

IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

STAGE II AUDIT REPORT

ISO 22000:2005

(Nature's Wellness Pvt Ltd)

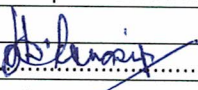
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INDEXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME STAGE II AUDIT REPORT – ISO 22000:2005

1. NAME OF ORGANIZATION : Nature's Wellness Pvt Ltd
2. ADDRESS OF HEAD OFFICE : 633-A2, Daisy Mawatha , Pita Kotte, Sri Lanka
3. ASSESSMENT SITE/S : Thalgahapoththa road, Bibiladeniya, Udubaddawe, Sri Lanka
4. CONTACT DETAILS :
4.1 Name : Mr.A.S.L Wickremasinghe Designation : Managing Director
4.2 Tel : -- Mobile : +940772260535 Fax : +94112865286
4.3 E-mail : sardha_wick@hotmail.com
5. NO. OF EMPLOYESS : 25
6. APPLICABLE STANDARD : ISO 22000:2005
7. FILE NO. : IMSC-FSMS-49
8. NACE CODE / SUBCATEGORY : CIV processing of ambient stable products
9. SCOPE OF CERTIFICATION : Manufacturing of Virgin Coconut oil
10. CONFIRMATION FOR SCOPE OF CERTIFICATION : The scope is confirmed.
 Signature
11. DATE OF AUDIT & Time : 2017-03-03
12. TYPE OF AUDIT : Stage II
13. AUDIT TEAM :
Mr.Aruna Amaradasa Team Leader
Mr.B.Amarasiriwardana Team Member
Ms.Chalani Jayasuriya Team Member

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
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The objectives of this audit were:

- to confirm that the management system conforms with all the requirements of the audit standard;
- to confirm that the organization has effectively implemented the planned management system;
- to confirm that the management system is capable of achieving the organization's policy objectives.

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

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

17. AUDIT FINDINGS :**17.1 Food Safety Management System (4 of ISO 22000):****General requirements (4.1 of ISO 22000):**

Scope has been defined. Food safety hazards have been identified. Hazard analysis conducted and communicated to relevant personnel. Outsource processes have been identified and controlled in appropriate manner.

Documentation requirements (4.2 of ISO 22000):

General (4.2.1 of ISO 22000): Documented food safety policy and related objectives are included in the system. FSMS Manual, HACCP Manual, Procedures and PRPs are available. All mandatory procedures and records required by standard have been established.

Control of Documents (4.2.2 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented. Procedure has defined controls for approval of documents for adequacy prior to issue, ensured that externally originated documents are identified and their distribution controlled.

Controls of Records (4.2.3 of ISO 22000): Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented. Procedure has defined the controls needed for the identification, storage, protection, retrieval, retention time and disposition of records.

17.2 Management Responsibility (5 of ISO 22000):

Management commitment (5.1 of ISO 22000): Top management commitment is evident. Responsibilities and authorities defined and communicated to relevant personnel.

Food safety policy(5.2 of ISO 22000):

Policy is in par with 5.2 of ISO 22000. Policy is communicated at all level of the organization. Policy is supported by measurable objectives.

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Food Safety management system planning (5.3 of ISO 22000):

Planning of the food safety management is in par with ISO 22000 standard.

Responsibility and authority (5.4 of ISO 22000):

Responsibility & Authority for the proper functioning of the system documented in the food safety manual. They are circulated among relevant personnel. However working instructions are not available. (OB)

Food safety team leader (5.5 of ISO 22000):

QA executive has been appointed as the food safety team leader. He has food science degree as a qualification for FSTL.

Communication (5.6 of ISO 22000):

External communication (5.6.1 of ISO 22000): Company has effectively implemented the external communication with various external parties like suppliers, service providers, and regulatory bodies by the top management. All the staff members and the workers are aware of the important issue related to their activities within the FSMS. FSTL has been assigned to update the information required for such communication.

Internal communication (5.6.2 of ISO 22000): Food safety team have responsibility for communication. Internal communication is through discussions, meetings.

