

Name of Organization: Shances Food Products

NC No. : 03 of 05

Section : FST

Team Leader : Arune Amaradasa

Relevant Standard : ISO 22000:2018

Auditor :

Relevant Clause : 8.5.4 / 8.5.2

Date of audit : 2021/11/11

Relevant company document :

Non-conformity detected:

Category : Major/Minor

Heat treatment has been applied for glass empty bottle and filled glass bottle. This operation is specifically designed to control microbiological hazards. However these processes have not been recognized in the hazard control plan

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Auditor

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Team Leader

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Auditee

Correction:

Heat treatment process will be include in the hazard control plan.

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Auditee

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Date

Root cause for Non-conformity:

Importance of the record maintain not advised by the consultant untill audit takeplace.

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Auditee

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Date

Corrective action:

Date of completion:

Arrange a time and temperature record at the processing line.



Auditee

17/11/2021

Date

Verification of corrective action:

NC Closed/Open

Evidence provided for the corrective action taken is verified & NC is closed



Auditor

20/11/2021

Date

Effectiveness of corrective action:

Corrective action is effective



Auditor

27-09-2022

Date

Shanees Food Products

ISO 22000:2018 Food Safety Management System

Document name	CCP Plan	Original date	2021/10/04
		Revision date	-
Document no	SFP/FSMS/R/10	Revision no	0
Prepared by	FSTL	Reviewed and Approved by	Proprietor

CCP No	Steps	Hazard Description	Critical limit	Monitoring			Correction & Corrective action	Records	Verification of monitoring activities
				What	How	Frequency			
1	Heating the containers prior filling	B - Survival of spoilage and pathogenic microorganism	80 °C 20 min	Temperature	Monitoring the temperature using a thermometer	Each Batch	FSTL	Temperature Monitoring Record SFP/FSMS/R/31	Thermometer Calibration Product Testing
CCP 02	Thermal Treatment for the finish product	B - Survival of spoilage and pathogenic microorganism	80 - 90 °C 15 min						