



IND-EXPO CERTIFICATION LIMITED

INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME

SURVEILLANCE II AUDIT REPORT

ISO 22000:2005

(Nature's Wellness Pvt Ltd)

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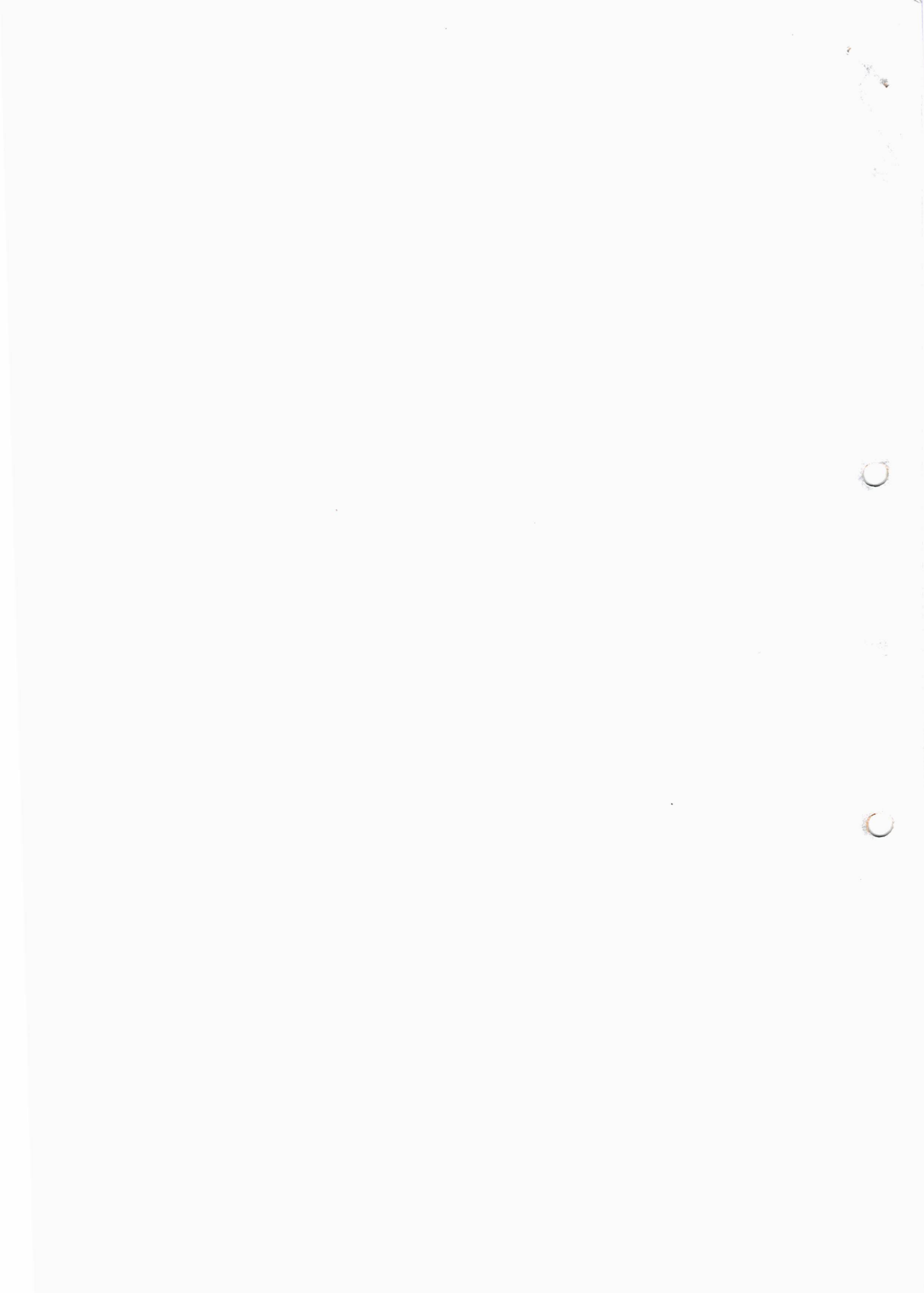
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INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME SURVEILLANCE AUDIT REPORT – ISO 22000:2005

