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IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

NON-CONFORMITY REPORT

Name of Organization: The Surf NC No. : 01 of 04

Section : Management Team Leader : S. L. Givige

Relevant Standard : ISO 22000 Auditor : Felicia Weerawardena

Relevant Clause : 4.2.2 Date of audit : 2012-04-26

Relevant company document : 2:11.1.5

Non-conformity detected Category : Major/Minor

External documents used in the FSMS have not been listed in the Master list of documents as per the Procedure.

Auditor Weerawardena Team Leader : [Signature]

Correction:
External documents used in the FSMS will be included into the master document list.

Auditee [Signature]

Root cause for Non-conformity
The Master document list was not completed as per the standard requirement.

Auditee [Signature]

Proposed corrective action : Proposed date of completion: 27/04/2012
The External documents used in the FSMS should be listed in the Master document list as requested in the standard. 28/04/2012

Auditee [Signature] Date

Verification of corrective action NC Closed/Open
The corrective taken is verified as effective on the documentary evidence.

Auditor [Signature] Date 2012-05-03

Effectiveness of corrective action
The corrective action taken is verified as effective

Auditor [Signature] Date 2013-04-18



Document Master List
Annexure -11

ISSUE DATE :	10.01.2012
ISSUE NO:	01
REVISION NO:	01
REVISION DATE:	27.04.2012
PAGE NO.	04 of 04

EXTERNAL DOCUMENTS

Document Title	Description	Available With *	
		Master copy	Controlled copy
ISO 22000:2005 Standard	Food Safety Management System Requirement for Any Organization in the Food Chain	FSTL	GMO, R&BM, ENG
CAC/RCP 1-1969, Rev,4-2003	Recommended International code of practice General principles of food hygiene	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 614:1983	Specification for Potable Water Part 1 Physical and Chemical Requirements	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 614: Part 2:1983	Specification for Potable Water Part 2 Bacteriological Requirements	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 143 : 1999	Code of Practice for General Principles of Food Hygiene (Second Revision)	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 614:1983	Specification for Potable Water Part 1 Physical and Chemical Requirements	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 614: Part 2:1983	Specification for Potable Water Part 2 Bacteriological Requirements	FSTL	GMO, R&BM, ENG
Sri Lanka Standard 143 : 1999	Code of Practice for General Principles of Food Hygiene (Second Revision)	FSTL	GMO, R&BM, ENG

*Note: FSTL – Food Safety Team Leader, GMO –General Manager Operations, R&BM- Restaurant and Bar Manager, ENG- Engineer

✓
6/5/03

PREPARED BY	REVIEWED AND APPROVED BY
Food Safety Team Leader 	General Manager Operations



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IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

NON-CONFORMITY REPORT

Name of Organization: The Surf. NC No.: 02/154

Section: Team Leader:

Relevant Standard: ISO 22000:2005 Auditor: S-L-Ginige

Relevant Clause: 7.2-PRPs Date of audit: 2012-04-26

Relevant company document: PRP Program Section

Non-conformity detected Category: Major/Minor

The door to the door frame at the maintenance to the KITCHEN SECTION has gaps which would allow pest infestation entry

Auditor Team Leader: S L Ginige

Correction: Door should be closed well to prevent access to pests through this point.

Auditee: S L Ginige

Root cause for Non-conformity The main entrance door was not constructed well to prevent pest access into the kitchen.

Auditee: S L Ginige

Proposed corrective action: The main entrance door should be repaired properly to prevent pest entering into the kitchen area. Proposed date of completion: 30/04/2012. The possible pest Access also check & repair.

Auditee: S L Ginige Date: 28/04/12

Verification of corrective action NC Closed/Open

Corrective action taken is verified as effective on the photographic evidence provided

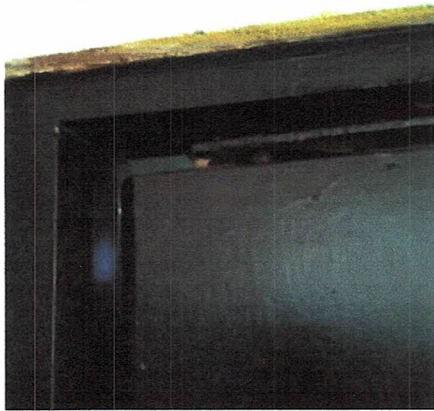
Auditor: S L Ginige Date: 2012-05-03

Effectiveness of corrective action

Corrective action taken is verified as effective.

Auditor: S L Ginige Date: 2012-04-18

BEFORE : DOOR GAPS IN THE KITCHEN ENTRANCE



AFTER: GAPS SEALED WITH WOOL BEADINGS



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INEXPO

IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

NON-CONFORMITY REPORT

Name of Organization: Surf NC No.: 103/104

Section: Dry stores Team Leader:

Relevant Standard: ISO 22000 Auditor: S. L. Ginge

Relevant Clause: 7.2 PRP ~~111~~ Date of audit: 2012-04-26

Relevant company document: PRP-Program Sec 111

Non-conformity detected Category: Major/Minor

one light bulb in this store is not covered. (creating a risk of contamination due to an explosion or breakage)

Auditor: Sufin Team Leader:

Correction: The tube bulb in the stores will be covered well. Any other more powerfull bulbs will be fixed in the dry Food stores.

