16	A. W. G. Kumaleni	"	"	[Signature]
17	U. G. Chandrani	"	"	[Signature]
18	M. M. Kamunuwath	"	"	[Signature]
19	P. J. Malchi	"	"	[Signature]
20	G. Anoma	"	"	[Signature]

Signature of Trainer: Prasanna

Date: 05/11/2021

Signature of QAO: [Signature]

Date: 05/11/2021

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Kuruduwatta Tea Factory Pvt Ltd	Doc. Ref	KTFPL/FSMS/HR/01
	Issued by	QA Officer
	Authorized by	Factory Manager
	Issue Date:	19/05/2021
	Revision Date:	00
Food Safety Management System	Rev. No:	00
ISO 22000:2018		

CHECK LIST: 01 TRAINING ATTENDANCE

Training Programme Name Training on GMP, 5S method, Machines cleaning, use the food grade oil/grease for the machines and Verification of products/water, Pest Controlling Methods

Trainer Name: Mr. Prasanna Date: 05-11-2021

Location: Factory

Sr.No	Employee Name	Designation	Department	Signature
1	S. K. Uthenege	FIH	production	[Signature]
2	S. S. Wewasinghe	QA	QA	[Signature]
3	M. Dharmasena	M/O	Maintenance	[Signature]
4	K. Saranjith	S/O	Stores	[Signature]
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19				
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Signature of Trainer: Prasanna
Date: 05/11/2021

Signature of QAO: [Signature]
Date: 05/11/2021

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