1. NAME OF ORGANIZATION : Nature's Wellness Pvt Ltd
2. HEAD OFFICE ADDRESS : 633-A2, Daisy Mawatha , Pita Kotte, Sri Lanka
3. SITES AUDITED : 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 : 20
6. APPLICABLE STANDARD : ISO 22000:2005
7. FILE NO. : IMSC-FSMS-49
8. PRODUCTS MANUFACTURED : Manufacturing of Virgin Coconut Oil
9. APPLICABLE SECTOR : [CIV] Processing of ambient stable products
10. SCOPE OF CERTIFICATION : Receiving of green leaf, manufacturing and packing of black tea
11. TYPE OF AUDIT: Surveillance II
12. DATE/S OF AUDIT: 2019-03-22
13. AUDIT TEAM :
Mr. Aruna Amaradasa Team Leader



14. AUDIT OBJECTIVES:

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 continue the planned management system;

15. ANY DEVIATIONS FROM THE AUDIT PLAN AND REASONS: No**16. ANY SIGNIFICANT ISSUES IMPACTING ON THE AUDIT PROGRAMME: No****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. There is no any outsource process.

Documentation Requirements (4.2 of ISO 22000) :**General (4.2.1 of ISO 22000):**

Documented food safety policy and related objectives, documented procedures and records were available. All mandatory procedures required by the standard are established.

Control of Documents (4.2.2 of ISO 22000):

Documented procedure covering the relevant requirements of ISO 22000:2005 was available and implemented.

Controls of Records (4.2.3 of ISO 22000):

Documented procedure has defined the controls needed for the identification, storage, protection, retrieval, retention time and disposition of records. Records remained legible, readily identifiable and retrievable.