Emergency preparedness and response (5.7 of ISO 22000): Potential emergencies identified as a fire, production; contamination, water shortage and Tempering or sabotage. Emergency preparedness procedure has been available. Fire extinguishers, fire assembly point were not implemented and fire training has not been conducted to make awareness on the same. However communication with a fire service is available and quotation has given as evidence. (OB)

Management review(5.8 of ISO 22000): All agenda items have been covered as per 5.8 of ISO 22000.

17.3 Resource management (6 of ISO 22000):**Provision of resources (6.1 of ISO 22000):**

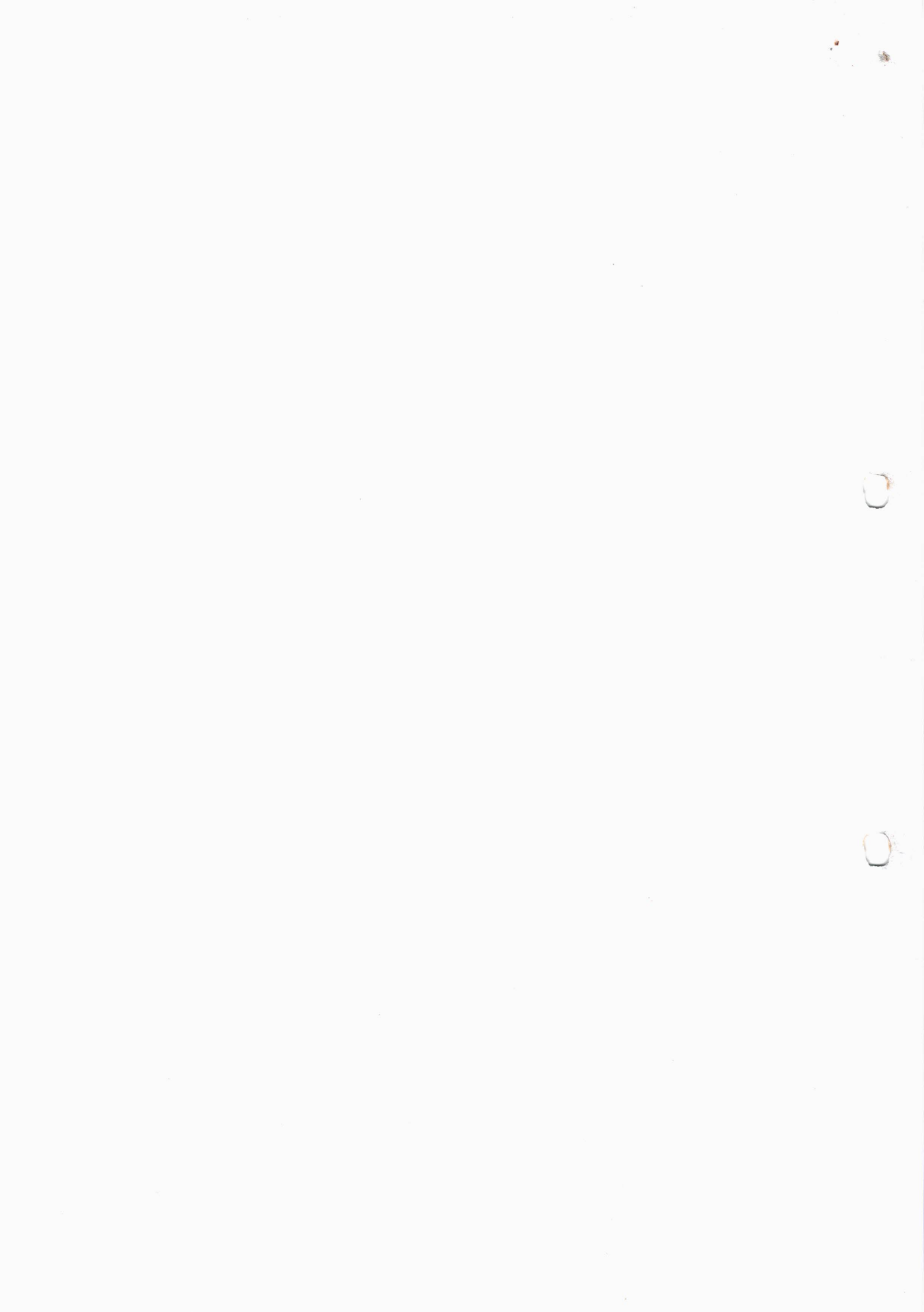
The organization is functioning with adequate resources for the establishment, implementation, and maintenance and updating of the FSMS. Company has enough human resource and good infrastructure and work environment to food processing.

