

Buddhika Sajeewani

From: Buddhika Sajeewani <buddhika@indexpo.lk>
Sent: Wednesday, August 19, 2020 9:24 AM
To: 'samuditha@nbc.lk'; 'sadeep@multichemi.com'
Cc: aruna@indexpo.lk; mihiri@indexpo.lk; isuru@indexpo.lk; shantha@indexpo.lk
Subject: Audit plans FSMS & QMS
Attachments: (QP-05-PL-03) Audit plan -Stage I- FSMS 2018 .pdf; Audit Plan -.pdf

Dear Mr. Samuditha,

Please find the Stage I- Audit plans attached herewith. If there are any objections with regard to any of the issues or for any information / clarification, please feel free to contact Certification Manager (Ms. Mihiri Fernando) ASAP. If not please confirm the audit plan to undersigned. Thank you.

Best regards


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INDEXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
AUDIT PLAN STAGE I- FSMS

Name of the organization : Europa Quality Foods Ltd
Assessment site : No 23, Templeburg Industrial Estate, Panagoda, Homagama
Type of audit : Stage I
Applicable standard : ISO 22000: 2018
Scope : Activities pertaining to manufacturing dehydrated fruits, vegetables and herbs, fruit juices, soya based products and vegan products
Objective : To determine compliance of the FSMS with the requirements of ISO 22000:2018
Date of audit : 19.08.2020

Audit team :
 Mr. Aruna Amaradasa Team Leader

0930 h – 0945 h Review of documents & Adequacy audit findings
 0945 h – 1000 h Opening meeting
 1000 h – 1015 h Tea Break
 1015 h – 1100 h Brief visit to the site

TIME	Management	Management
1100 h -1215 h	Understanding the Organization and its context (4.1) Understanding the needs and expectation of interest parties (4.2) Determining the scope of FSMS (4.3) FSMS and its Processes (4.4)	Externally developed elements of FSMS (7.1.5) Control of externally provided process, product and services (7.1.6) Operational planning and control (8.1) Prerequisite programs (8.2)
		AA
1215 h – 1300 h	Management/ Production Leadership and commitment (5.1) Customer focus (5.1.2) Policy (5.2) Organizational roles, responsibilities and authorities (5.3)	Management/ Production Traceability system (8.3) Emergency preparedness and response (8.4) Hazard control (8.5)
		AA
1300 h – 1330 h	LUNCH	
1330 h – 1415 h	Resources (7.1) General (7.1.1) People (7.1.2) Infrastructure (7.1.3) Work Environment (7.1.4) Competence (7.2) Awareness (7.3)	Updating the information specifying the PRPs and the hazard control plan (8.6) Control of monitoring & measuring (8.7)
		AA
1415 h – 1500 h	Management/ Production Communication (7.4) Documented information (7.5) Monitoring, measurement, analysis and evaluation (9.1)	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9)
		AA
1500h – 1600 h	Management Internal Audit (9.2) Management review (9.3)	Management/ Production Nonconformity and corrective action (10.1) Continual improvement (10.2) Update to the food safety management system (10.3)
		AA

1660 h -1615 h Auditors' review
 1615 h – 1645 h Closing Meeting

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Reviewed and approved by : Director

Issued by : Management Representative