17.2 Management Responsibility (5 of ISO 22000):

Doc. No.: QP-11-F-03

Issue No. : 05

Issue Date: 2016-05-01

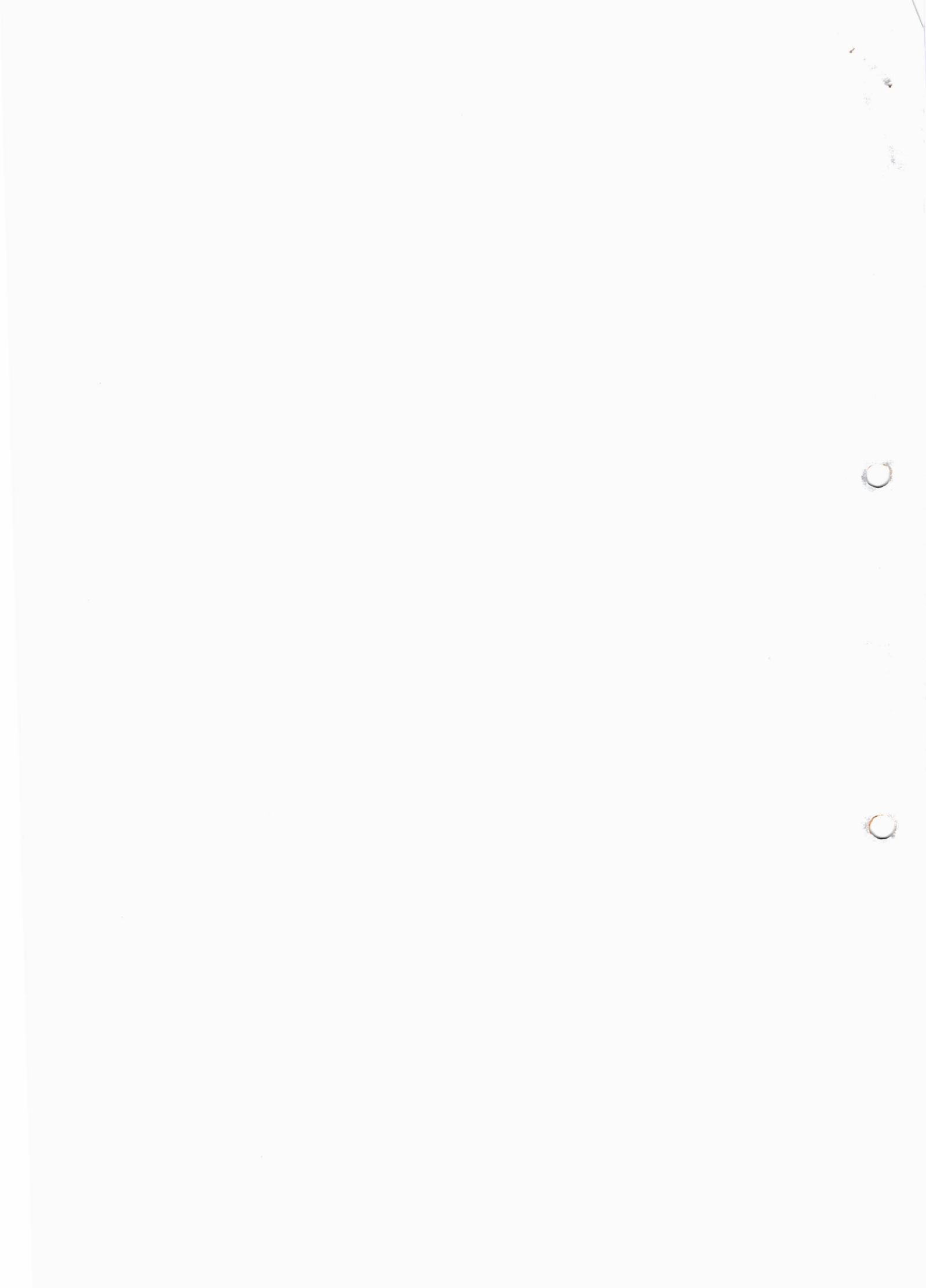
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Management Commitment (5.1 of ISO 22000):

Top management commitment is evident. Work instructions available and followed. Management is keen on the proper functioning of the system. Required resources for the implementation of the FSMS are provided.

Food Safety Policy (5.2 of ISO 22000):

Policy is in par with 5.2 of ISO 22000. Policy is supported by measurable objectives.

Food Safety Management System Planning (5.3 of ISO 22000):

Top management ensured that planning of food safety management system carried out to meet requirements of 4.1 and integrity of food safety management system is maintained.

Responsibility and Authority (5.4 of ISO 22000):

Responsibilities and authorities defined and communicated to relevant personnel.

Food Safety Team Leader (5.5 of ISO 22000):

Food safety team leader has been appointed.

Communication (5.6 of ISO 22000):

Internal communication (5.6.1 of ISO 22000):

Designated personnel (FSTL) have responsibility for communication. Internal communication is through discussions, meetings.

External communication(5.6.2 of ISO 22000):

Company has effectively implemented the external communication with various external parties like suppliers, service providers, and regulatory bodies. All the staff members and the workers are aware of the important issue related to their activities within the FSMS.

Emergency Preparedness and Response (5.7 of ISO 22000):

Potential emergencies identified (ex; fire, electricity failure, machine breakdown) and staffs are aware of the mitigation measures to be taken. Emergency preparedness procedure has been available

Management Review (5.8 of ISO 22000):

Management review meeting has been conduct on time as per the requirement.

14.3 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):

Training needs have been identified and Training plan prepared based on the prioritized training needs. Training has been provided and training provided had evaluated for its effectiveness.

Infrastructure(6.3 of ISO 22000):

The organization provided the resources and maintained well to provide hygienic condition.