Human resources (6.2 of ISO 22000): For year 2017 training plan available , trainings were done and records were available.

Infrastructure (6.3 of ISO 22000):

Infrastructure and work environment to be maintained well to provide hygienic condition. However lighting facility provided is not sufficient. (OB)

Separate rest room facilities are provided to workers with basic sanitary facilities. Set of protective



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clothing are provided to the workers on the expenses of company. There is hand washing facility (with sanitizers) close to the main entry of the factory.

Required machineries for the production process are provided and they are subjecting for regular preventive maintenance activities. Condition of the machineries was found satisfactory.

Work environment (6.4 of ISO 22000):

Organization had provided adequate resources for establishment, management and maintenance of the work environment needed to implement the requirements of food safety management system. However ventilation has not been provided properly. (OB)

17.4 Planning and realization of safe products (7 of ISO 22000):**General (7.1 of ISO 22000):**

The organization has identified the relevant statutory requirements and is in compliance with same.

Prerequisite programme (7.2 of ISO 22000):

PRPs have been established as per 7.2.2 of ISO 22000 and implemented. Characteristic of raw materials and end products have been described. Physical, chemical and biological food hazards documented. However:

Food grade certificate for grease/lubricants is not available. Suitability of plastic & rubber conveyor belts have not been materialised. (NCR 01)

Motor cycle has been parked at close to nut storage area. (NCR 02)

Medical test has not been done as per the food hygiene regulation. Personal hygiene inspection is not effective. It is observed some workers with long nails. (NCR 03)

Preliminary steps to enable hazard analysis (7.3 of ISO 22000):**General (7.3.1 of ISO 22000):**

Relevant information needed to conduct the hazard analysis available and documented.

Food safety team (7.3.2 of ISO 22000): A food safety team has been appointed consisting of a combination of multidisciplinary knowledge and experience in food safety.