Blinda
Auditee Eng.

Root cause for Non-conformity: Bulb covers not available WIRING layout is not sufficient for another bulb.

Blinda
Auditee Eng.

Proposed corrective action: Proposed date of completion: 30/04/2012

- All the uncovered bulbs should be covered properly.
- change the wiring layout as per the requirement in

Blinda the area and fix 28/04/12
Auditee more bulbs. Date

Verification of corrective action NC Closed/Open
Corrective action is verified as effective on the photographic evidence provided

Sufin 2012-05-03
Auditor Date

Effectiveness of corrective action
Corrective action taken is verified as effective

Sufin 2012-05-18
Auditor Date

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BEFORE : BARE TUBE BULBS



AFTER : COVERED TUBE BULBS & INCREASED LIGHTING



hr
05/03



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

Name of Organization: Surf NC No.: 04104
 Section: Kitchen Team Leader:
 Relevant Standard: ISO 22000:2005 Auditor: S.L. Ginge
7.6.1
 Relevant Clause: 7.6.1: HACCP Plan Date of audit:
 Relevant company document: HACCP Plan

Non-conformity detected Category: Major/Minor
 CCP-1. The monitoring system documented is not in line with the floor operation (actual monitoring method) on the evidence obtained from section chef.
 Auditor S.L. Ginge Team Leader [Signature]

Correction:
 The HACCP Plan for CCP-1 should be revised as per the Actual.
 Auditee [Signature]

Root cause for Non-conformity
 The HACCP plan for CCP-1 was not documented as per the Actual floor operation.
 Auditee [Signature]

Proposed corrective action: Proposed date of completion:
 HACCP Plan for CCP-1 should be revised as per the Actual floor operation as required by the Standard. 27/04/2012
 Auditee [Signature] Date 27/04/12

Verification of corrective action NC Closed/Open
 Corrective action taken is verified as effective on the documentation provided
 Auditor [Signature] Date 2012-05-03

Effectiveness of corrective action
 The corrective action taken is verified as effective
 Auditor [Signature] Date 2012-04-18



The first part of the document
 discusses the importance of
 maintaining accurate records
 and the role of the
 committee in this regard.

1955

The second part of the document
 details the findings of the
 investigation and the
 recommendations made by the
 committee.

It is noted that the
 committee has identified
 several areas for
 improvement and has
 proposed specific
 measures to address these
 issues.

The committee believes that
 these measures are essential
 for ensuring the
 integrity and
 effectiveness of the
 organization.

The committee also
 wishes to express its
 appreciation to the
 staff and members who
 have assisted it in
 its work.

Finally, the committee
 urges the organization to
 take prompt action on
 the recommendations
 set forth in this report.



HACCP PLAN
APPLICATION OF HACCP PRINCIPLES 3, 4 & 5
For Meat Items- (Hazard Analysis 4.1)


Section	: V
Page	: 03 of 20
Date of Issue	: 01.11.2011
Issue No.	: 01
Date of Revision	: 27.04.2012
Revision No.	: 01

Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action		
				What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
17 Cooking, Frying, Roasting, Grilling, Braising, Steaming	CCP 1B	Biological All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Core Temperature at Cooking 75°C or more than 75°C for 15 seconds	Temperature	Get the core temperature of meat item by using a Thermometer	Once a batch	Responsibility Chef in Charge <u>Records</u> Temperature Monitoring Check List	If observed temperature below 75°C. Cook until 75°C.	Responsibility Chef in Charge <u>Records</u> -Temperature Monitoring Check List -Corrective Action Report

✓
11/11/11

PREPARED BY 	APPROVED BY
Food Safety Team Leader	General Manager Operations

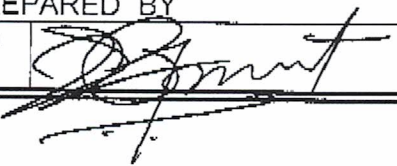
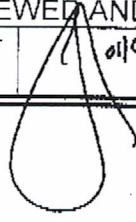


 The Surf <small>Memoria - Sri Lanka</small> <small>A CMC Pinnacle Hotel</small>	<h2>Document Master List</h2>	ISSUE DATE :	10.01.2012
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Sri Lanka Standard 143 : 1999	Code of Practice for General Principles of Food Hygiene (Second Revision)	FSTL	GMO, R&BM, ENG
Food Act No.26 of 1980	Regulations made by the Minister of Health in consultation with the Food Advisory Committee in terms of section 32 of the Food Act No.26 of 1980	FSTL	GMO, R&BM, ENG

*Note: FSTL – Food Safety Team Leader, GMO –General Manager Operations, R&BM- Restaurant and Bar Manager, ENG- Engineer

PREPARED BY		REVIEWED AND APPROVED BY	
Food Safety Team Leader		General Manager of Operations	 01/05/12