**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
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The organization provided the resources for the establishment, management and maintenance of the work environment needed to implement the requirements of this International Standard.

17.4 Planning and Realization of Safe Food (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 Programmes (PRPs) (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 it is observed that cleaning of conveyer is not effective. Ex. Conveyer from tub washer to pre cutter. [NCR 01]

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 Characteristic (7.3.3 of ISO 22000):

Characteristics of raw materials & finished products are described in FSMS manual.

Intended Use (7.3.4 of ISO 22000):

Intended use of products has been addressed in the food safety manual.

Flow Diagram , Process steps and Control measures (7.3.5 of ISO 22000):

Flow diagrams available for all the processes, it covered the entire steps from raw material receiving to the end product dispatch and the control measures were sufficiently detailed.

Hazard Analysis (7.4 of ISO 22000):

Hazard identification and determination of acceptable levels identified and recorded.

Establishing the Operational prerequisite Programmes (OPRPs) (7.5 of ISO 22000):

Three OPRPs have been documented and implemented.

Establishing the HACCP plan (7.6. of ISO 22000):

HACCP plans have been established. Two CCP has been established, implemented and monitored.

Updating of preliminary Information and Documents Specifying the PRPs and HACCP plan (7.7 of ISO 22000):

HACCP plan has not been reviewed and updated. It is noted that critical limits were referred to SLS 32:2002 standard even though same standard is updated as SLS 32:2017. [NCR 02]



**INTEGRATED MANAGEMENT SYSTEMS CERTIFICATION SCHEME
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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, grade, date of manufactured 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 of the FSMS(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 measurement (8.3 of ISO 22000):

Calibration of equipment carried out. Both internal and external calibration was done. All the thermometers, weighing scales, and moisture balance have been calibrated.

Internal Audit (8.4 of ISO 22000):

Documented procedure available for internal audit covering the requirements of 8.4.1of ISO 22000: 2005. Internal audits have been conducted as per the frequency defined in the manual.

Improvement (8.5 of ISO 22000):

Organization had ensure that the organization continually improves 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: CDA Regulation, Food Act and relevant regulation, Environment Protection License, Business Registration

19. ANY UNRESOLVED ISSUES: No

20. REVIEW OF PREVIOUS AUDIT REPORT & VERIFICATION OF EFFECTIVENESS OF CORRECTIVE ACTIONS FOR PREVIOUSLY IDENTIFIED NON-CONFORMITIES:

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Audit report is reviewed and effectiveness of NCR is verified.

21. **USE OF LOGO:** Logo is used as per the requirements of CB.

22. 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:

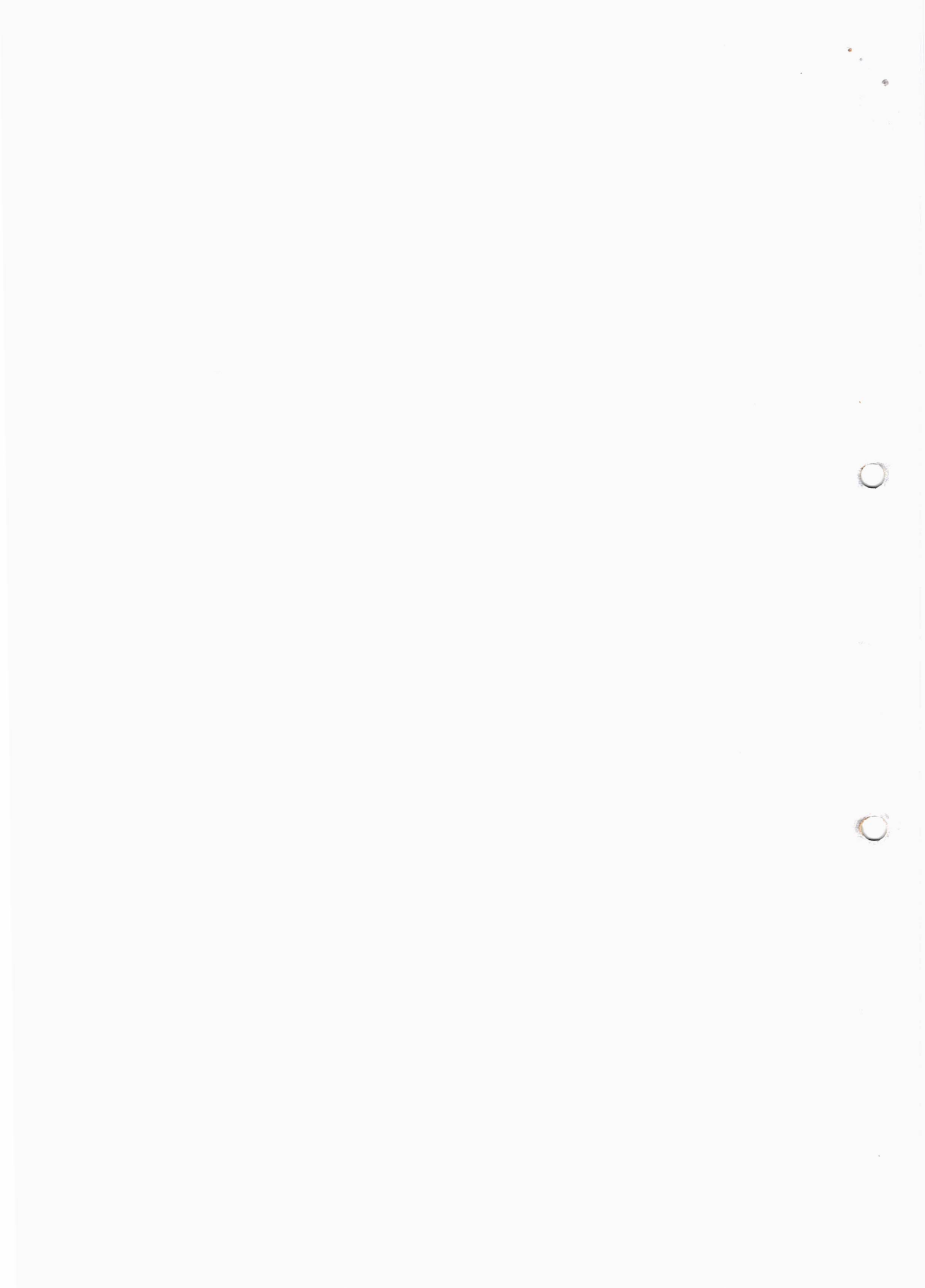
- The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. YES NO
- The organization has demonstrated effective implementation and maintenance /improvement 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

23. **MAJOR NON-CONFORMITIES:** None

24. MINOR NON-CONFORMITIES:

1. Cleaning of conveyer is not effective. Ex. Conveyer from tub washer to pre cutter .
2. HACCP plan has not been reviewed and updated. It is noted that critical limits were referred to SLS 32:2002 standard even though same standard is updated as SLS 32:2017

25. OPPORTUNITIES FOR IMPROVEMENT:





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26. RECOMENDATION FROM AUDIT TEAM:

(Strike off which is not relevant)

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

Signature of Team Leader : Aruna Amaradasa

Date: 2019-03-22

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27. RECOMMENDATION BY AUDIT TEAM :

Recommended to the continuation of certificate subject to the corrective action taken to raised NCRs

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

2019/03/22
.....
Date

.....
Signature of Team Member -1

.....
Date

.....
Signature of Team Member - 2

.....
Date

28. RECOMMENDATION BY CERTIFICATION MANAGER:

All NCRs have been closed, & recommended for continuation

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

2019/09/09
.....
Date

29. APPROVAL FOR SUBMISSION TO THE CERTIFICATION COMMITTEE:

Approved
[Signature]
.....
Signature of Director

2019/04/09
.....
Date

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