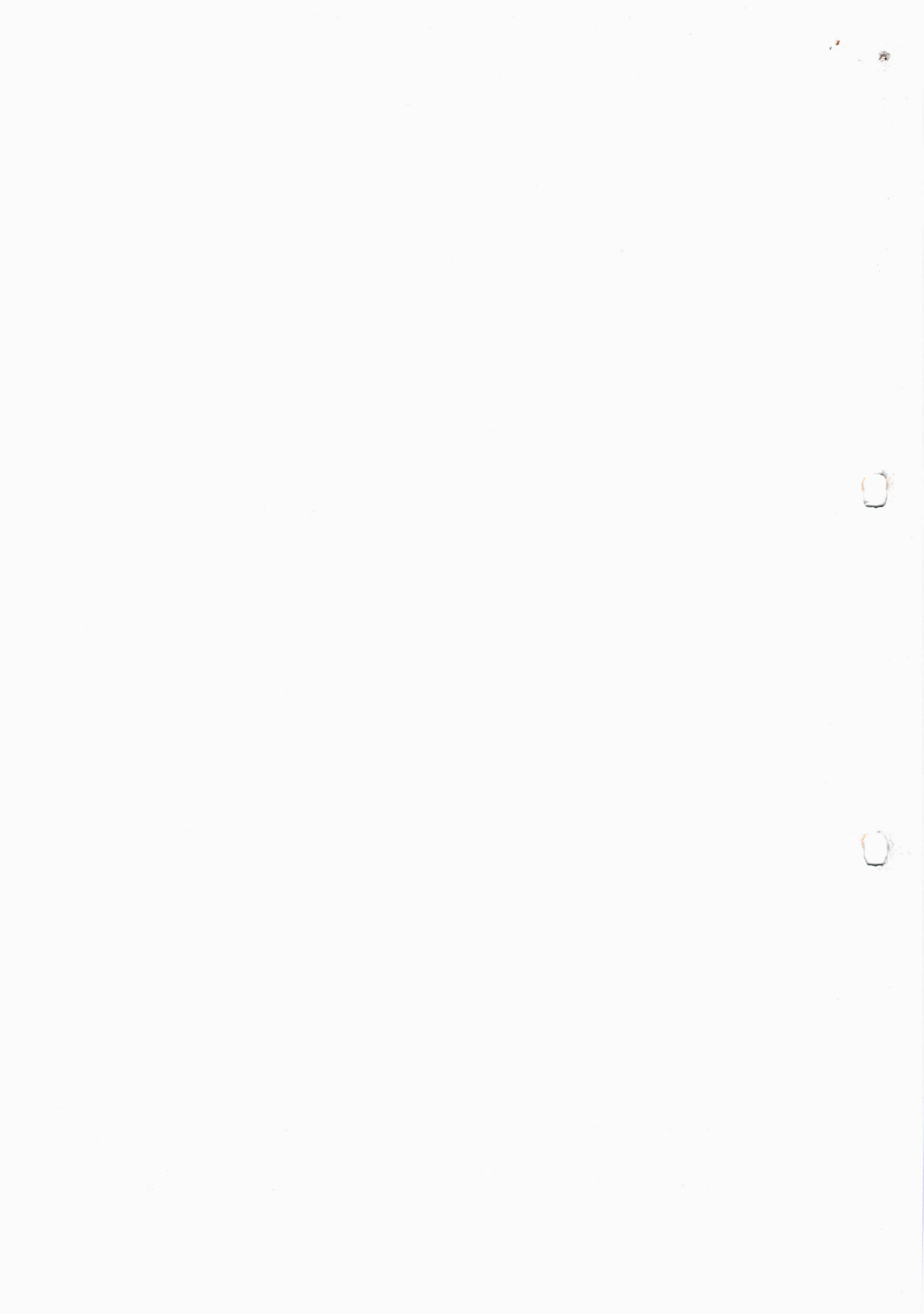
Product characteristics (7.3.3 of ISO 22000):

Characteristics of Raw materials are described in HACCP manual. Finished products characteristics are also described in the HACCP documentation.

Intended use (7.3.4 of ISO 22000):

Intended use of products has been addressed in the food safety manual. However group of users or groups of consumers has not been identified. (OB)

Flow diagram, process step and control measures (7.3.5 of ISO 22000): Floor diagrams available for



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all the processes.

HACCP analysis (7.4 of ISO 22000): HACCP plans have been established. CCP has been established, implemented and monitored. OPRP's have been documented and implemented.

Establishing the operational prerequisite program (OPRPs) (7.5 of ISO 22000):

OPRP have been documented and implemented. Control measures and monitoring procedure was available. Responsibilities and authorities have been defined.

Establishing the HACCP plan (7.6 of ISO 22000):

HACCP plan had documented.

Updating of preliminary information and documents specifying the PRPs and the HACCP plan (7.7 of ISO 22000):

Organization has been updated HACCP system and HACCP plan and the procedures and instructions specifying the PRPs amended.

Verification planning (7.8 of ISO 22000): Verification plan documented and include method, frequency, responsibility and relevant records. PRPs, hazard analysis and OPRPs are verified. Internal audits have been conducted.

Traceability system (7.9 of ISO 22000): System is traceable to the supplier and buyers. Product is identified and trace by the selling name, shipment number, grade, date of manufacture and invoice number.

Control of non conformity (7.10 of ISO 22000): Documented procedures are available for corrections and corrective actions, handling of potentially unsafe products and withdrawals as per the requirements of ISO 22000:2005.

