

**FOR – GMP / HACCP / FSMS**

Requirement as per ISO/TS 22003:2013

Information	Details
Name of the company	Mesmaid Hotel & club
Size	96
Scope	sourcing, storage, preparation and serving of food and beverage.
Complexity High / Medium / Low / Limited / Special	-
Particular Categories / Sectors	E
Technological and regulatory context	-
Outsourcing of activities included in the scope of the management system	-
Results of any prior audits	-
No of sites and multi-site consideration	-
The risk associated with the products, process / activities of organization	-
If Audits are combined : Joint / Integrated:	-
<b>Reference : ISO /TS 22003: 2014 Annex B</b>	

Minimum Audit Time for Single Site (Ts) = (TD + TH + TMS + TFTE)

Where,

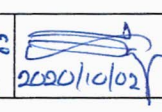
TD – is the basis on-site audit time

TH – is the audit days for additional HACCP studies

TMS – is the audit days for absence of relevant management system

TFTE – is the audit days per number of employees

For each additional site visit (Tm) = Ts x 50/100

Category	TD	TH	TMS	TFTE	Initial certification on audit time (Ts)	For each additional Site Visited (Tm)	Surveillance audit	Re-certification Audit time	Signature & Date
<b>1. Certification Audit / Recertification Audit</b>									
	1.0	-	-	1.5	2.5 ≈ 3 days	-	$\frac{2.5}{3} = 0.83$ ≈ 1 day	$\frac{2.5}{3} \times 2 = 1.66$ ≈ 2 days	 2020/10/02
<b>2. Surveillance I</b>									
<b>3. Surveillance II</b>									

**Note - Remarks for Justification:**