



**INDEXPO CERTIFICATION LIMITED**  
**MANAGEMENT SYSTEMS CERTIFICATION SCHEME**  
**AUDIT PLAN SURVEILLANCE - FSMS**

**Name of the organization** : Shanees Food Products  
**Assessment site** : No.17/A/1/1, Vihara Mawatha, Kolonnawa  
**Type of audit** : Surveillance II  
**Applicable standard** : ISO 22000:2018, SLS 1266:2011, SLS 143:1999  
**Scope** : Activities pertaining to manufacturing of kata sambol, Maldives fish sambol, chilli paste, coconut sambol, kochchi sambol, fruit juice ( woodapple, mixed fruit, mango) and fruit jam (woodapple, mixed fruit, mango)  
**Objective** : To determine compliance of the FSMS with the requirements of ISO 22000:2018  
**Date of audit** : 07.10.2023  
**Audit Criteria** : ISO 22000:2018, SLS 1266:2011, SLS 143:1999 and other applicable requirements

**Audit team** :  
**Mr. Aruna Amaradasa (AA)** : Team Leader  
**Ms. Buddhika Sajeewani (BS)** : Team Member

1000 h – 1015 h Opening meeting  
 1015 h – 1020 h Tea Break  
 1020 h – 1100 h Review of documents & previous audit findings  
 1100 h – 1300 h Visit to the site  
 1300 h – 1330h Lunch

Time	Management	Management
1330 h -1400 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)	Operational planning and control (8.1) Prerequisite programs (8.2)
	BS	AA
1400 h – 1430 h	Management/ Production	Management/ Production
	Actions to address risks and opportunities (6.1) Objectives of the FSMS and planning to achieve them (6.2) Planning of changes (6.3)	Traceability system (8.3) Emergency preparedness and response (8.4)
1330 h – 1415 h	BS	AA
	Resources (7.1) Documented information (7.5) Monitoring, measurement, analysis and evaluation (9.1)	Hazard control (8.5) Updating the information specifying the PRPs and the hazard control plan (8.6) Control of monitoring & measuring (8.7)
1415 h – 1500 h	BS	AA
	Management/ Production	Management/ Production
1415 h – 1500 h	Internal Audit (9.2) Management review (9.3) Nonconformity and corrective action (10.1) Continual improvement (10.2) Update to the food safety management system (10.3)	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9)
	BS	AA

1500h – 1510h Tea Break  
 1510 h -1530 h Auditors' review  
 1530 h – 1600 h Closing Meeting (Scope confirmation, Acknowledgement of NCRs/ Handing over of report/ Use of Logo)

Doc. No. : QP-06-PL-03

Issue No. : 05

Issue Date : 2017-03-21

Revision No: 01

Revision Date: 2020.03.30

Reviewed and approved by : Director

Issued by : Management Representative

Page 01 of 01