17.5 Validation, verification and improvement (8 of ISO 22000):

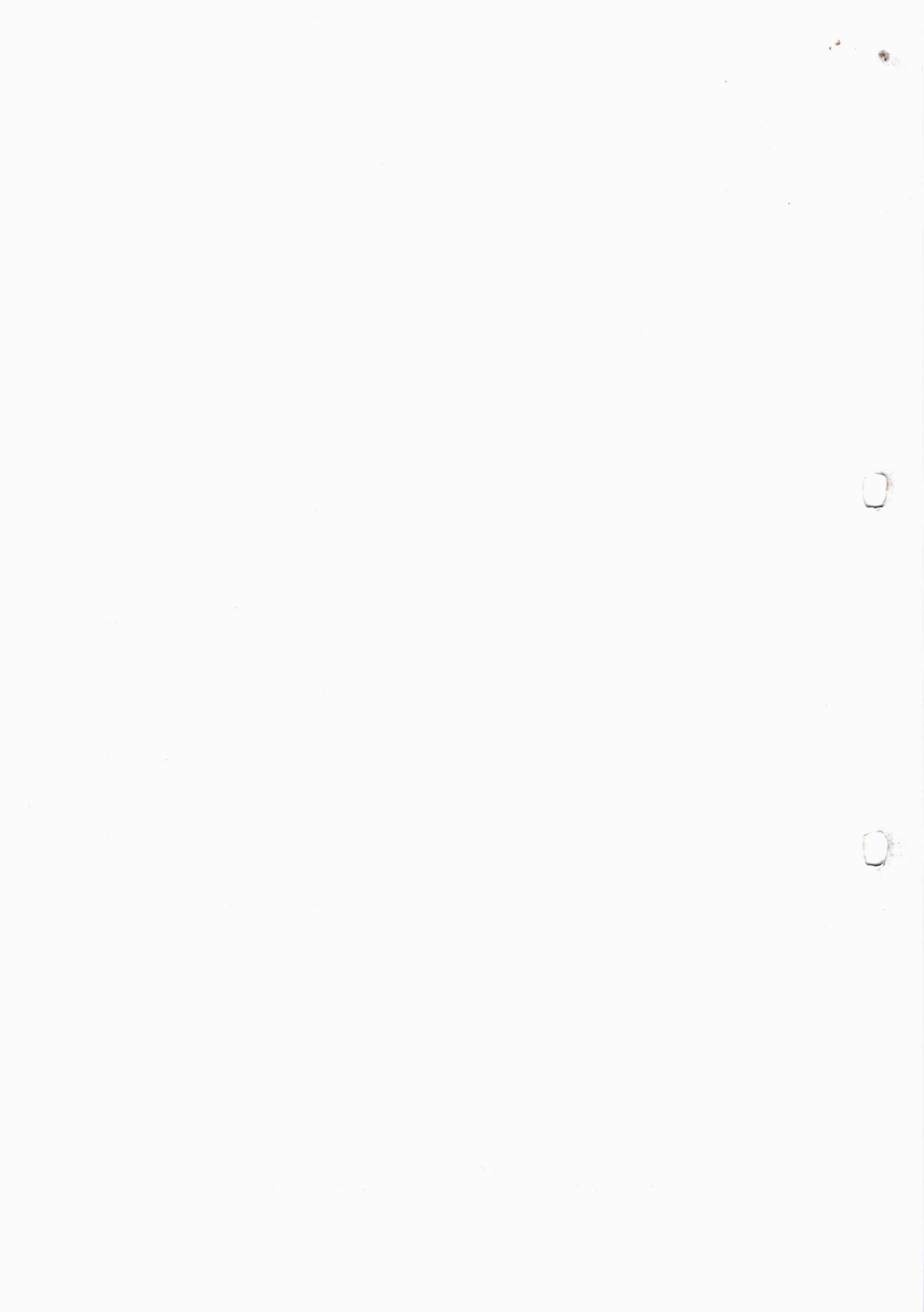
General (8.1 of ISO 22000): The food safety team planned and implemented the processes needed to validate control measures, control measure combinations, and to verify and improve the food safety management system.

