



IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

ADEQUECY AUDIT REPORT

ISO 22000:2005

(Nature's Wellness Pvt Ltd)



1. **NAME OF ORGANIZATION :** Nature's Wellness Pvt Ltd
2. **REGISTERED ADDRESS:** 633-A2, Daisy Mawatha , Pita Kotte, Sri Lanka
3. **FACTORY/OUTLET LOCATIONS :** Thalgahapoththa road, Bibiladeniya, Udubaddawe, Sri Lanka
4. **CONTACT PERSON :**
 - 4.1 **Name:** Mr.A.S.L Wickremasinghe **4.2 Designations:** Managing Director
 - 4.3 **Telephone:** -- **Mobile:** +940772260535
 - 4.4 **E-mail:** sardha_wick@hotmail.com
5. **APPLICABLE STANDARD :** ISO 22000:2005
6. **FILE NO. :** IMSC-FSMS-49
7. **APPLICABLE SECTOR:** C IV -Processing of Ambient Stable products
8. **SCOPE OF CERTIFICATION:** Manufacturing of Virgin Coconut Oil
9. **DATE OF ADEQUACY AUDIT:** 2017-02-10
10. **NAME OF REVIEWING OFFICER :** Ms. Chalani Jayasuriya
11. **MANUAL DETAILS:**
 - 11.1 **FSMS Manual:** Issue; 01 Issue Date: 2017-02-01 Rev. No. : 00;
 - 11.2 **Company Profile:** Available
 - 11.3 **Distribution list:** Available
 - 11.4 **Revision History Record:** Available



ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
4.1	General requirements					
a)	Scope of food safety system	FSMS manual MN-01	Yes			
c)	Outsourced process identified and documented		Yes			
4.2	Documentation Requirement					
4.2.1	General					
a)	Documented Food Safety Policy	FSMS manual MN-01	Yes			
b)	Food Safety Objectives	FSMS manual MN-01	Yes			
4.2.2	Control of documents					
a)	Documented procedure available	Procedure Manual	Yes			
b)	Approval of documents for adequacy prior to use	Procedure Manual	Yes			
c)	Review and update as necessary and re-approval	Procedure Manual	yes			
d)	Changes and current revision status of documents identified	Procedure Manual	Yes			
e)	Availability of relevant version of applicable documents at relevant points of use	Procedure Manual	Yes			
f)	Documents remain legible and identifiable	Procedure Manual	Yes			
g)	Documents of external origin identified and their distribution controlled	Procedure Manual	Yes			
h)	Preventing the unintended use of obsolete documents & identification of obsolete documents	Procedure Manual	Yes			
4.2.3	Control of Records					
a)	Documented Procedure available for the identification, storage , protection, retrieval, retention time and disposition	Procedure Manual	Yes			
5	Management Responsibility					
5.1	Management Commitment					
a)	Business objectives to support food safety	FSMS manual	Yes			
b)	Communicating the importance of meeting the requirement of ISO 22000:2005, legal requirements and customer requirements within the company	FSMS manual	Yes.			
c)	Establishing the Food Safety Policy	FSMS manual	Yes.			
d)	Conducting Management Review	Procedure manual	Yes			
e)	Ensuring availability of resources	FSMS manual	Yes			
5.2	Food Safety Policy					
a)	Appropriate to the role of organization	FSMS manual	Yes			
b)	Conforms with legal and customer requirements		Yes			
c)	Communicating at all levels of the organization		Yes			
d)	Review for continual suitability		Yes			
e)	Adequately address communication		Yes			
f)	Supported by measurable objectives		Yes			

Document No. : IMSM-FSMS-CHK-01

Issue No. : 02
Revision No:00

Issue Date : 2017-01-27
Revision Date:--

Reviewed and approved by : Director

Issued by : Management Representative



IND-EXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
ADEQUACY AUDIT REPORT –ISO 22000 : 2005

ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
5.3	Food safety management system planning					
a)	Planning of the FSMS done to meet the requirements in 4.1 and FS objectives	FSMS manual	Yes			
b)	Maintaining the integrity of the FSMS during the planning process	FSMS manual	Yes			
5.4	Responsibility and authority Responsibilities & authorities defined & communicated	FSMS manual	Yes			
5.5	Food Safety Team Leader					
	Appoint a FSTL	FSMS manual	Yes			
	Define the responsibility and authority of FSTL					
5.6.1	External Communication Addressing communication with supplier and contractors, customers, legal authorities and other organizations that have an impact on FSMS	FSMS manual	Yes			
	Designated personnel having responsibility and authority to communicate externally any information concerning food safety.	-	-			
5.6.2	Internal Communication Establishing effective arrangements for communication with personnel on issues having an impact on food safety.	FSMS manual	Yes			
5.7	Emergency preparedness and response Procedures to manage potential emergency situations and accidents	Procedure manual	Yes			
5.8	Management Review					
5.8.1	General Reviewing of FSMS at planned intervals to ensure its continuing suitability, adequacy and effectiveness.	FSMS manual	Yes			
5.8.2	Review input					
a)	Follow up actions from previous MR	Procedure manual	Yes			
b)	Analysis of results of verification activities		Yes			
c)	Changing circumstances that can affected food safety		Yes			
d)	Emergency situation, accidents and withdrawals		Yes			
e)	Reviewing results of system-updating activities		Yes			
f)	Review of communication activities, including customer feed-back		Yes			
g)	External audit or inspection		Yes			

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			Yes	No		
5.8.3	Review Output					
a)	Assurance of food safety	FSMS manual	Yes			
b)	Improvement of the effectiveness of the FSMS		Yes			
c)	Resource needs		Yes			
d)	Revisions of the organization's food safety policy and related objectives		Yes			
6	Resource Management					
6.1	Provision of resources Provide resource needed to establish, implement, maintain and updating of FSMS	FSMS manual	Yes			
6.2	Human Resources	FSMS manual	Yes			
6.3	Infrastructure	FSMS manual	yes			
6.4	Work environment	FSMS manual	yes			
7	Planning and realization of safe products					
7.1	General Developing PRP, OPRPs and HACCP plan.	FSMS manual	Yes			
7.2	Prerequisite Programmes (PRPs)					
a)	Construction and lay-out of buildings and associated utilities	FSMS manual, Pre –Requisite Programmes	Yes			
b)	Lay-out of premises, including workspace and employee facilities					
c)	Supplies of air, water, emergency and other utilities					
d)	Supporting services, including waste and sewage disposal					
e)	The suitability of equipment and its accessibility for cleaning, maintenance and preventative maintenance					
f)	Management of purchased materials, supplies, disposals and handling of products					
g)	Measures for the prevention of cross contamination					
h)	Cleaning and sanitizing					
i)	Pest control					
j)	Personnel hygiene					
k)	Other aspects as appropriate					

