

Name of the organization : K & D Foods International (Pvt) Ltd
Assessment site : No. 48, Industrial Estate, Katuwana, Homagama
Type of audit : Stage II
Applicable standard : ISO 22000:2018, SLS 1266:2011, SLS143:1999
Scope : Activities pertaining to manufacturing soy meat analogues, soy ice cream, soy frozen yogurt, soy protein milk
Objective : To determine compliance of the FSMS with the requirements of ISO 22000:2018
Date of audit : 25.11.2020
Audit Criteria : ISO 22000:2018, SLS143:1999, ISO 19011:2018 Relevant regulatory requirements
Audit team :

Mr. Aruna Amaradasa (AA) Team Leader
 Ms. Buddhika Sajeewani (BS) Team Member

0930 h – 0945 h Opening meeting
 0945 h – 1015 h Review of documents & previous audit findings
 1015 h – 1130 h Visit to the site

Time	Management	Management
1130 h -1215 h	Understanding the Organization and its context (4.1) Understanding the needs and expectation of interest parties (4.2) Determining the scope of FSMS (4.3) FSMS and its Processes (4.4)	Actions to address risks and opportunities (6.1) Objectives of the FSMS and planning to achieve them (6.2) Planning of changes (6.3) Externally developed elements of FSMS (7.1.5) Control of externally provided process, product and services (7.1.6)
	BS	AA
1215 h – 1300 h	Management/ Production	Management/ Production
	Leadership and commitment (5.1) Customer focus (5.1.2) Policy (5.2) Organizational roles, responsibilities and authorities (5.3)	Operational planning and control (8.1) Prerequisite programs (8.2) Traceability system (8.3)
	BS	AA
1300 h – 1330 h	LUNCH	
1330 h – 1415 h	Resources (7.1) General (7.1.1) People (7.1.2) Infrastructure (7.1.3) Work Environment (7.1.4)	Emergency preparedness and response (8.4) Hazard control (8.5) Updating the information specifying the PRPs and the hazard control plan (8.6) Control of monitoring & measuring (8.7)
	BS	AA
1415 h – 1500 h	Management/ Production	Management/ Production
	Competence (7.2) Awareness (7.3) Communication (7.4) Documented information (7.5)	Verification related to PRPs and hazard control plan (8.8) Control of product and process nonconformities (8.9)
	BS	AA
1500h – 1600 h	Management	Management/ Production
	Monitoring, measurement, analysis and evaluation (9.1) Internal Audit (9.2) Management review (9.3)	Nonconformity and corrective action (10.1) Continual improvement (10.2) Update to the food safety management system (10.3)
	BS	AA

1600 h -1630 h Auditors' review
 1630 h – 1700 h Closing Meeting (Scope confirmation, Acknowledgement of NCRs/ Handing over of report/ Use of Logo)

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Reviewed and approved by : Director

Issued by : Management Representative