Validation of control measure combinations (8.2 of ISO 22000):Control measures validation done by FST members internally with respect to changes of CCPs, OPRPs. There are no any changes of the either CCPs or OPRPs in recent past.

Control of monitoring and measuring (8.3 of ISO 22000): Calibration Schedule for monitoring and measuring were not available. (NCR 04)

Food safety management system verification (8.4 of ISO 22000):Documented procedure available for internal audit covering the requirements of 8.4.1of ISO 22000: 2005.

Improvement (8.5 of ISO 22000):Organization had ensure that the organization continually improves



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the effectiveness of the food safety management system through the use of communication , management review, internal audit, evaluation of individual verification results, analysis of results of verification activities, validation of control measure combination, corrective actions and food safety management system updating.

18. APPLICABLE LEGAL REQUIREMENTS: food act/ Business registration/Food hygiene regulations/ EPL, CDA licence

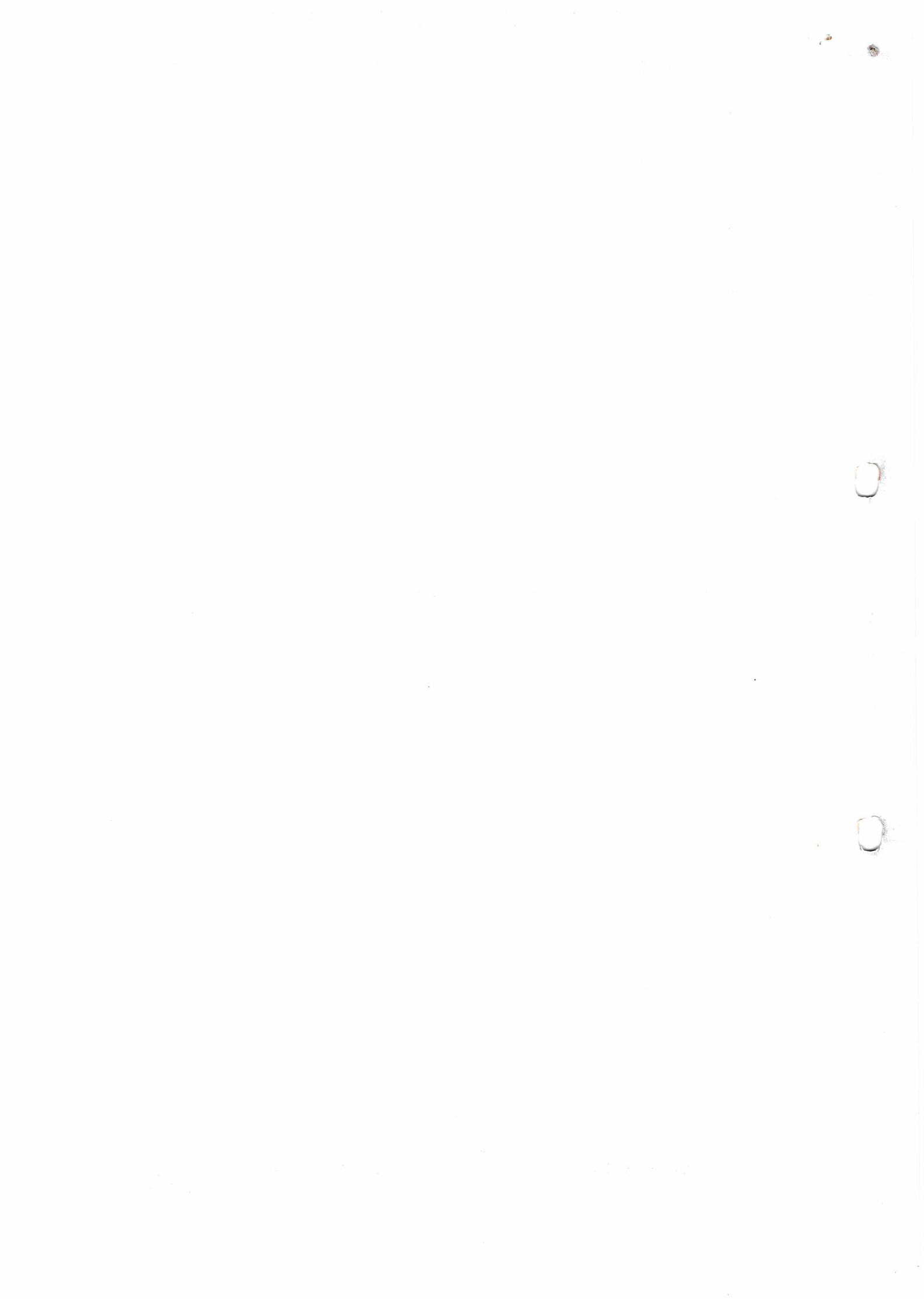
19. ANY UNRESOLVED ISSUES: None

20. OVERALL CONCLUSION OF THE AUDIT

Audit is based on a sampling process of the available information at the point of auditing and the audit methods used were interviews, observation of activities and review of documentation and records. With consideration to the findings identified on the report the overall conclusions of the audit are as follow:

- The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. YES NO
- The organization has demonstrated effective implementation and maintenance /improvement of its management system. YES NO