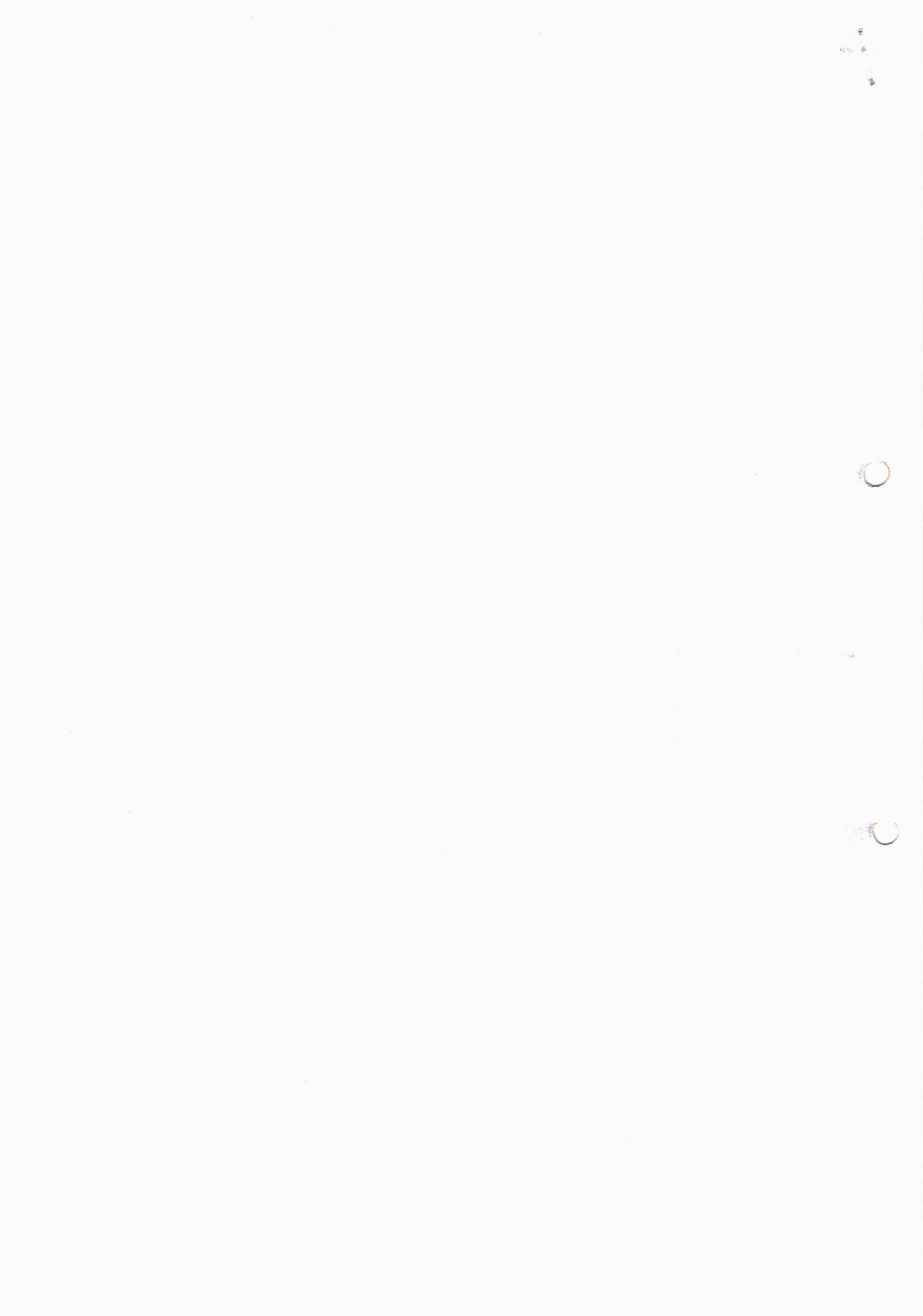
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ISO 22000 Clause	ISO 22000 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
7.3	Preliminary steps to enable hazard analysis					
7.3.2	Appointing food safety team	HACCP manual	yes			
7.3.3.1	Describing all raw materials, ingredients and product contact materials in a document.	HACCP manual	Yes			
7.3.3.2	Describing characteristics of end products in a document.	HACCP manual	Yes			
7.3.4	Describing intended use in document	HACCP manual	Yes			
7.3.5.1	Preparation of flow diagrams for the products or process	FSMS manual HACCP manual	Yes			
7.3.5.2	Description of process steps and control measures	HACCP manual	Yes			
7.4	Hazard analysis					
7.4.2	Identification of hazard and determination of acceptable levels	HACCP manual	Yes			
7.4.3	Assessment of hazard	HACCP manual				
7.4.4	Selection of control measures	HACCP manual	Yes			
7.4.4	Categorizing control measures as to whether they need to be managed through OPRP or HACCP plan	HACCP manual	Yes			
7.5	Documenting the OPRPs					
7.5.1	Documenting the OPRP	HACCP manual	Yes			
7.6	Establishing the HACCP plan					
7.6.1	Documenting HACCP plan	HACCP manual	Yes			
7.6.2	Identification of critical control points					
7.6.3	Determine the critical limits for CCP					
7.6.4	Establishing system for the monitoring of CCP					
7.6.5	Establishing documented procedure for the appropriate handling of potentially unsafe products	Procedure manual	Yes			
7.7	Updating of preliminary information and documents specifying the PRPs and the HACCP	FSMS manual	yes			
7.8	Verification plan includes the purpose, methods, frequencies & responsibilities	HACCP manual	yes			
7.9	Establishing traceability system	Procedure manual	Yes			
7.10.1	Establishing documented procedure for correction	Procedure manual	Yes			

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ISO 9001 Clause	ISO 9001 Requirement	Manual Reference	Compliance		Deficiency	Remarks
			Yes	No		
7.10.2	Establishing documented procedure for corrective action	Procedure Manual	Yes			
7.10.4	Establishing documented procedure for withdrawals	Procedure manual	Yes			
8.2	Validating control measures combination	FSMS manual	Yes			
8.3	Ensuring the performance of the monitoring and measuring procedures	FSMS manual Procedure manual	Yes			
8.4.1	Documented procedure for internal audit	Procedure manual	Yes			
8.4.2	Evaluating individual result of verification	FSMS manual	Yes			
8.4.3	Analyzing the results of verification activities	FSMS manual	Yes			



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Signature of Reviewing Officer

2017-02-10

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Date



- Page 10 of 010 is for internal purposes only

12. RECOMMENDATION BY REVIWING OFFICER:

There was no deficiencies raised during the adequcy review and recommended to proceed next step of the certification process.


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Signature of Reviewing Officer

2017-02-10
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Date

13. RECOMMENDATION BY CERTIFICATION MANAGER:

Recommend for stage 2 audit


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Signature of Certification Manager

2017/02/10
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Date

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