



IND-EXPO CERTIFICATION LIMITED

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION
SCHEME**

STAGE I AUDIT REPORT

ISO 22000:2018

**JONAC COCO LANKA
(PRIVATE) LIMITED**



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MANAGEMENT SYSTEMS CERTIFICATION SCHEME
STAGE I AUDIT REPORT –ISO 22000:2018

1. NAME OF ORGANIZATION : Jonac Coco Lanka (Private) Limited

2. ADDRESS OF HEAD OFFICE : No. 484/2/2/2, Jayasinghe Mawatha, Nugape, Pamunugama, Sri Lanka

3. FACTORY/LOCATIONS/SITES/OUTLETS : Same as 2

4. CONTACT DETAILS

4.1 Name : Mr. Nimal Colomobogama

Designation : Managing Director

4.2 Tel : 011 58 31 320

Mob: 0777386720

Fax : 01122423333

E-mail : liberty@eureka.lk

5. APPLICABLE STANDARD : ISO 22000:2018

6. FILE NO. :

7. SCOPE OF CERTIFICATION : Activities pertaining to manufacturing of Productions of virgin coconut oil, coconut oil, paring coconut oil and white coconut oil

8. APPLICABLE SECTOR : C IV

10. NO. OF EMPLOYEES : 12

11. DATE OF AUDIT : 17.05.2022

12. TYPE OF AUDIT : Stage I

13. AUDIT TEAM :

Ms. Sammani Samarawickrama (SS)

Team Leader

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14. AUDIT OBJECTIVES:

The objectives of this audit were:

- to confirm that the management system has been planned to conform with all the requirements of the audit standard including availability of documented information required;
- to understand the scope of the management system of the client with regards to operational sites, processes, equipment and the complexity of the operation(levels of controls established particularly in case of multiple site), applicable statutory, regulatory and contractual requirements;
- to confirm the readiness and planned arrangements for the Stage 2 audit.

15. FINDINGS OF THE AUDIT:

SERIAL NO.	RELEVANT CLAUSE IN ISO 22000:2018	FINDING	REMARKS
1	5.2	Food Safety policy does not supports any framework for setting and reviewing objectives of the FSMS and does not states the commitment required to satisfy food safety requirements including statutory and regulatory requirements.	
2	5.3.2	Food Safety Team Leader is not given the authority in ensuring the relevant competencies of the food safety tram is met.	
3	6.2	No measures are taken to ensure that the objectives of the FSMS are monitored, verified and communicated well.	
4	7.2	Training schedule does not ensure that the FS team gains multi-disciplinary knowledge and experience in developing and implementing FSMS.	
	7.4	External originated documents such as ISO 22000:2018 standard, SLS 32 standard was not available at the premises at the time of audit Supplier list is not maintained and no evidence are available on supplier evaluations carried out	
5	8.2	Following non-conformities are observed in terms of PRPs <ul style="list-style-type: none"> • Surrounding of the factory premises is not cleaned as it supports breeding of rodents. • Wet section is not covered properly for preventing the entrance of flies and other insects. • Hand washing area is not established for wet section with detergents • Workers are not provided with uniforms, 	

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		<p>footwear and no measures to clean themselves before entering to the factory.</p> <ul style="list-style-type: none"> • Workers are not provided with safety gloves or any safety ware specially for during deshelling and depairing. • Wooden structure of equipment are observed with algal growth. • Collection of pairings were done using a polythene bag on floor • Use of plastic buckets is observed for collection of food materials • Pest control measures are not taken. • Both wet section and dry section doors are open to outside during the production • Packed VCO cans and Coconut cake (remaining of oil expelled kernels), packed in polythene bags are seen kept on floor. • Employees are not daily checked for their hygienic condition before commencing days' work • Equipment, utensils and some other materials (ex cement, car setas etc.) which are not used for operations and can be a serious safety hazard are seen in the dry section without proper partitioning. • Entrance and exit to the dry section and wet section have not demarcated as well as product flow is not mapped as many doors are available. 	
6	8.3	Traceability system does not supports measures taken for reworking of material and products and the distribution of end product is not mapped.	
7	8.4	Fire drill is not carried out and fire extinguishers are not adequate for the purpose. Emergency preparedness plan is not tested periodically for ensuring its practicality.	
8	8.5.1	<p>No documented information is evident for the identification of raw materials and product contact materials are not carried out in terms of storage conditions, shelf life, preparation and handling before use.</p> <p>No documented information available describing the characteristics of end product including labelling, method of distribution and delivery etc.</p>	
	8.5.1.5	Reworking, recycling, intermediate products, by product and waste generated are not illustrated in the flow diagram.	
	8.5.2	<p>During the identification of food safety hazard, any hazards pertaining to process equipment, utilities and environment are not considered.</p> <p>Hazard assessment does not supports any evidence that</p>	

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		evaluation is done based on the likelihood of occurrence and severity of the food hazard.	
	8.5.3	Validation of control measures is not carried out prior to implementing the hazard control plan.	
	8.5.4	Hazard control plan does not include assigned responsibilities and authorities, corrections to be made if critical limits are not met. Although dryer temperature is monitored periodically no retained documents available.	
	8.8	Product testing, potable water testing are not carried out Medical examination of direct food handlers are not available.	
	8.9	Sufficient evidences are lacking of documented information on process carried out on no conforming products and processes, handling unsafe products or evaluation on release, disposition of non-conforming products One of previous days production is seen which is not properly dried and smelling rancid is seen on table without covering and measured are not taken to further handling of the non-conforming product.	
	9.2	Internal audits carried out does not cover verification and monitoring activities and its results. Corrections and corrective actions are not properly taken for some audit findings within the agreed period.	
	9.3	During Management Review meetings, information on monitoring and measurement results, actions taken for nonconformities arisen, audit results etc.	

16. ANY DEVIATIONS FROM THE AUDIT PLAN AND REASONS: None

17. ANY SIGNIFICANT ISSUES IMPACTING ON THE AUDIT PROGRAMME: None

18. OVERALL CONCLUSIONS:

- The Stage 1 audit was successful in meeting the stated objectives: YES NO
- If NO please mention the reasons:

Audit has been carried out on sample basis and the available information. consideration to the findings identified on the report the overall conclusions of the audit are as follow:



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- The management system has been planned to conform with all the requirements of the audit standard: YES NO
- The management system is designed to achieve the organization's policy and food safety objectives: YES NO
- Based on the information provided, the system is designed to identify and manage compliance with statutory, regulatory and contractual requirements: YES NO
- The Prerequisite programs (PRP(s)) are sufficiently established: YES NO
- Methodology and parameters used for selection/categorization between OPRP and CCP are specified in documents and monitoring record are available: YES NO
- Verification, validation of appropriate controls have been done: YES NO
- The internal audit and management review planning assure appropriate coverage prior to the Stage 2 Audit: YES NO
- Appropriateness of the certification scope: YES NO

Signature of Team Leader: Ms. Sammani Samarawickrama (SS) Date: 2022/05/17



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- Page 04 of 04 is for internal purposes only.

1. RECOMMENDATION BY AUDIT TEAM :

Recommended for Stage 2 audit subject to rectifying the findings of the Stage 1 audit.

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Signature of Team Leader

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Date

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Signature of Team Member -1

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Date

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Signature of Team Member - 2

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Date

2. RECOMMENDATION BY CERTIFICATION MANAGER :

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Signature of Certification Manager

.....
Date