- The organization has demonstrated the establishment and tracking of Appropriate key performance objectives and targets and monitored progress towards their achievement. YES NO
- The internal audit program has been fully implemented and demonstrates effectiveness as a tool for maintaining and improving the management system. YES NO
- The management review process demonstrated capability to ensure the continuing suitability, adequacy and effectiveness of the management system. YES NO
- Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard. YES NO

21. MAJOR NON-CONFORMITIES: None



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22. MINOR NON-CONFORMITIES:

1. Food grade certificate for grease/lubricants is not available. Suitability of plastic & rubber conveyor belts have not been materialised. (NCR 01)
2. Motor cycle has been parked at close to nut storage area. (NCR 02)
3. Medical test has not been done as per the food hygiene regulation. Personal hygiene inspection is not effective. It is observed some workers with long nails. (NCR 03)
4. Calibration Schedule for monitoring and measuring were not available. (NCR 04)

23. OPPORTUNITIES FOR IMPROVEMENT:

1. working instructions are not available. (OB 01)
2. Fire extinguishers, fire assembly point were not implemented and fire training has not been conducted to make awareness on the same. However communication with a fire service is available and quotation has given as evidence. (OB 02)
3. Lighting facility provided is not sufficient. (OB 03)
4. Ventilation has not been provided properly. (OB 04)
5. Group of users or groups of consumers has not been identified. (OB 05)

