



INDEXPO CERTIFICATION LIMITED
MANAGEMENT SYSTEMS CERTIFICATION SCHEME
AUDIT PLAN

Name of the organization: Rasoda Dairies (Pvt) Ltd
Assessment site: Galugamuwa Road, Beddegama, Bamunukotuwa
Type of audit: Initial Audit
Applicable standard: ISO 22000: 2005
Scope: Receiving of fresh milk from certified farm base (individual & collection) and hygienically manufacture fermented dairy and frozen desserts
Objective: To determine compliance and effectiveness of the FSMS with the requirements of ISO 22000:2005
Date of audit: 2017-10-13

Audit team

Mr.Aruna Amaradasa (AA)	Team Leader
Mrs. Kema Vasenth (KV)	Team Member
Mr.D.N.S.Kuruppumullage	Observer

1000 h – 1030 h Review of documents & previous audit findings
 1030 h – 1045 h Opening meeting
 1045 h – 1100 h Tea Break
 1100 h – 1330 h Brief visit to the site
 1330 h – 1400 h Lunch

TIME	Management	Management
1400 h -1445 h	Management commitment (5.1) Food Safety Management System Planning (5.3) Management review (5.8)	General requirements (4.1) Documentation requirements(4.2) Control of documents (4.2.2)
	AA	KV
1445 h – 1530 h	Management/ Production	Management/ Production
	Planning and realization of safe products – General (7.1) Product characteristics (7.3.3) Intended use (7.3.4) Flow diagrams(7.3.5) Operational Pre-requisite Programs (7.5)	Control of records (4.2.3) Food Safety Policy (5.2) Communication(5.6) Emergency preparedness & response (5.7) Responsibility & authority (5.4) Food Safety Team Leader (5.5) Food Safety Team (7.3.2)
	AA	KV
1530 h – 1615 h	Management/ Production	Human Resource/ Management
	Hazard analysis (7.4) Establishing the Operational Pre-requisite Programs (7.5)	Provision of resources(6.1) Human Resources (6.2) Infrastructure & Work Environment(6.3& 6.4)
	AA	KV
1615 h – 1700 h	Management/ Production	Management/ Production
	HACCP plan (7.6) Updating of preliminary information (7.7) Verification planning(7.8) Validation of control measure combination (8.2)	Pre-requisite Programs (7.2) Traceability system (7.9)
	AA	KV
TEA BREAK		
1700 h – 1745 h	Management/ Production	Management/ Production
	Control of non-conformity(7.10) Internal audit(8.4.1) Evaluation of individual verification results (8.4.2) Analysis of results of verification activities (8.4.3)	Control of monitoring & measuring (8.3) Continual improvement (8.5.1)
	AA	KV

1745 h -1800 h Auditors' review
 1800h – 1815 h Closing Meeting (Acknowledge of NCR, Use of logo, Report)

kema Arul

From: kema Arul [kema@indexpo.lk]
Sent: Thursday, October 12, 2017 1:45 PM
To: 'itzsaumya.herath@gmail.com'
Cc: 'aruna amaradasa'
Subject: AUDIT PLAN - 2017/10/13
Attachments: Audit plan -Rasoda Dairies.doc

Dear Ms.H.M.Saumya Herath,

Please find the Initial audit plan attached. If there are any objections with regard to any of the issues or for any information / clarification, please feel free to contact our Certification Manager (Mr. Aruna Amaradasa) immediately.

Thanks & Best Regards

Kema Vasenth | Technical executive
IND-EXPO CERTIFICATION LIMITED
CNCI Secretariat, Apt # 20, First Floor, Galle Face Court 2, Colombo 03, Sri Lanka
M +94778501781 T +94112423452 F +94112423453
E kema@indexpo.lk W www.indexpo.lk





Name of the organization: Rasoda Dairies (Pvt) Ltd
Assessment site: Alugamuwa Road, Beddegama, Bamunukotuwa
Type of audit: Stage II
Applicable standard: ISO 22000: 2005
Scope: Manufacturing of fermented dairies (set plain yoghurt, jelly yoghurt, drinking yoghurt and curd in bulk and retail packs) and frozen desserts (ice creams- in bulk and retail packs & ice lollies)
Objective: To determine compliance and effectiveness of the FSMS with the requirements of ISO 22000:2005
Date of audit: 2017-10-13

Audit team

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1445 h – 1530 h	Management/ Production Planning and realization of safe products – General (7.1) Product characteristics (7.3.3) Intended use (7.3.4) Flow diagrams(7.3.5) Operational Pre-requisite Programs (7.5) AA	Management/ Production Control of records (4.2.3) Food Safety Policy (5.2) Communication(5.6) Emergency preparedness & response (5.7) Responsibility & authority (5.4) Food Safety Team Leader (5.5) Food Safety Team (7.3.2) KV
1530 h – 1615 h	Management/ Production Hazard analysis (7.4) Establishing the Operational Pre-requisite Programs (7.5) AA	Human Resource/ Management Provision of resources(6.1) Human Resources (6.2) Infrastructure & Work Environment(6.3& 6.4) KV
1615 h – 1700 h	Management/ Production HACCP plan (7.6) Updating of preliminary information (7.7) Verification planning(7.8) Validation of control measure combination (8.2) AA	Management/ Production Pre-requisite Programs (7.2) Traceability system (7.9) KV
TEA BREAK		
1700 h – 1745 h	Management/ Production Control of non-conformity(7.10) Internal audit(8.4.1) Evaluation of individual verification results (8.4.2) Analysis of results of verification activities (8.4.3) AA	Management/ Production Control of monitoring & measuring (8.3) Continual improvement (8.5.1) KV

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Doc. No. : QP-06-PL-03 Issue No. : 05 Issue Date : 2017-03-21
Revision No: 00 Revision Date: --

Reviewed and approved by : Director Issued by : Management Representative

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