24. RECOMENDATION FROM AUDIT TEAM:

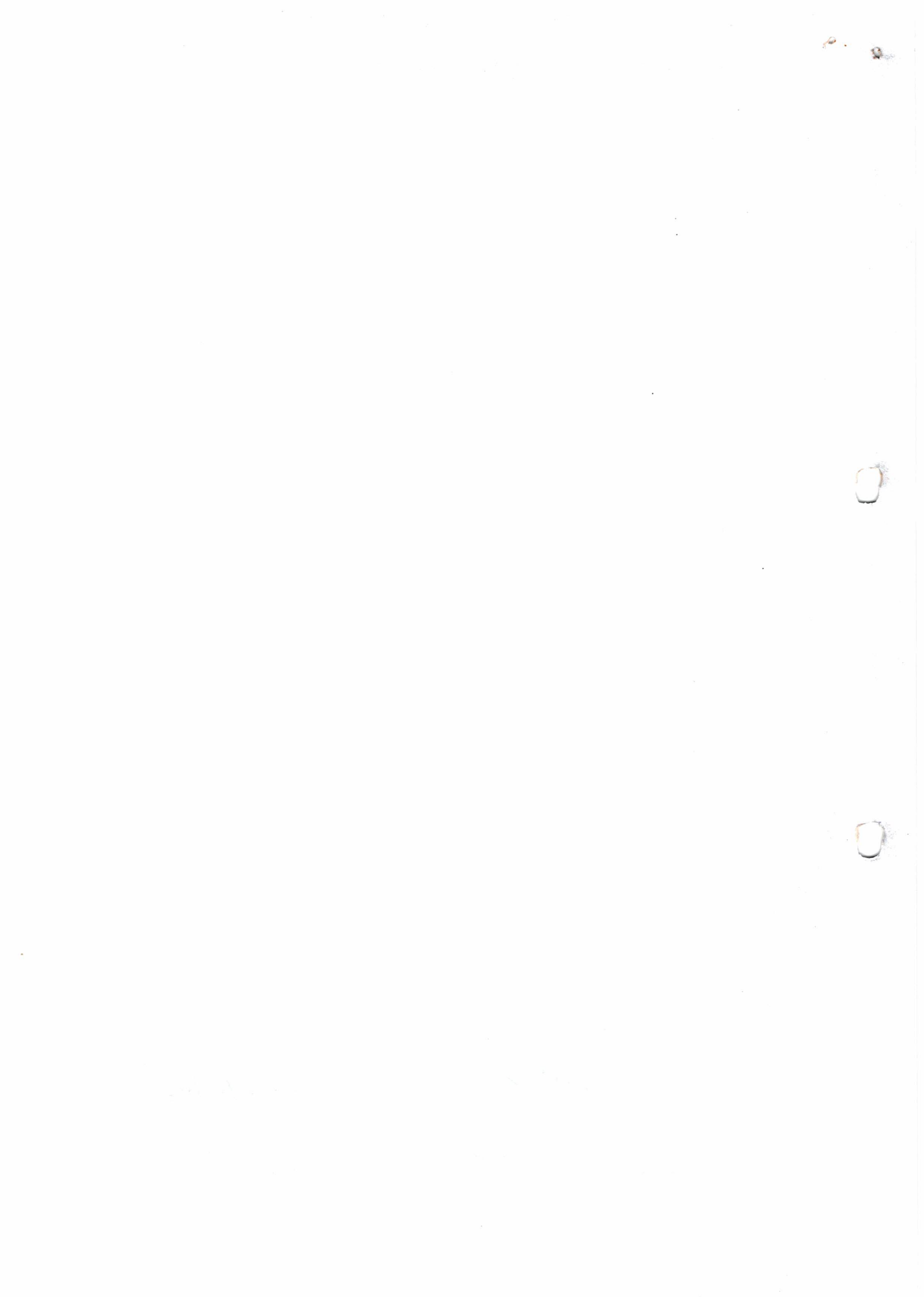
The audit team concludes that the organization has has not established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Therefore the audit team recommends that, based on the results of this audit and the system's demonstrated state of development and maturity, management system certification be:

Granted continued certification subjected to the completion and subsequent verification of corrective action for all minor non conformities raised. Suspended until satisfactory corrective action is completed.

Signature of Team Leader :  Date: 2-17/03/03

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Recommend to the certification subject to corrective action taken for the non conformities.

[Signature]
.....
Signature of Team Leader

2017/03/03
.....
Date

.....
Signature of Team Member -1

.....
Date

.....
Signature of Team Member - 2

.....
Date

26. RECOMMENDATION BY CERTIFICATION MANAGER:

All NCRs have been closed, thereby could be recommended to submit to the CR.

[Signature]
.....
Signature of Certification Manager

2017/03/20
.....
Date

27. APPROVAL FOR SUBMISSION TO THE CERTIFICATION COMMITTEE:

Approved.

[Signature]
.....
Signature of Director

2017/03/20
.....
Date



There is a large amount of work to be done in the
department for the next few months.

Very truly
yours,

J. H. [unclear]

The following is a list of the names of the
persons who have been appointed to the
various positions in the department.

